
ANTIPASTI

INSALATA CAPRESE

Fresh Mozzarella, Sliced Tomato, Olive Oil & Basil \$8.50

**GRANA PADANO CON PROSCIUTTO
E OLIVE CASARECCIE**Grana Padano Cheese with Prosciutto Ham
& Calamata Olives \$9.00**MOZZARELLA PROSCIUTTO CRUDO**Fresh Mozzarella with Extra Virgin Olive Oil
& Prosciutto Ham di Parma \$ 8.75**CALAMARI FRITTI**

Tender Calamari Fried in Capri's Special Batter \$9.00

GAMBERONI FRA DIAVOLOSautéed Shrimp in White Wine, Garlic, Olive Oil,
and Marinara Sauce. Hot and spicy. \$11.95**ANTIPASTO MISTO FOR TWO**

Assorted Cold Cuts with Marinated Vegetables \$13.50

SALADS

INSALATA AZZURRASmoked Salmon Salad with Mixed Baby Greens and Goat
Cheese with Fresh Lemon Juice and Olive Oil \$12.00**INSALATA ALLA CESARE**Caesar Salad Topped with a Grilled
Chicken Breast \$9.00**INSALATA DI MARE**Chilled Seafood Salad of Calamari Rings, Chopped
Shrimp, Sea Scallops, and fresh Clams tossed
with Extra Virgin Olive Oil, Fresh Lemon Juice,
Diced Celery, and Garlic \$15.95

L'ARTE DEI PRIMI PIATTI

RAVIOLO AURORASpecialty with Parma, Homemade Pasta Filled with
Ricotta & Spinach. Served with a Light Tomato
Cream Sauce. \$14.50**MOSTACCIOLI BOLOGNESE**Mostaccioli with lots of Ground Veal in Mamma's
special Tomato Sauce \$15.50**TORTELLINO ALLA PAPALINA**Old World Sauce Made with Prosciutto Ham,
Crimini Mushrooms in a Light Cream Sauce \$14.95**PENNETTA BOSCAIOLA**Penne Pasta Sautéed with Portabella Mushrooms, Light
Fresh Tomato Sauce and Basil Parmesan Cheese \$14.50

L'ARTE DEI PRIMI PIATTI (cont.)

FETTUCINA DI MAREFettuccine Pasta with Shrimp sautéed in Extra Virgin
Olive Oil, Garlic, White Wine & Tomato Sauce. \$16.50**GNOCCHI DI PATATE SORRENTINA**Homemade Potato Dumplings with fresh Tomatoes
and Mozzarella Cheese \$14.50**TAGLIATELLA DEL FATTORE**Fettuccine Pasta with Diced Chicken sautéed in Olive
Oil, Garlic, Sun Dried Tomatoes, Fresh Asparagus
and Cream Sauce \$15.50**LINGUINE ALLA VONGOLE**Linguine with fresh Clams in White Wine Broth
or with Tomato Sauce. A bit spicy. \$16.50

DAL MACELLAIO DEL CORSO

FILETTO DELL'ALPINO8 oz. of Tender Filet, sautéed in a Delicate Red Wine
with a Baby Portabella Mushroom Sauce \$28.00**POLLO CON SALSICCIA**Rich in flavor, Boneless Breast of Chicken sautéed
in White Wine, Rosemary, Crimini Mushrooms,
topped with a grilled Italian Sausage. \$18.75**PICCATA DI VITELLO AL LIMONE**Veal Scaloppine sautéed in White Wine and fresh
Lemon Juice \$19.00**PETTO DI POLLO VALDOSTANO**Sautéed Chicken Breast Topped with Prosciutto Ham and
Fontina Cheese in White Wine Sauce and Sage \$18.75**GAMBERONI PORTOFINO**Jumbo Tiger Shrimp Sautéed in White Wine, fresh
Lemon with a Touch of Garlic \$27.00**COSTATA DI MAIALE MASANIELLO**12 oz. Pork Chop sautéed in White Wine, Sun Dried
Tomato, Senape Mustard, Pancetta and a touch of
Light Cream \$19.00**VITELLA ROMAGNOLA**Veal Scaloppina sautéed in White Wine Sauce,
topped with Mozzarella Cheese, Sage and
Crimini Mushrooms \$20.50**PESCE DEL GIORNO**

Fish of the Day Market Price

• ALL PRICES ARE SUBJECT TO CHANGE •