

Capri

EXPRESS

*Lunch, Dinner
& Carry out Menu*

Buon Appetito

*Capri Express
114 Burr Ridge Parkway
Burr Ridge, IL 60527
630-323-1200
fax 630-xxx-xxxx
www.capriristorante.com*

*Visit our Dine-in locations in
Downers Grove - 630.241-0695
Burr Ridge - 630-455-4003*

Lunch Menu

Welcome

to Capri Ristorante & Catering. Capri Ristorante, known for its fine authentic Italian cuisine, has become a Chicago area favorite for both visitors and residents alike. Since it opened in 1985 by "Mama Capri," six locations have been added including the most recent in downtown Downers Grove. As a family owned restaurant, we are committed to providing you, our customers, the finest in fresh quality food, personal service and a comfortable dining atmosphere.

In addition to being an outstanding restaurant, Capri Ristorante is well known for its catering services. We offer private bookings of our restaurant facility with a full service bar that can accommodate up to 100 guests, as well as off-site events. From Rehearsal Dinners to Wedding Receptions, Charity Events to Corporate Seminars, Cocktail Parties to Religious Functions... our goal is "Bringing Authentic Italian Cuisine to You."

As a full service caterer, we are happy to work with you to develop custom menus best suited to your budget and catering needs. Our professional staff, which includes our Catering Manager, waiters and bartenders, is available upon request.

Antipasto

- Calamari Capri** 7.95
lightly breaded calamari pan fried and flashed with olive oil, lemon, garlic, and a touch of chili flake
- Calamari Fritti** 7.95
lightly breaded calamari, pan fried and served with marinara sauce
- Bruschetta Calabrese** 5.95
crostini bread topped with fresh tomato, basil and garlic

- Pomodoro Caprese** 7.95
sliced tomato topped with fresh mozzarella cheese and basil

- Grilled Seafood** 11.95
octopus, calamari, and jumbo shrimp grilled and served in balsamic vinaigrette

- Antipasto Misto** per person 4.95
Italian meats served with Italian Cheese

- Baked Clams** half dozen 6.95
dozen 11.95

- Fried Jumbo Shrimp (6)** 10.95

- Calamari Capri** 7.95

- Calamari Fritti** 7.95

- Bruchetta Calabrese** 5.95

- Half Dozen Baked Clams** 6.95

- Dozen Baked Clams** 11.95

- Chicken Tenders (4) w/ FF** 5.95

- 5 Pc. Wing w/ FF** 5.95

- 10 Pc. Wing w/ FF** 7.95

- Breaded Mushrooms (15)** 4.75

- Breaded Zucchini (10)** 4.50

- Mozzarella Sticks (5)** 5.95

- Onion Rings (10)** 4.95

- French Fries** 1.85

- Garlic Bread** 3.25

- Pizza Bread** 4.25

- Soup of the Day** 3.25

Insalata

- Two Day Insalata** 9.95

fresh greens, green olive, red onion, cucumber and tomatoes, topped with gorgonzola cheese in Chianti vinaigrette with yesterday's bread

- Santa Lucia** 9.95

fresh greens, prosciutto bits, sundried tomatoes, red onion and gorgonzola cheese tossed in raspberry vinaigrette

- Antipasto Insalata** 10.95

a variety of Italian meats, cheese, tomatoes and olives tossed in balsamic vinaigrette

- Steak Insalata** 12.95

fresh greens, ribeye steak, chopped tomatoes, shaved carrots, red onion, and chopped pepperoncini tossed in a garlic parmesan balsamic dressing

**Chicken and
Roasted Red Pepper Insalata** 10.95
fresh greens, grilled chicken breasts,
roasted red pepper, and chopped
tomatoes tossed in a balsamic vinaigrette

Arugula Insalata 8.95
fresh arugula, tossed with Balsamic vinegar
and shaved Parmigiano Reggiano

Bow Tie Insalata 4.95

Caesar Insalata 6.95

Grilled Chicken Caesar Insalata 8.95

Two Day Insalata 9.95

Santa Lucia 9.95

Antipasto Insalata 10.95

Steak Insalata 12.95

Chicken and Roasted Red Pepper Insalata 10.95

Arugula Insalata 8.95

Panini

All panini sandwiches are served with
homemade chips and insalata

**Chicken and Roasted
Red Pepper** 9.95
breast of chicken topped with tomato,
roasted red pepper and mozzarella cheese

Tuna and Swiss 9.95
homemade tuna salad topped with tomato
and Swiss cheese

Prosciutto Cotto and Provolone 9.95
Italian style ham, topped with Provolone cheese,
sliced tomato, with a pesto mayo spread

