

### Antipasti

<b>Carpaccio</b> Thinly sliced marinated beef, capers, & a sliver of parmesan over arugula	<b>\$7.95</b>
<b>Caprese</b> Fresh tomato, mozzarella, roasted pepper & sundried tomato	<b>\$7.95</b>
<b>Funghi Trifolati</b> Mushrooms sautéed with herbs, garlic, & olive oil	<b>\$6.95</b>
<b>Mussels alla Capri</b> White sauce or red sauce	<b>\$8.95</b>
<b>Spiedino</b> Mozzarella sandwiched with anchovie sauce	<b>\$7.95</b>
<b>Bruschetta</b> Fresh diced tomato & onion on garlic toast	<b>\$5.95</b>

### Insalate

<b>Mista Casa</b> Mixed greens with red onions, tomatoes & parmigiano in a balsamic vinaigrette dressing	<b>\$4.95</b>
<b>Cesar Salad</b> Romaine lettuce, croutons, & parmigiano	<b>\$5.95</b>
<b>Arancina</b> Radicchio, romaine lettuce, oranges, walnuts, & gorgonzola marinated in honey & balsamic vinegar dressing	<b>\$5.95</b>

### Zuppe

<b>Straciatella</b> Spinach, egg, & chicken broth	<b>\$4.50</b>
<b>Pasta Fagioli</b> Bean & pasta soup	<b>\$5.50</b>

### Paste

<b>Lobster Ravioli</b> Homemade ravioli stuffed with lobster, shrimp, sundried tomato, & spinach; served in a pink sauce	<b>\$14.95</b>
<b>Cheese Ravioli</b> Stuffed with ricotta, parmesan, & mozzarella cheeses; served in a pink sauce	<b>\$11.95</b>
<b>Lasagna</b> Homemade with beef, béchamel, and tomato	<b>\$12.95</b>
<b>Tortellini Alfredo</b> Ricotta filled tortellini served in an alfredo sauce	<b>\$11.95</b>
<b>Linguine alle Vongole</b> Clams in a white or red sauce	<b>\$14.95</b>
<b>Penne al Ragu</b> Served in an Italian meat sauce	<b>\$11.95</b>
<b>Penne al Vodka</b> Served in a tomato & cream sauce	<b>\$10.95</b>
<b>Spaghetti Carbonara</b> Prosciutto, egg yolk, & cream sauce	<b>\$12.95</b>
<b>Spaghetti Marinara</b> Fresh tomato and garlic	<b>\$10.95</b>
<b>Cannelloni</b> Tubular pasta stuffed with ham, porcini mushrooms, sundried tomatoes & meat sauce; Served in a marinara sauce	<b>\$11.95</b>
<b>Bowtie Capri</b> With mushrooms, prosciutto, & peas; Served in a cream sauce	<b>\$12.95</b>
<b>Bowtie Parmigiana</b> With mushrooms, peas & asparagus; served in a pink sauce.	<b>\$12.95</b>

## Pollo

**Chicken Pizzaiola** \$12.95  
With garlic, roasted peppers, artichoke, and tomato

**Chicken Balsamico** \$13.95  
With mushrooms, artichokes, roasted peppers; flamed with balsamic vinegar

**Chicken Marsala** \$13.95  
With mushrooms in a marsala sauce

**Chicken Spezzato** \$13.95  
Flamed with white wine, baby artichokes, mushrooms, and rosemary

**Chicken Fiorentina** \$13.95  
Dipped in eggs; sautéed in a lemon and white wine sauce; served on a bed of spinach

**Chicken Di Conza** \$13.95  
With olives, capers, sundried tomatoes, white wine, roasted peppers, and garlic

**Chicken Cacciatore** \$13.95  
With mushrooms, sausage, roasted peppers, and tomato

## Vitello

**Veal Piccata** \$16.95  
Lemon, capers, and white wine

**Veal Marsala** \$17.95  
With mushrooms in a marsala sauce

**Veal Saltimbocca** \$17.95  
Prosciutto, spinach, and white wine

All main courses are served with vegetables.  
Substitutions cost extra.

