

## ANTIPASTO

### *Antipasti Freddi (Cold Appetizers)*

**Cold Antipasto** Prosciutto, Salami, Sopressata, fresh mozzarella, roasted peppers, provolone cheese and olives. \$11.95

**Mozzarella Caprese** Fresh mozzarella, tomatoes and basil with extra virgin olive oil and roasted peppers. \$10.95

**Bruschetta** Home baked bread topped with fresh basil and tomatoes, marinated in our homemade balsamic vinaigrette. \$7.95

### *Antipasti Caldi (Hot Appetizers)*

**Calamari Fritti** Fresh, fried calamari served with either our marinara or fra diavolo (spicy red) for dipping. \$11.95

**Mozzarella in Carozza** Fresh mozzarella surrounded by American bread, battered in egg and cheese, breaded, fried and baked. Served with marinara sauce. \$7.95

**Mussels Posillipo** Select mussels, sauteed in a light marinara. \$9.95

**Grilled Vegetables** Fresh eggplant, zucchini, portobello mushrooms, onions, tomatoes prepared with a touch of olive oil and basil, reduced in balsamic and port wine, then grilled. \$8.95

**Baked Clams Oreganato** Littleneck clams, seasoned with bread crumbs, baked in olive oil and garlic. \$10.95

**Hot Antipasto** Fried eggplant, shrimp, and calamari, signature rollatini in marinara, our clams oreganato and stuffed mushrooms served on a platter with signature marinara sauce. \$11.95 (for 1)/ \$17.95 (for 2)

**Stuffed Mushrooms** Sliver dollar mushrooms stuffed with roasted peppers, chopped beef and bread crumbs topped with marsala sauce. \$7.95

**Zucchini Sticks** Fresh, hand cut strips of zucchini, lightly breaded then lightly fried and served with marinara sauce. \$6.95

**Buffalo Wings** (8) Pan sauteed to order, served with ranch. Substitute Blue Cheese \$1.25. \$6.95

**Mozzarella Sticks** Fresh mozzarella, breaded and fried. Served with marinara sauce. 7.50

**Broccoli Rabe** \$9.95

## SOUPS

Cup \$3.00/ Bowl \$5.00

**Pasta Fagioli** ( "Pasta and Beans" ) **Stracciatella** (Italian Egg Drop with spinach) **Soup of the Day**

## INSALATE (SALADS)

**PROTEIN ADD ONS:** GRILLED CHICKEN \$4.00; GRILLED SHRIMP \$7.00; OR GRILLED SALMON \$7.00

**Garden** Chef's favorite greens and garden vegetables, including olives and red onions. \$5.95

**Caesar** Fresh, crisp romaine lettuce tossed with our specially blended Caesar dressing, dusted with fresh Parmesan cheese and seasoned croutons. \$5.95

<b>Pasta</b>	Pasta tossed with fresh broccoli, black olives, sun dried tomatoes and our homemade balsamic vinaigrette dressing.	\$7.95
<b>Greek</b>	Lettuce dusted with fresh feta cheese, plum tomatoes, cucumber, black olives, red onions & our signature house dressing.	\$7.95
<b>Cobb</b>	Fresh eggs, avocado, turkey on top of fresh mixed greens, cucumber, dusted with bacon and Gorgonzola cheese.	\$9.95
<b>Capriccio</b>	Fresh, green spinach, crisp crumbled bacon, cucumber, sliced red onions and marinated baby mushrooms.	\$8.95
<b>Arugula</b>	Tossed with fresh red onion, cucumber and plum tomatoes, served with our special house vinaigrette dressing.	\$7.95

#### SALAD DRESSINGS:

Homemade Balsamic Vinaigrette, Ranch, Honey Mustard, Fresh Blue Cheese (\$1.25 S/ \$2.50 Large) and Caesar (\$1)

#### PIZZA

<b>Cheese</b>	Personal (12')	\$7.95/	Small (14')	\$10.95/	Large (16')	\$12.95
<b>Sicilian</b>			\$14.95			
<b>Toppings:</b>	Personal \$1.00/ Small \$1.75/ Large \$2.50					

Extra Cheese, Pepperoni, Meatball, Bacon, Ham, Olives, Mushrooms, Fresh Tomatoes, Eggplant, Peppers, Broccoli, Spinach, Onion, Fresh Garlic, Anchovies, Cherry Peppers, Pineapple.