Portabella Mushroom and Swiss 9.95
portabella mushroom topped with tomato, chopped
roasted red pepper and Swiss cheese

Veal Cutlet 11.95
Lightly breaded veal, topped with green pepper, and
mozzarella cheese in a light red sauce

Chicken & Roasted Red Pepper 9.95

Tuna & Swiss 9.95

Prosciutto Cotto & Provolone 9.95

Portabella Mushroom & Swiss 9.95

Veal Cutlet 11.95

Grilled Chicken Sandwich 6.95

Italian Beef 5.95

Cheesy Beef 6.95

Italian Sausage 4.95

Beef & Sausage Combo 6.95

Meatball Sandwich 5.95

Veal Parmigiana Sandwich 6.95

Eggplant Parmigiana Sandwich 6.45

Chicken Parmigiana Sandwich 6.95

Pepper and Egg Sandwich 4.95

Cheeseburger 4.95

Hamburger 4.45

Breaded Steak Sandwich 7.95

VS Steak Sandwich 8.95

Italian Sub (Lettuce, tomato, oil and vinegar dressing) 5.95

Vitello and Chicken

Veal Limon 12.95
veal medallions sautéed in a lemon sauce
served with a side of pasta

Veal Parmigiana 12.95
veal, lightly breaded, pan fried, topped
with mozzarella cheese and served over
a marinara sauce with a side of pasta

Veal Marsala 12.95
veal medallions sautéed with button
mushrooms and a sweet Marsala sauce,
served with a side of pasta

Chicken Limon 10.95
skinless, boneless, breast of chicken
sautéed in a lemon sauce with a side
of pasta

Chicken Forget About It 10.95
lightly breaded chicken breast pan fried and topped
with fresh tomato, red onion and basil

Chicken Parmigiana 10.95
lightly breaded chicken breasts pan fried
topped with mozzarella cheese and served
over marinara sauce with a side of pasta

Pasta Di Casa

Homemade Rigatoni Vodka 10.95
round tubular pasta hand made and
served with our famous vodka sauce

Cavatelli Romano 10.95
dumplings hand made from ricotta cheese, served
with a marinara sauce and Romano cheese

Tortellini Paesano 10.95
mushrooms, peas and prosciutto served
in a rich Alfredo sauce

Pasta Carbonara 10.95

linguini tossed with peas, and pancetta in a mascarpone cheese sauce

Rigatoni Arrabbiata 10.95

round tubular pasta tossed with prosciutto in a spicy red sauce

Rigatoni Basilico 9.95

round tubular pasta tossed with a fresh basil and tomato sauce

Gnocchi Quattro Formaggio 9.95

potato dumplings tossed in a four cheese sauce

Stuffed Shells 8.95

jumbo shells filled with ricotta cheese and spinach baked in a marinara sauce

Meat Lasagna 10.95

ricotta cheese, ground beef, and veal, layered in marinara sauce, and topped with mozzarella cheese

Fettucini Alfredo with Chicken
10.95

flat wide noodles tossed with chicken, in an alfredo sauce

Ravioli Di Giorno 9.95

changes daily

Ravioli (cheese/meat) 7.95

Gnocci w/ Romano Sauce 8.95

Verdura

Escarole 4.95

sautéed in garlic and oil

Spinach 4.95

sautéed in garlic and oil

Rappini 6.95

sautéed in garlic and oil

Broccoli 4.95

sautéed in garlic and oil

Potato Vesuvio 4.95

potato wedges roasted with peas and garlic

Meatballs (2) 4.95

Italian Sausage 4.95

Dinner Menu

Antipasto Freddi

Pomodoro Caprese 7.95

sliced tomato topped with fresh mozzarella cheese and basil **add Prosciutto Di Parma** 2.00

Stuffed Roasted Red Pepper 10.95

roasted red pepper filled with fresh mozzarella cheese, basil and arugula

Arugula Insalata 8.95

fresh arugula tossed with Balsamic vinegar and shaved Parmigiano Reggiano

Tomato Boccachini Insalata 8.95

tomato, red onion, black olives and fresh mozzarella tossed in extra virgin olive oil

