

## Antipasta

**Grilled Portobello 12**  
Balsamic marinade topped with caramelized onions and mozzarella

**Mussels Marinara 12**  
Cooked in a zesty marinara sauce

**Clams Oreganata or Casino 12**  
Stuffed with Italian breadcrumbs or topped with bacon, pimiento, and onion

**Beef Carpaccio 15**  
Cold beef tenderloin with arugula shaved parmigiana

**Calamari Fritti 13**  
Lightly breaded and served with a zesty marinara

**Scallops and Italian Grits 16**  
Seared scallops served over creamy polenta with roasted pepper sauce

**Pizza Calabrese 13**  
Classic pepperoni pizza

**Shrimp Lombardy 16**  
Shrimp sauteed in a brandy cream sauce with gorgonzola over crostini

**Roasted Garlic and Goat Cheese 14**  
Served with Kalamata olives, roasted red peppers and pepperoncini

**Mozzarella and Pomodoro 13**  
Fresh mozzarella vine ripe tomatoes, sweet red onion, and basil balsamic

## Zuppa

**Zuppa Del Giorno priced daily**

**Minestrone 6**

## Insalata

**Spinach Salad 12**  
Baby spinach, goat cheese, strawberries, candied pecans, and paprika vinaigrette

**Capri Salad 10**  
Mixed greens with artichokes, mushrooms, pepperoncini, olives, red onion, and feta

**Fresh House Salad 7**  
Romaine, baby greens, tomato, and cucumber

**Mediterranean Salad 14**  
Mixed greens, shrimp, gorgonzola, walnuts, and a lemon vinaigrette

*Signature* **ISLE OF CAPRI Caesar Salad Prepared Tableside**

12 per person Served for two or more

\*Raw egg used\*

## Vegetali

8

**Sautéed Spinach**

**Steamed Broccoli**

**Fresh Seasonal Vegetables**

**Asparagus**

## Pasta

**Spaghetti al Pomodoro 18**  
With handmade meatballs

**Manicotti 18**  
Three Italian cheeses wrapped with handmade pasta and fresh tomato sauce

**Penne Positano 25**  
Jumbo shrimp sautéed with Portobello mushroom, prosciutto, and asparagus sherry cream sauce

**Linguine Vongole 22**  
Fresh chopped clams sautéed in olive oil, garlic, basil, and white wine  
Red or white sauce

**Lobster Ravioli 22**  
With tomato basil cream sauce

**Pasta Primavera 18**  
Angel hair pasta tossed with fresh vegetables, olive oil, and garlic

**Fettuccine Alfredo con Pollo 21**  
Classic Italian pasta dish topped with grilled chicken

**Lasagna al Forno 20**  
Layered with assorted meats and cheeses

**Risotto Del Giorno**

Market Price ask your server

\*Notice: These items offered raw or cooked to your specification. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Separate checks offered for parties of six or less. Please inform your server.  
\$2.00 service charge for split plates.

## Vitello

### **Piccata 27**

Tender scaloppini sautéed in white wine, capers, and lemon juice

### **Asparagus 29**

Veal sautéed with asparagus, mushrooms, and white wine, topped with mozzarella cheese

### **Caprese 28**

Scaloppini sautéed with white wine, cream, then glazed with parmesan cheese and topped with artichoke hearts

### **Marsala 27**

Sautéed veal with prosciutto, mushrooms, and Marsala wine

### **Veal Napoli 28**

Scaloppini sautéed with mushrooms peppers white wine marinara and melted cheese

### **Parmigiana 26**

Breaded veal cutlet topped with tomato sauce and mozzarella cheese

### **Rollantini 29**

Stuffed with spinach, prosciutto, egg, and cheese, sautéed in Marsala wine with mushrooms

### **Fiorentino 29**

Scaloppini of veal with prosciutto, creamed spinach, and melted cheese, in a light wine sauce

### **Sicilian 27**

Breaded veal topped with tomato sauce, eggplant, and mozzarella cheese

### **Paradiso 32**

Tender scaloppini sautéed in a marsala cream sauce with jumbo shrimp served Over angel hair

## Gamberi

### **Fra Diavolo 28**

Fresh shrimp sautéed in a spicy marinara sauce with whole clams over linguine

### **Scampi 26**

Fresh shrimp sautéed in butter and garlic, with peppers, tomatoes, and onions served on angel hair pasta

### **Francese 28**

Shrimp dipped in a delicate egg batter sautéed in butter, and served with lemon sauce

### **Sorrentino 28**

Jumbo shrimp sautéed in a tomato cream sauce served over angel hair pasta

### **Ramondo 27**

Shrimp sautéed with mushrooms in a pesto cream sauce over fettucine

## Pollo

### **Oreganata 22**

Sautéed with seasoned breadcrumbs in a lemon oregano sauce

### **Toscano 24**

Simmered in brandy cream sauce with sun-dried tomatoes and mushrooms

### **Milanaise 23**

Breaded chicken with baby arugula and a tomato onion relish

### **Verona 23**

Sautéed with mushrooms, artichoke hearts, in a butter garlic and white wine sauce

### **Florentine 23**

Topped with spinach, marinara, and mozzarella

## Speciale Dela Casa

### **Salmon Della Casa 29**

Grilled Atlantic salmon filet with white wine, lemon, garlic, and fresh herbs

### **Fruiti di Mare 33**

A grand assortment of mussels, calamari, shrimp, clams, scallops, and fish over pasta

### **\* Grilled Veal Chop 38**

Finished with fresh garlic, rosemary, and extra virgin olive oil

### **Scallops al Limone 30**

Jumbo sea scallops over linguine with a lemon cream sauce

### **\* Pork Chop della Alba 28**

Double cut prime rib chop grilled and topped with porcini and Barolo wine sauce

### **\* Filet al Pepe Nero 36**

Filet of beef with a brandy peppercorn cream sauce

### **\* New Zealand Rack of Lamb 38**

Served with a cabernet reduction, seasonal vegetables, and Potatoes

### **Sausage and Peppers 26**

House made Italian sausage with red and green peppers and marinara served with polenta

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