## Pesce

**Filet of Sole** \$13.95  
White tender filet with lemon, capers, and white wine

**Shrimp Scampi** \$15.95  
In garlic, white wine, and lemon

**Shrimp Mare Chiaro** \$15.95  
In garlic, white wine, and tomato

**Shrimp Francese** \$15.95  
Dipped in eggs; cooked in lemon, butter, and white wine

**Salmon Atlantico** \$14.95  
Dijon mustard and cream sauce

**Grilled Salmon** \$14.95  
Served with a slice of lemon

**Grouper Piccata** \$14.95  
Lemon, capers, white wine

**Grouper Livornese** \$16.95  
Capers, black olives, garlic, white wine, mussels, clams, and tomato



## **Authentic Italian**

Sutton Square Shopping Center  
6325-17 Falls of Neuse Rd.  
Raleigh, NC 27615  
(919) 878-4424

Find out about upcoming  
events at [caprirest.com](http://caprirest.com)

# House Wines

## Red

Ca' Brigiano: Merlot  
Ca' Brigiano: Montepulciano  
Ca' Brigiano: Cabernet

Glass: \$6.00  
1/2 Carafe: \$14.00  
Carafe: \$26.00

## White

Ca' Brigiano: Pinot Grigio  
Ca' Brigiano: Chardonnay

Glass: \$6.00  
1/2 Carafe: \$14.00  
Carafe: \$26.00

## Beer

Domestic: \$3.75

Budweiser  
Bud Light  
Miller Light  
ODouls (Non-Alcoholic)

Import: \$4.50

Moretti  
Peroni  
Heineken  
Moretti La Rosa (\$5.00)

## Beverages

Soft Drinks: \$2.00

Pepsi  
Diet Pepsi  
Sierra Mist  
Dr. Pepper  
Sunkist  
Ginger Ale

San Pellegrino (1 L): \$5.00

Iced Tea: \$2.00

Come back the third Wednesday of every month for a 5 course wine tasting dinner hosted by Mutual Wine  
(please call for reservations)



# White Wines

<b>Ca' Brigiano Chardonnay</b>	\$20.00
<i>Smooth and delicate with aromas and flavors of apple and pear.</i>	
<b>Ca' Brigiano Pinot Grigio</b>	\$21.00
<i>Very refreshing with a beautiful core of citrus fruit and green apple flavors.</i>	
<b>Alovinì Greco</b>	\$30.00
<i>A delicious wine from Basilicata, South Italy. Attractive floral notes on the nose with apple and pear flavors on the palate.</i>	

# Red Wines

<b>Ca' Brigiano Montepulciano</b>	\$20.00
<i>Very approachable showing a nice core of raspberry and dark cherry flavors.</i>	
<b>Ca' Brigiano Merlot</b>	\$20.00
<i>Fresh and lively on the palate with flavors of blackberry and cherry.</i>	
<b>Ca' Brigiano Cabernet</b>	\$20.00
<i>Fruity and smooth on the palate with a nice core of cherry and blueberry.</i>	
<b>L'Armangia Barbera</b>	\$23.00
<i>Beautiful aromas of raspberry and violet. The palate is rich and elegant with a marvelous complexity.</i>	
<b>Alovinì Monteseirico</b>	\$24.00
<i>An intriguing blend of sangiovese and montepulciano displaying a good structure and a juicy finish.</i>	
<b>Alovinì Terra Degli Eventi</b>	\$28.00
<i>A great blend of sangiovese and aglianico with good structure, great currant fruit and a nice finish.</i>	
<b>La Querce Chianti</b>	\$33.00
<i>Beautiful aroma and flavor of dark cherries and raspberries.</i>	
<b>Ruggeri Corsini Dolcetto</b>	\$40.00
<i>A superb dolcetto. Very smooth with lovely cherry aromas and flavors and a touch of spices.</i>	
<b>Stefano Accordini Ripasso</b>	\$50.00
<i>Wonderful aromas of plums, ripe cherry and spices. Rich and complex on the palate with a luscious finish.</i>	
<b>Stefano Accordini Passo</b>	\$75.00
<i>Wonderful flavors of ripe plums and blackberries. Great complexity with a stunning finish.</i>	

## Dessert

### **Tiramisu**

\$5.50

*Lady finger cookies dipped in espresso, layered with mascarpone cream and topped with cocoa powder.*

### **Cannoli**

\$5.50

*A pastry shell filled with sweetened, creamy, ricotta cheese and chocolate chips.*

### **Tartufo**

\$6.00

*A sphere of vanilla and chocolate gelato covered in hard chocolate with a cherry in the middle*



Tiramisu



Tartufo

## Café

### **Cappuccino**

\$3.50

### **Espresso**

\$2.50

### **Coffee**

\$2.00

### **Hot Tea**

\$2.00



Cappuccino

## Dessert Wine

### **Prosecco Zerdetto**

Bottle

\$27.00

*Dry, light, and bubbly.*

### **Moscato Bricco Riella**

\$27.00

*Fruity, bubbly, peach flavor.*