

## *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>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.

## Polla

**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, 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

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”

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## Pesce

**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.

**Fish alla Livornese** \$19  
White Fish, 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.

## 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

