Dinner Menu Specialties Di Casa

shrimp, vongole, squid, cozze and broccoli over linguine with choice of white or red

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

Fettucini Alfredo Con Broccoli 17.95 with Chicken, our tasty cream sauce with broccoli and grilled chicken

Linguini Gamberi Alla Marinara 18.95 fresh jumbo shrimp in a light marinara sauce

Linguini Con Gamberi e Broccoli 18.95 jumbo shrimp and tender broccoli in garlic and oil

Linguini Con Mussels 18.95 delicious fresh mussels served with red or white sauce

Linguini Con Calamari 18.95 tender baby squid in red or white sauce **Linguini Con Scallops**

fresh whole scallops in fresh red sauce Fettucini Alfredo Con

Gamberi Con Scallops 18.95 shrimp and scallops with alfredo sauce

Linguini Puttansesca 14.95 picante tomato sauce with anchovies, capers and black olives (Delicioso!)

fresh tomatoes, onions, basil, black olives and ground sausage over linguini

Ol'Blue Eves Pasta of your choice with ground sausage, mushrooms and caramilized onions in an oil and garlic sauce

Pasta Di Casa

Whole wheat or gluten-free pasta available upon request (Add \$3.00) Ravioli (meat or cheese)

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

Homemade Rigatoni 15.95 with vodka sauce Cavatelli with vodka sauce 14.95 Eight Finger Cavatelli 14.95

with vodka sauce Gnocchi Marinara 12.95 Baked Meat Lasagna 14.95

Fettucini Primavera 14.95 fettucini tossed with fresh veggies in garlic and oil

Jumbo Shells stuffed with ricotta cheese baked in a marinara sauce

Pasta Carbonara linguini tossed with peas, pancetta and marscarpone cheese

Rigatoni Arrabiata 14.95 spicy sauce with prosciutto Gnocchi Quattro Formaggi 14.95

served with four cheese sauce *Ask about our Gluten Free Options

Pasta Di Casa cont.

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

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

homemade dumplings, chopped Cavatelli con Spinaci spinach, fresh ricotta, sundried tomatoes in an oil and aarlic sauce

Penne alla Chitarra roasted eggplant and tomatoes topped with ricotta cheese in our basilico sauce

Ricette pasta sautéed with rapini and crumbled sausage in our oil/garlic sauce

Pesce Di Mare

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

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

Linguini Scampi Diavolo 18.95 jumbo shrimp, olive oil, crushed red peppers and marinara sauce over linguini

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

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

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

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

Tilapia Dominica artichoke and sundried tomatoes in a lemon sauce with side of pasta

Vitello

Vitello Parmigiana breaded veal baked with mozzarella in our marinara sauce

Vitello Franchase egg battered veal sautéed in a lemon sauce Vitello Cotoletta

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 sauce

Vitello San Guiseppe 21.95 layered and baked with eggplant and homemade mozzarella

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

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

All prices are subject to changes without notice.

Capri Dinner Menu

Pollo Calabrisella (on the bone) 16.95 slow roasted chicken on the bone served with sautéed peppers, onions and roasted potatoes

Pollo Parmigiana baked chicken breast with mozzarella in our marinara sauce

Pollo Limone tasty breast of chicken with a delicate lemon sauce

Pollo Pompei Con Patate prepared with spinach, red, yellow and green marinated peppers

Pollo Marsala chicken breast sautéed with mushrooms in our marsala wine sauce

Pollo Franchase **Pollo Franchase** 14.95 tasty breast of chicken in our egg and flour batter pan fried and served in our tasty lemon sauce with a side of pasta

Pollo "Forget About It" **Pollo "Forget About It"**14.95 lightly breaded chicken breast pan ried topped with tomato onion salad

Pollo alla Filippo slow roasted chicken, sausage, green peppers, onions, potatoes

Dan Hampton #99 chicken parmesan with a spicy diavolo sauce and a side of capellini pasta

Pollo Genovese half of a chicken slow roasted on the bone with whole garlic, sweet green peas, sautéed onions and roasted potatoes in our white wine sauce

Chicken Vesuvio 14.95 chicken sautéed with mushrooms. onions and potatoes in a white wine, oil and garlic sauce

The Tellers Chicken Our famous Chicken Franchase topped with hot giardiniera

breaded chicken topped with peppers and potatoes sautéed in oil and garlic

Dessert

Cannoli **Cheese Cake** 3.00 per slice 3.00 Gelato Tiramisu sm3.50 med 4.50 lg 5.50 4.95 Gelato **Brownie** pint 8.95 quart 12.95



