

# Antipasta

## **Grilled Portobello**

Balsamic marinade topped with caramelized onions and mozzarella

## **Mussels Marinara**

Cooked in a zesty marinara sauce

## **Clams Oreganata or Casino**

Stuffed with Italian breadcrumbs or topped with bacon, pimiento, and onion

## **Beef Carpaccio**

Cold beef tenderloin with arugula shaved parmigiana

## **Calamari Fritti**

Lightly breaded and served with a zesty marinara

## **Scallops and Italian Grits**

Seared scallops served over creamy polenta with roasted pepper sauce

## **Pizza Calabrese**

Classic pepperoni pizza

## **Shrimp Lombardy**

Shrimp sauteed in a brandy cream sauce with gorgonzola over crostini

## **Roasted Garlic and Goat Cheese**

Served with Kalamata olives, roasted red peppers and pepperoncini

## **Mozzarella and Pomodoro**

Fresh mozzarella vine ripe tomatoes, sweet red onion, and basil balsamic

# Zuppa

**Zuppa Del Giorno** priced daily

**Minestrone**

# Insalata

## **Spinach Salad**

Baby spinach, goat cheese, strawberries, candied pecans, and paprika vinaigrette

## **Capri Salad**

Mixed greens with artichokes, mushrooms, pepperoncini, olives, red onion, and feta

## **Fresh House Salad**

Romaine, baby greens, tomato, and cucumber

## **Mediterranean Salad**

Mixed greens, shrimp, gorgonzola, walnuts, and a lemon vinaigrette

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

per person Served for two or more

*\*Raw egg used\**

# Vegetali

**Sautéed Spinach**

**Steamed Broccoli**

**Fresh Seasonal Vegetables**

**Asparagus**

# Pasta

## **Spaghetti al Pomodoro**

With handmade meatballs

## **Manicotti**

Three Italian cheeses wrapped with handmade pasta and fresh tomato sauce

## **Penne Positano**

Jumbo shrimp sautéed with Portobello mushroom, prosciutto, and asparagus sherry cream sauce

## **Linguine Vongole**

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

## **Lobster Ravioli**

With tomato basil cream sauce

## **Pasta Primavera**

Angel hair pasta tossed with fresh vegetables, olive oil, and garlic

## **Fettuccine Alfredo con Pollo**

Classic Italian pasta dish topped with grilled chicken

## **Lasagna al Forno**

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. 20% service charge added for parties of six or more. Separate checks offered for parties of six or less. Please inform your server. \$2.00 service charge for split plates.*

## Vitello

### **Piccata**

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

### **Asparagus**

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

### **Caprese**

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

### **Marsala**

Sautéed veal with prosciutto, mushrooms, and Marsala wine

### **Parmigiana**

Breaded veal cutlet topped with tomato sauce and mozzarella cheese

### **Paradiso**

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

### **Fiorentino**

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

### **Sicilian**

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

### **Veal Napoli**

Scaloppini sauteed with mushrooms peppers White wine marinara and melted cheese

## Gamberi

### **Fra Diavolo**

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

### **Scampi**

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

### **Francese**

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

### **Sorrentino**

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

### **Ramondo**

Fresh shrimp sauteed with mushrooms in a pesto cream sauce over fettucine

## Pollo

### **Oreganata**

Sautéed with seasoned breadcrumbs in a lemon oregano sauce

### **Toscano**

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

### **Verona**

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

### **Florentine**

Topped with spinach, marinara, and mozzarella

### **Milanaise**

Breaded chicken with baby arugula and a tomato onion relish

## Speciale de la Casa

### **Salmon Della Casa**

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

### **Fruiti di Mare**

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

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

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

### **Scallops al Limone**

Jumbo sea scallops over linguine with a lemon cream sauce

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

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

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

Filet of beef with a brandy peppercorn cream sauce

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

Served with a cabernet reduction, seasonal vegetables, and Potatoes

### **Sausage and Peppers**

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

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