

## *Antipasti*

<b>Fried Calamari</b> Served with lemon and marinara sauce.	<b>\$11</b>
<b>Antipasto (GF)</b> Prosciutto di Parma, salame, Parmigiano cheese, artichokes, black olives, sundried tomatoes, and roasted red peppers.	<b>\$18</b>
<b>Bruschetta (V,VG)</b> Garlic toast topped with diced tomatoes and onion.	<b>\$6</b>
<b>Caprese (GF,V)</b> Tomatoes, mozzarella, roasted pepper, and sundried tomatoes.	<b>\$9</b>
<b>Mussels alla Capri (GF)</b> Served in a white wine or red sauce.	<b>\$10</b>
<b>Capponata (V,VG)</b> Garlic toast topped with eggplant, capers, and black olives.	<b>\$8</b>
<b>Arancini</b> Rice balls served with marinara sauce.	<b>\$8</b>

## *Pasta*

<b>Seafood Ravioli</b> Lobster, shrimp, sundried tomatoes, and spinach in Vodka sauce.	<b>17</b>
<b>Cheese Ravioli</b> Cheese ravioli in Vodka sauce.	<b>15</b>
<b>Lasagna</b> Ground beef, tomato sauce, and béchamel sauce.	<b>15</b>
<b>Linguine alle Vongole</b> Clams in a white or red sauce.	<b>18</b>
<b>Penne Parmigiana (V)</b> Mushrooms, peas, and asparagus in Vodka sauce.	<b>15</b>
<b>Tortellini Capri</b> Ricotta filled tortellini, mushrooms, peas and prosciutto in an Alfredo sauce.	<b>15</b>
<b>Spaghetti Carbonara</b> Bacon, egg yolk, and heavy cream.	<b>15</b>
<b>Linguine Pesto (V, VG)</b> Pignoli nuts, basil, walnuts, garlic, and extra virgin olive oil.	<b>15</b>
<b>Penne (GF, V, VG)</b> Gluten-free penne with marinara sauce.	<b>15</b>

## *Insalate e Zuppa*

<b>Mista Casa (GF,V)</b> Mixed greens, red onion, tomatoes, and Parmigiano shavings with balsamic vinaigrette.	<b>\$8</b>	<b>Parma Salad (GF)</b> Baby arugula topped with sliced prosciutto and shaved Parmigiano cheese with balsamic vinaigrette.	<b>\$11</b>
<b>Caesar Salad</b> Romaine lettuce, croutons, and Parmesan cheese.	<b>\$8</b>	<b>Zuppa del Giorno</b> Soup of the day.	<b>\$7</b>

## Vitella

**Veal Pizzaiola** \$22  
Tomato sauce, black olives, garlic, roasted red peppers in a white wine sauce.  
Vegetable of the day. Add \$2 for GF.

**Veal Calabrese** \$22  
Garlic, parsley, and olive paste.  
Vegetable of the day. Add \$2 for GF.

**Veal Sinatra** \$22  
Topped with prosciutto, mozzarella, artichoke hearts, and garlic in a white wine sauce.  
Vegetable of the day. Add \$2 for GF.

## Pollo

**Chicken Di Conza** \$16  
Roasted red peppers, sundried tomatoes, capers, black olives, garlic, in a white wine sauce.  
Vegetable of the day. Add \$2 for GF.

**Chicken Pavarotti** \$17  
Prosciutto, fresh tomatoes, fresh mozzarella, and garlic in a white wine sauce.  
Vegetable of the day. Add \$2 for GF.

**Chicken Parmigiana** \$16  
Melted mozzarella and marinara sauce served with spaghetti.

**(GF) Gluten Free**  
**(V) Vegetarian**  
**(VG) Vegan**

**Please inform us of any food allergies.**

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04.12.19

## Pesce

**Grouper Livornese** \$19  
Capers, black olives, garlic, red onion, mussels and clams in a white wine tomato sauce.  
Vegetable of the day. Add \$2 for GF.

**Shrimp Scampi** \$25  
Large shrimp with garlic, lemon, and butter in a white wine sauce.  
Served with linguine pasta.

**Salmon Picatta** \$18  
Capers, lemon, and butter in a white wine sauce.  
Vegetable of the day. Add \$2 for GF.

**Salmon alla Genovese** \$18  
Grilled salmon with pesto and black olives.  
Vegetable of the day. Add \$2 for GF.

## Contorni

**Funghi Trifolati (GF,V)** \$7  
Sautéed mushrooms with garlic and extra virgin olive oil.

**Sautéed Spinach (GF,V)** \$7  
Sautéed spinach with garlic and extra virgin olive oil.

**Meatballs with Marinara Sauce** \$6

**Gluten-Free Penne in Marinara Sauce (GF,V,VG)** \$7

**Spaghetti in Marinara Sauce (V,VG)** \$6