Broccoli Insalata 7.95

fresh heads of broccoli tossed with extra virgin olive oil, lemon and garlic

Antipasto Misto 8.95

Italian imported cold cuts and cheeses

Bruschetta Calabrese 6.95

crostini bread topped with chopped tomato, basil and garlic

Antipasto Caldi

Calamari Alla Capri 10.95

Lightly breaded calamari, pan fried and flashed with olive oil, lemon, garlic and a touch of chili flake

Calamari Fritti 10.95

lightly breaded calamari, pan fried and served with a marinara sauce

Calamari Diavalo 12.95

fresh calamari simmered in a spicy red sauce with toasted points

Mussels Alla Capri 12.95

delicately steamed mussels in a red or white sauce

Clams Alla Capri 12.95

delicately steamed clams in a red or white sauce

Baked Clams *half dozen* 6.95

little neck clams baked with bread *dozen* 11.95
crumbs, garlic and parmesan cheese

Sausage Giambotta 10.95

sliced sausage sautéed with green peppers, onions and roasted potatoes in a white wine sauce

Grilled Calamari 12.95

calamari grilled and served over wild greens in balsamic vinaigrette

Grilled Octopus 13.95

baby octopus grilled and served over wild greens with balsamic vinaigrette

Artichoke Toscana 10.95

artichoke hearts baked with seasoned bread crumbs and parmesan cheese in a light red sauce

Verdura

Spinach 5.95
sautéed in garlic and oil

Rappini 7.95
sautéed in garlic and oil

Potato Vesuvio 4.95
potato wedges sautéed with olive oil, garlic and roasted red peppers

Garlic Mashed Potatoes 5.95

Meatballs (2) 4.95

Italian Sausage 4.95

*Pat Bruno's
Award Winning Dishes*

Linguini Con Clams 17.95
served with tender whole vongole in white or red sauce

Eggplant Parmigiana 14.95
eggplant layered with marinara sauce and fresh mozzarella

Pollo Genovese 16.95
half of a chicken slow roasted with whole garlic, sweet green peas and roasted potatoes in a white wine sauce

Carne

Lamb Chops Genovese 32.95
served with peas and garlic mashed potatoes

Pork Chop Milanese 24.95
tenderized 14-oz. bone in pork chop lightly breaded and topped with arugala, tomatoes and red onions

Filet Mignon Gorgonzola 36.95
grilled 10-oz. filet mignon topped with gorgonzola cheese served with garlic mashed potatoes and fresh vegetables

Specialita Di Casa

Plate of the Sea 24.95
shrimp, vongole, squid, cozze & broccoli over linguini with choice of white or red sauce

Cavatelli Con Broccoli 12.95
homemade dumplings with fresh broccoli in an oil and garlic sauce

Fettucini Alfredo Con Broccoli with Chicken 16.95
our tasty cream sauce with broccoli and grilled chicken

Linguini Gamberi Alla Marinara 17.95
fresh jumbo shrimp in a light marinara sauce

Linguini Con Gamberi e Broccoli 17.95
jumbo shrimp and tender broccoli in garlic and oil

Linguini Con Mussels 17.95
delicious fresh mussels served with red or white sauce

Linguini Con Calamari 17.95
tender baby squid in red or white sauce

Linguini Con Scallops 17.95
fresh whole scallops in a fresh red sauce

Fettucini Alfredo Con Gamberi Con Scallops 17.95
shrimp and scallops with alfredo sauce

Linguini Puttanesca 13.95
picante tomato sauce with anchovies, capers and black olives (Delicioso!)

Pasta Alla Mama 15.95
fresh tomatoes, onion, basil, black olives and ground sausage over linguini

Pasta Di Casa

Ravioli (Meat or Cheese) 10.95
in a marinara sauce

Tortellini Paesano 14.95
mushrooms, peas & prosciutto in a rich alfredo sauce

Homemade Rigatoni 15.95
with vodka Sauce

Cavatelli 14.95
with vodka Sauce

Eight Finger Cavatelli 14.95
with vodka Sauce

Gnocchi Marinara 12.95

Baked Meat Lasagna 12.95

Fettucini Primavera 12.95
fettucini tossed with fresh veggies in garlic and oil

Jumbo Shells 12.95
stuffed with ricotta cheese baked in a marinara sauce

Pasta Carbonara 12.95
linguini tossed with peas, pancetta and marscapone cheese

Rigatoni Arrabiata 14.95
spicy sauce with prosciutto

Gnocchi Quattro Formaggi 14.95
served with four cheese sauce

Homemade Rigatoni Vita Mia 16.95
rigatoni tossed in a tomato-basil cream sauce with ground sausage

