

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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