

Antipasti

Fried Calamari \$11
Served with lemon and marinara sauce.

Antipasto \$18
Prosciutto di Parma, salame, Parmigiano cheese, artichokes, sundried tomatoes, and roasted red peppers.

Bruschetta \$6
Garlic toast topped with diced fresh tomatoes and onion.

Caprese \$9
Tomatoes, fresh mozzarella, roasted red peppers, and sundried tomatoes.

Mussels alla Capri * \$11
Served in a white wine or marinara sauce.

Pasta

Seafood Ravioli 17
Lobster, shrimp, sundried tomatoes, and spinach in Vodka sauce.

Cheese Ravioli 15
Cheese ravioli in Vodka sauce.

Lasagna 15
Ground beef, tomato sauce, béchamel in marinara sauce.

Linguine alle Vongole 18
Clams in a white wine or marinara sauce.

Penne Parmigiana 15
Mushrooms, peas, and asparagus in Vodka sauce.

Tortellini Capri 15
Ricotta filled tortellini, mushrooms, peas and prosciutto in an Alfredo sauce.

Spaghetti Carbonara 15
Bacon, egg yolk, and heavy cream.

Linguine Pesto 15
Pignoli nuts, basil, walnuts, garlic, and extra virgin olive oil.

Pasta 15
Gluten-free pasta with marinara sauce.

Insalate e Zuppa

Mista Casa \$8
Mixed greens, red onion, tomatoes, and Parmigiano shavings with balsamic vinaigrette.

Caesar Salad \$8
Romaine lettuce, croutons, and Parmesan cheese.

Parma Salad \$11
Baby arugula topped with sliced prosciutto, and Parmigiano shavings with balsamic vinaigrette.

Pasta e Fagioli \$7
White cannellini beans, diced penne pasta in a tomato base broth.

Vitella

Veal Saltimbocca \$23
Prosciutto topped veal over spinach in a demi-glace sauce and served with vegetable of the day.

Veal Marsala \$23
Mushrooms and marsala sauce and served with vegetable of the day.

Veal Parmigiana \$23
Melted mozzarella and marinara sauce and served with spaghetti.

Veal Sinatra \$23
Topped with prosciutto, mozzarella, artichoke hearts, and garlic in a white wine sauce and served with vegetable of the day.

Pollo

Chicken Di Conza \$16
Roasted red peppers, sundried tomatoes, capers, black olives, garlic, in a white wine sauce and served with vegetable of the day.

Chicken Pavarotti \$17
Prosciutto, fresh tomatoes, mozzarella, and garlic in a white wine sauce and served with vegetable of the day.

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

***These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

Sutton Square
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Dinner • Catering • Takeout

Pesce

Salmon Picatta* \$19
Capers, lemon, and butter in a white wine sauce and served with vegetable of the day.

Salmon alla Genovese* \$19
Grilled salmon with pesto and black olives and served with vegetable of the day.

Fish alla Picatta* \$19
White fish, capers, lemon, and butter in a white wine sauce and served with vegetable of the day.

Shrimp Scampi \$25
Shrimp with garlic, lemon, and butter in a white wine sauce and served with linguine pasta.

Fish of the Day Mkt. Price
Fresh catch of the day.

Contorni

Funghi Trifolati \$7
Sautéed mushrooms with garlic and extra virgin olive oil.

Sautéed Spinach \$7
Sautéed spinach with garlic and extra virgin olive oil.

Meatballs with Marinara Sauce \$6

Spaghetti in Marinara Sauce \$6

Gluten-Free Pasta in Marinara Sauce — 1/2 Order \$8