Square Noodles Boscaiola 17.95
homemade flat square noodles tossed with spinach, tomatoes, strips of veal loin and topped with goat cheese

Pesce Di Mare

Scampi Di Cosenza 17.95
jumbo shrimp, artichoke hearts & mushrooms sautéed in oil, garlic and white wine sauce served over a bed of linguini

Scampi Basilico 17.95
jumbo shrimp, fresh tomatoes and basil over a bed of linguini

Linguini Scampi Diavolo 17.95
jumbo shrimp, olive oil, crushed hot peppers and marinara sauce over linguini

Baccala Alla Italiana 22.95
cod filets baked with fresh mushrooms, onions and olives in a red marinara sauce

Scampi Florentina 17.95
jumbo shrimp with artichoke hearts and sundried tomatoes in alfredo sauce over fresh fettucini

Lobster Tail Diavolo 44.95
lobster tail, calamari, shrimp, scallops, mussels, vongole, served over linguini in spicy red sauce

Chilean Sea Bass 32.95
sauteed in a lemon sauce with spinach and roasted pine nuts

Tilapia Dominica 24.95
artichoke and sundried tomato in a lemon sauce

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Catering Available at
Your Place or Ours
Gift Certificates
Available
Visit us on the Web at
www.capriristorante.com*

Vitello

Vitello Parmigiana 19.95
breaded veal baked with mozzarella in marinara sauce

Vitello Franchese 19.95
egg battered veal sautéed in a lemon sauce

Vitello Cotoletta 19.95
pan fried veal with a side of fresh spinach

Vitello Al Limone 19.95
veal in a light lemon sauce

Vitello Marsala 19.95
tender veal sautéed with mushrooms in a light marsala wine

Vitello San Guiseppe 19.95
layered and baked with eggplant and homemade mozzarella

Vitello Vesuvio Con Patate 19.95
veal sautéed in a white wine sauce with onions, mushrooms and potatoes

Vitello Pompei Con Patate 19.95
prepared with spinach, red, yellow and green peppers

Pollo

Pollo Calabrisella (on the bone) 16.95

slow roasted chicken on the bone served with sautéed peppers, onions, olives and roasted potatoes

Pollo Parmigiana 14.95

baked chicken baked with mozzarella in a marinara sauce

Pollo Limone 14.95

tasty breast of chicken with a delicate lemon sauce

Pollo Pompei Con Patate 14.95

prepared with spinach, red, yellow and green marinated peppers

Pollo Marsala 14.95

chicken breast sautéed with mushrooms in marsala wine

Pollo Franchise 14.95

tasty breast of chicken, pan fried in egg and flour in a tasty lemon sauce with a side of pasta

Pollo "Forget About It" 14.95

lightly breaded chicken breast pan fried topped with tomato onion salad

Dessert

<i>Cannoli</i>	2.25
<i>Strawberry/Lemon Ice</i>	2.50/Scoop
<i>Tiramisu</i>	3.00
<i>Gelato</i>	3.25/scoop
<i>Brownie</i>	2.50

From the House

We Cook with Imported Olive Oil Only

- We Reserve the Right to Seat Our Patrons
- Minimum Service Charge Per Person
- Additional Charge for Plate Sharing
- Not Responsible for Loss or Exchange of Personal Property
- Private Parties are Available

Pizza

Thin Crust

	Small 12"	Medium 14"	Large 16"	Family 18"
Cheese...	10.25	11.85	13.65	15.65
Extra Ingredient..	1.90	2.10	2.30	2.50

Traditional

	Small 12"	Medium 14"	Large 16"	Family 18"
Cheese...	12.75	14.35	16.15	18.25
Extra Ingredient..	1.90	2.10	2.30	2.50

Sicilian Style

1/2 Pan	15.95
Extra Ingredients	1.90 each

Ingredients: Sausage, Mushroom, Pepperoni, Green Peppers, Onions, Fresh Garlic, Black Olives, Green Olives, Bacon, Spinach, Pineapple, Sliced Tomatoes, Hot Giardiniera, Ham, Italian Beef, Anchovies, Chicken Breast, Roasted Red Pepper.

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As a family owned restaurant, we are committed to providing you, our customers, the finest in fresh quality food, personal service and a comfortable dining atmosphere. Catering services are available.

Let us bring "Authentic Italian Cuisine" to you.

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