

Antipasti

Insalata Caprese Fresh Mozzarella, Sliced Tomato, Olive Oil & Basil	9.5
Mozzarella Prosciutto Crudo Fresh Mozzarella with Extra Virgin Olive Oil and Prosciutto Ham di Parma	9.5
Salsiccia Secca alla Calabrese Homemade Dry Salami & Aged Provolone Cheese	10
Grilled Eggplant Chilled, Sliced Grilled Eggplant marinated in Olive Oil & Garlic	6.5
Shrimp Cocktail Chilled Shrimp and Cocktail Sauce	10
Margherita Handmade dough topped with fresh mozzarella, tomato, olive oil and basil	11
Insalata Azzura Smoked Salmon Salad with mixed Baby Greens, with fresh lemon juice & olive oil	12
Insalata alla Cesare Caesar Salad Small	4
House Salad	3.5

Carciofi Marinati Fresh Whole Artichokes Marinated Extra Virgin Olive Oil & Garlic	7.5
Calamari Fritti Tender Calamari fried in Capri's Special Batter	10
Gamberoni Fra Diavolo Shrimp sautéed in White Wine, Garlic, Olive Oil and Marinara Sauce	12
Melanzane Parmigiana Sliced Eggplant topped with Fresh Mozzarella & Parmesan Cheeses with Tomato Sauce & Basil. Served Hot	9.5
Insalata Di Mare Chilled Seafood Salad tossed in Extra Virgin Olive Oil, Fresh Lemon Juice	15.5
Zuppa Soup of the Day	3.5

L'Arte Dei Primi Piatti

Ravioli Aurora Parma Specialty, Homemade Pasta filled with Ricotta & Spinach served in a light Tomato Cream Sauce	15.5
Spaghetti Bolognese Homemade spaghetti with lot's of Ground Veal in Mamma's Special Tomato Sauce	15.5
Tortelloni alla Papalina Home Made Pasta stuffed with Ricotta Cheese and served in an Old World Sauce made with Pancetta Ham, Crimini Mushrooms in a light Cream Sauce	17
Pennetta Boscaiola Penne Pasta sautéed with Portabella Mushrooms in a light Tomato Sauce, Basil & Parmesan Cheese	15

Fettucina Del Golfo Fettuccine Pasta & Shrimp sautéed in Extra Virgin Olive Oil, Garlic, White Wine & Tomato Sauce	17.5
Gnocchi di Patate Sorrentina Homemade Potato Dumplings with Fresh Tomatoes and Mozzarella Cheese	15.5
Tagliatelle del Fattore Fettuccine Pasta with Diced Chicken sautéed in Olive Oil, Garlic, Sun Dried Tomatoes, Fresh Asparagus and Cream Sauce	16.5
Pappardella Salsiccia Homemade pasta with the fresh sausage cooked in red wine and tomato fresh basil	17

Dal Macellaio Del Corso

Filetto Dell' Alpino

8 oz. of Tender Filet of Beef sautéed in Red Wine Sauce with Baby Portobella Mushrooms 29

Pollo con Salsiccia

Rich in Flavor, Boneless Breast of Chicken sautéed in White Wine & Rosemary with Crimini Mushrooms and Italian Sausage 21

Piccato di Vitello al limone

Veal Scaloppina sautéed in White Wine and fresh lemon juice 21

Petto di pollo valdostano

Sauteed Chicken Breast topped with Prosciutto Ham & Fontina Cheese in a White Wine Sauce with Sage 22

Scaloppina di Vitello Pizzaiola

Veal Scaloppina sautéed in Olive Oil, Garlic, Fresh Tomato Sauce, White Wine, and Capers 23

Gamberoni Portofino

Jumbo Tiger Shrimp Sauteed in White Wine, Fresh Lemon Juice, with a Touch of Garlic 28

Costata di Maiale Masaniello

12 oz. Pork Chop sautéed with White Wine, Sun Dried Tomatoes, Senape Mustard, Pancetta and a Touch of Light Cream 20

Vitello Romagnola

Veal Scaloppina sautéed in White Wine, topped with Mozzarella Cheese, Sage and Crimini Mushrooms 23

Pesce del Giorno

Fresh Fish of the Day Market Price

Please inform your server of any allergies.

All of the Above Dinners are served with Complimentary Fresh Vegetables & Potatoes, No Substitutions Please

Gluten free and whole wheat penne are available upon request

Parties of 6 or more are subject to a 20% gratuity

Prices and menu are subject to change without notice