



Dinner Menu

ANTIPASTI – APPETIZERS

ANTIPASTO MISTO	6.90
Prosciutto, soppressata, fresh mozzarella, roasted bell pepper, stuffed long hots and olives	
POPCORN SHRIMP	7.90
Golden fried served with a honey mustard sauce	
CALAMARI FRITTI	8.90
Crispy fried calamari served with our zesty marinara sauce	
STUFFED LONG HOTS	5.90
With prosciutto and provolone cheese	
ZUPPA DI MARE	8.90
Mussels and little neck clams sautéed in a mild spicy marinara sauce	
MOZZARELLA CAPRESE	7.90
Fresh mozzarella, sliced tomatoes, fresh basil, extra virgin olive oil and a touch of pesto	
BROCCOLI RABE E SALSICCIA	7.90
Broccoli rabe tossed with sweet Italian sausage, extra virgin olive oil and fresh garlic	
GRIGLIATA DI VEGETALE	6.50
Grilled seasonal vegetables and drizzled with extra virgin olive oil	
BRUSCHETTA	5.90
Chopped tomatoes, garlic, basil and Chef's specialty topping	

ZUPPA - SOUP

MINISTRONE	4.50
Savory vegetable broth served with seasonal vegetables	
ZUPPA DEL GIORNO	
Soup of the day	



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INSALATE – SALADS

CAESAR SALAD	5.50
Crisp romaine lettuce, Parmesan cheese, our Caesar dressing, and topped with croutons	
INSALATA DEL CHEF	8.90
Spinach served with bacon wrapped steak strips, red onions, cherry tomatoes, carrots and balsamic	
INSALATA CAFÉ CAPRI	9.90
Baby arugula topped with bacon wrapped shrimp, scallops	
INSALATA RUCHETTA	7.50
Baby arugula, diced tomatoes, red onions, and radicchio lettuce topped with feta cheese and Toasted almonds	

PASTA

FETTUCCINE BOLOGNESE	11.90
Tossed with our own meat sauce	
WHOLE WHEAT PENNE PRIMAVERA	12.90
Seasonal grilled garden vegetables in a light blush sauce	
FUSILLI CON POLLO E CARCIOFI	13.90
Grilled chicken, artichokes, prosciutto, sweet peas and Parmesan cream sauce	
PENNE RUSTICO	14.90
Grilled chicken, artichokes, zucchini, asparagus, and cherry tomatoes in white wine, And a touch of fresh garlic	
GNOCCHI SORRENTO	13.90
Served with marinara sauce, basil and melted mozzarella cheese	
PENNE ALLA VODKA	12.90
Penne tossed with a vodka blush sauce	
CAPPELLINI POSITANO	16.90
Tossed with chopped tomato, basil, garlic and jumbo crab meat	
RAVIOLI DI FORMAGGIO	12.90
Cheese ravioli topped with a blush sauce	



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RIGATONI CON CARNE	15.90
Portabella mushroom, red onions, red wine garlic diced steak in mild blush sauce	
CAVATTELLI ALLA NONNA	14.90
Served with broccoli, sausage, pine nuts, garlic and white wine	
LINGUINE AL SAPORE DI MARE	17.90
Shrimp, scallops and crabmeat tossed in aurora sauce	
LINGUINE CAFÉ CAPRI	16.90
Salmon, clams, asparagus, diced tomatoes and basil, in an olive oil and garlic sauce	
RAVIOLI D'ARAGOSTA	17.90
Ravioli stuffed with Maine lobster meat and topped with a brandy cream sauce	
ADDITIONAL: Prawns or Jumbo Crab or Scallops add	5.50

RISOTTO – ITALIAN RICE

RISOTTO AI FUNGHI	14.90
Arborio rice with wild mushrooms garlic butter and touch of white wine	
RISOTTO PRICEPESSA	15.90
Arborio rice with chicken, artichoke, roasted bell peppers, cherry tomatoes and spicy pesto sauce	

POLLO – CHICKEN

POLLO PARMIGGIANO	14.90
Lightly chicken breast breaded, baked with our marinara sauce and mozzarella	
POLLO PALARMITANO	15.90
Grilled chicken breast topped with Sicilian bruschetta, touch of pesto and Melted fresh mozzarella	
POLLO ROMANA	16.50
Chicken with green onions, mushrooms, prosciutto and provolone in a Marsala sauce	
POLLO CAFÉ CAPRI	17.50
Grilled chicken breast and laced with a green peppercorn sauce and topped with jumbo crab	



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POLLO PIEMONTESE **16.90**
Chicken breast sautéed with shiitake mushroom, garlic, splash of vermouth in a cream sauce
Topped with shaved parmesan over spinach

POLLO NICOLETTA **17.90**
Chicken breast sautéed with asparagus, sun dried tomato crabmeat in a lemoncello white wine sauce

VITELLO – VEAL

VITELLO PARMIGIANA **16.50**
Medallions of veal lightly breaded baked with our marinara sauce and mozzarella cheese

VITELLO LIMONE **17.90**
Medallions of veal sautéed with shallots, shiitake mushrooms, green onions in a limoncello sauce

VITELLO CAFÉ CAPRI **18.90**
Medallions of veal sautéed cherry tomatoes, asparagus, wild mushroom, jumbo crab, in a sherry wine sauce

VITELLO MARSALA **16.90**
Medallions of veal sautéed with wild mushrooms, sundried tomato and a sage Marsala wine sauce

CAFÉ CAPRI SIGNATURE DISHES

MAIALE AL FORNO **20.90**
Pork chop stuffed with prosciutto, provolone cheese and spinach in a sherry demi glaze sauce

NEW YORK STEAK **22.90**
Grilled to your liking and topped with Chef's specialty sauce

COSTOLETTE D'AGNELLO AL BALSAMICO **25.90**
Lamb chops grilled and glazed balsamic served with arugula walnut salad

All of the above items are served with a vegetable or side of pasta marinara



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PESCE – SEAFOOD

FLOUNDER DEL MARE	17.90
Flounder baked topped with jumbo crab and shrimp in a lobster brandy sauce	
SALMONE ALLA GRIGLIA	16.90
Filet of salmon grilled and topped with sautéed asparagus, cherry tomatoes in garlic butter sauce	
ZUPPA DI PESCE	22.90
mussels, clams, shrimp, and calamari simmered in a rich and spicy tomato seafood broth	
PESCE FRESCO DEL GIORNO	Market Price
Ask your server for the fresh catch of the day.	

All of the above items served with a vegetable or side of pasta marinara.

SIDE DISHES

Fresh sautéed Broccoli Rabe	5.90
Fresh sautéed Asparagus	5.50
Fresh sautéed Spinach	4.90
Roasted Italian Long Hot Peppers	4.50
Risotto, rice with butter and parmigiano cheese	4.90
Side of meatballs or sausage	4.50

20% gratuity will be added to parties of eight or more