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Antipasto

Bruschetta Calabrese crostini bread topped with fresh tomato, basil & garlic

Bruschetta alla Capri crostini bread topped with roasted peppers, ricotta cheese, fresh basil, olive oil and garlic with artichoke hearts

Pomodoro Caprese sliced tomato topped with fresh mozzarella cheese & basil

Grilled Seafood octopus, calamari & jumbo shrimp, grilled & served in a balsamic vinaigrette Sm 12" 10.95 Italian meats served with Italian cheese

Eggplant Rolls (3) 10.95 pan fried eggplant rolled with ricotta cheese in a marinara or vodka sauce

Baked Clams half dz 7.95 full dz 12.95 Fried Jumbo Shrimp (5) 10.95 Calamari Capri 10.05 Calamari Fritti 10.95 Chicken Tenders (4) w/french fries 5.95 Wings (5) w/french fries 6.95 Wings (10) w/french fries 10.95 Mozzarella Sticks (5) 5.95

French Fries

Garlic Bread

Pizza Bread w/french fries 5.00 Soup of the Day 3.95 Arincini 5.95 Stuffed Artichoke 8.95

2.85

3.25

Panini

All panini sandwiches are served with homemade chips.

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

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

Italian Style Ham and Provolone Italian style ham, topped with provolone cheese, sliced tomato with a pesto mayo spread

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

lightly breaded veal, topped with green peppers & mozzarella cheese

in light red sauce Hot Italian Sub 9.95

Caprese Panini fresh mozzarella, sliced tomato, basil with balsamic vinaigrette on side



Ask about our GLUTEN FREE pizza crust!

Thin Crust

Cheese La 16" Med 14" Fam 18" 14.85 18.65 13.25 **Traditional** Cheese Sm 12" La 16" Med 14" Fam 18" 15.75 17.35 19.15 Extra Ingredient 2.30 2.50

Sicilian-Style Pizza 1/2 Pan 21.95 Extra Ingredient 1.90

Panzerotti (fried/baked) **9.95** 1.90 Extra Ingredient 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

Sandwiches

All sandwiches are served with homemade french fries

Grilled Chicken Sandwich 6.95 Italian Beef 6.95 Cheesy Beef 7.95 Italian Sausage 5.95 **Beef & Sausage Combo** 7.95 **Meatball Sandwich** 6.95 Veal Parmigiana Sandwich 6.95 Eggplant Parmigiana Sandwich 6.95 Chicken Parmigiana Sandwich 6.95 Pepper & Egg Sandwich 5.95 Cheeseburger 6.95 Hamburger 6.35 **Breaded Steak Sandwich** 7.95 VS Steak Sandwich 8.95 arugula, tomato, balsamic dressing Italian Sub



lettuce, tomato, oil & vinegar dressing

All prices are subject to changes without notice.

Add chicken to any salad -2.00 Add steak to any salad - 3.00

Two Day Insalata fresh greens, green olives, red onion, cucumbers & tomatoes topped with gorgonzola cheese in a chianti vinaigrette with yesterday's bread

Insalata

Santa Lucia fresh greens, prosciutto bits, sun dried tomatoes, red onions & gorgonzola cheese tossed in a raspberry vinaigrette

Antipasto Insalata a variety of Italian meats, cheeses, tomatoes & olives, tossed in a balsamic vinaiarette

Steak Insalata fresh greens, ribeye steak, chopped tomatoes, shaved carrots, red onions & chopped pepperoncini tossed in a garlic Chicken Forget About It parmesan balsamic dressing

Chicken & Roasted Red Pepper Insalata fresh greens, grilled chicken breast, roasted red peppers & chopped tomatoes tossed in a balsamic vinaiarette

Arugula Insalata 8.95 fresh arugula tossed with a balsamic vinaigrette & shaved parmigiano reggiano

Arugula Insalata with Veal 12.95 Caesar Insalata 8.95 Grilled Chicken Caesar Insalata 9.95 Greek Salad 9.95

Vitello & Chicken

veal medallions sautéed in a lemon sauce, served with a side of pasta Veal Parmigiana 14.95 lightly breaded veal pan fried and

topped with mozzarella cheese served over a side of pasta with marinara

veal medallions sautéed with button mushrooms and a sweet marsala sauce served with a side of pasta

Chicken Limon 12.95 breast of chicken sautéed in a lemon sauce with a side of pasta

lightly breaded chicken breast pan fried and topped with fresh tomatoes, red onions & basil

Chicken Parmigiana lightly breaded chicken breast pan fried and topped with mozzarella cheese served with a side of pasta



Pasta Di Casa

Whole wheat or gluten-free pasta available upon request (Add \$3.00)

Homemade Rigatoni Vodka round tubular pasta handmade and served with our famous vodka sauce

Cavatelli Romano dumplings hand made from ricotta and romano cheeses

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

Pasta Carbonara linguini tossed with peas and pancetta in a mascarpone cheese sauce (can be made original way with marscapone upon request with no cream sauce-just ask one of our team members!)

Rigatoni Arrabiata spicy squce with prosciutto Rigatoni Basilico round tubular pasta tossed with a fresh basil and tomato sauce

Gnocchi Quattro Formaggio 12.95 potato dumplings tossed in our four cheese sauce

Stuffed Shells 12.95 jumbo shells filled with ricotta cheese, baked in our marinara sauce

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

Fettucini Alfredo with Chicken flat wide noodles tossed with chicken in our alfredo sauce

Ravioli (cheese/meat) 12.95 Gnocchi w/Romano Sauce 12.95

Sides



Mayor Mickey's Famous sautéed in garlic and oil sm 5.95 lg 8.95 Veggies sautéed broccoli, caulifower, Rappini carrots & spinach in light oil/ sautéed in garlic and oil garlic sauce Broccoli

Meatballs (3) 5.95 steamed or sautéed in garlic and oil Italian Sausage 4.95 Potato Vesuvio

Capri Dinner Melle

Please allow an additional 15min for any entree order

Antipasto Freddi

Pomodoro Caprese sliced tomatoes topped with fresh mozzarella cheese and basil add Prosciutto Di Parma 3.00

add fried eggplant 3.00 Stuffed Roasted Red Pepper

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

9.95 fresh arugula tossed with a balsamic vinaigrette & shaved parmigiano reggiano delicately steamed clams in a red or

Tomato Boccachini Insalata tomato, red onion, black olives and fresh Baked Clams half dz 7.95 full dz 12.95 mozzarella, tossed in extra virgin olive oil little neck clams baked with bread

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

Antipasto Misto 10.95 Italian imported cold cuts and cheeses

Bruschetta Calabrese crostini bread topped with chopped tomato, basil and garlic

Pat Bruno's Award Winning Dishes

Linguini Con Clams 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 on the Pollo Genovese bone with whole garlic, sweet green peas, sautéed onions and roasted potatoes in our white wine sauce

Antipasto Caldi

Calamari Alla Capri lightly breaded calamari pan fried and flashed with olive oil, lemon, garlic and a touch of chili flake

Calamar Fritti 10.95 lightly breaded calamari pan fried and served with marinara sauce

Calamari Diavalo 12.95 fresh calamari simmered in a spicy red sauce with toasted points

Mussels All Capri delicately steamed mussels in a red or white sauce

Clams Alla Capri 12.95 white sauce

crumbs, garlic and parmesan cheese

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

Grilled Calamari calamari grilled and served over wild greens in a balsamic vinaigrette

Grilled Octopus baby octopus grilled and served over wild greens with balsamic vinaigrette

Artichoke Toscana artichoke hearts baked with seasoned bread crumbs and parmesan cheese in a

light red sauce Stuffed Artichoke

Sides

sautéed in garlic and oil Rappini

sauféed in garlic and oil Broccoli **Broccoli** 5.95 sautéed in garlic

and oil Potato Vesuvio 5.95 potato wedges garlic and roasted red peppers

Mayor Mickey's Famous Veggies

lg8.95 sm 5.95 sautéed broccoli, caulifower, carrots & spinach in light oil/ garlic sauce

36.95

Meatballs (2) 5.95 Italian Sausage 4.95

sautéed with olive oil,

Carne

Pork Chop Milanese

tenderized 14oz bone in pork chop, lightly breaded and topped with arugula, tomatoes and red onions

Filet Mignon Gorgonzola

grilled 10oz filet mignon topped with gorgonzola cheese served with potato vesuvio and fresh vegetables

butterflied pork chop lightly breaded with grilled eggplant, prosciutto di parma and fresh mozzarella in a light lemon white wine sauce