#### CAPRICCIO GOURMET PIZZAS

	Small/	Large
<b>Capriccio Special</b> Topped with Sun dried tomatoes, spinach, grilled chicken and garlic.	\$16.95/	\$18.95
<b>Margherita</b> Fresh, sliced tomatoes, mozzarella, basil, garlic and olive oil.	\$14.95/	\$16.95
<b>White</b> Brushed with virgin olive oil, topped with ricotta, mozzarella and Romano cheeses.	\$14.95/	\$16.95
<b>Vegetarian</b> Fresh broccoli, spinach, roasted peppers, mushrooms, onions and garlic.	\$14.95/	\$16.95
<b>Meat Lovers</b> Sausage, pepperoni, meatballs and ham.	\$15.95/	\$18.95
<b>San Gennaro</b> Italian sausage, onions, roasted peppers and mozzarella cheese.	\$15.95/	\$17.95
<b>Hawaiian</b> Pineapple, ham and mozzarella cheese.	\$14.95/	\$16.95
<b>BBQ Chicken</b> Tender barbecue chicken atop mozzarella cheese.	\$16.95/	\$18.95
<b>Chicken Marsala</b> Small, tender pieces of chicken marinated in marsala wine sauce and baby mushrooms.	\$16.95/	\$18.95
<b>Lasagna</b> Fresh ground beef with ricotta mozzarella cheese and marinara.	\$16.95/	\$18.95
<b>Philly Cheesesteak</b> Thin sliced Philly steak with American cheese, peppers and onions.	\$16.95/	\$18.95
<b>Taco</b> Fresh ground beef with tomatoes, cherry peppers, black olives, onions, shredded American & mozzarella cheeses.	\$16.95/	\$18.95

*Gourmet Pizzas also available in Personal Sizes.*

*PASTA & BAKED DISHES*  
*Lunch "L" / Dinner "D"*

*ALL PASTA SERVED WITH SMALL SIDE SALAD.*

- Baked Ziti** Penne pasta mixed with ricotta cheese, mozzarella and marinara. L \$7.95/ D \$12.95
- Lasagna** Pasta layered with ricotta cheese, fresh ground beef and marinara topped with mozzarella cheese. L \$9.95/ D \$14.95
- Manicotti** Pasta tubes filled with ricotta cheese, served with marinara, topped with mozzarella cheese. L \$7.95/ D \$12.95
- Ravioli** Pasta filled with ricotta cheese, served with marinara. L \$7.95/ D \$12.95
- Linguini** Tender pasta covered with our signature marinara sauce. D \$12.95/ with Meat Balls \$16.95
- Eggplant Rollatini** Slices of eggplant rolled with ricotta cheese, topped with marinara and mozzarella cheese. L \$8.95/ D \$14.95
- Linguini alla Sabina** Linguini pasta with shrimp, spinach, marinara sauce and fresh herbs. L \$9.95/ D \$16.95
- Linguini con Vongole** Linguini pasta with fresh clam and served in choice of White or Red Sauce. L \$10.95/ D \$16.95
- Linguini Carbonara** Onions, bacon, egg yolk, butter, parmigiano and touch of cream. L \$8.95/ D \$12.95
- Linguini Putanesca** Gaeta olives, capers, olive oil, marinara and basil. L \$8.95/ D \$12.95
- Linguini Arrabiata** Fresh garlic marinara, capers and hot spice. L \$8.95/ D \$12.95
- Gnocchi Sorrentino** Homemade potato dumplings prepared with fresh tomato, mozzarella and parmigiano cheeses, eggplant and fresh herbs. L \$9.95/ D \$14.95
- Penne San Gennaro** Sausage, roasted peppers, onions in a plum marinara. L \$9.95/ D \$15.95
- Penne alla Capriccio** Grilled fresh, tender chicken breast, sun dried tomatoes and broccoli in a garlic and oil sauce. L \$9.95/ D \$15.95
- Penne alla Vodka** Fresh marinara, vodka, a touch of cream and parmigiano cheese. L \$8.95 / D \$12.95
- Penne alla Gina** Sautéed with fresh, tender, sliced, chicken breast, sun-dried tomatoes, mushrooms. Finished in a marsala wine sauce. L \$9.95/ D \$15.95
- Shrimp Scampi** Whole shrimp sautéed with fresh garlic, lemon, white wine and butter sauce with fresh herbs over linguini. \$22.95
- Calamari Marinara** Tender calamari sautéed to perfection served with Marinara (spicier Fra Diavolo available) over linguini. \$17.95
- Pasta Pescatore** Shrimp, clams and calamari over linguini in marinara (spicier Fra Diavolo available upon request). \$22.95
- Salmone al Ocenico** Grilled salmon filet with lemon garlic, extra virgin olive oil and fresh herbs. \$19.95

*FOLLOWING DINNERS SERVED WITH CHOICE OF PENNE TOPPED WITH MARINARA OR SAUTEED VEGETABLES, AND SIDE SALAD. LUNCH WITH CHOICE OF PENNE, VEGETABLES, OR SIDE SALAD. ADD SIDE SALAD \$3.00*

- Parmigiano** Choice of protein, fried and topped with our signature marinara sauce topped with fresh mozzarella cheese and baked.  
**Veal** \$22.95/ **Shrimp** \$22.95/ **Chicken** \$9.95 L, \$17.50 D/ **Eggplant** \$8.95 L, \$12.95 D
- Marsala** Fresh protein sauteed in a blending of marsala wine and brown sauce with mushrooms. **Veal** \$22.95 / **Chicken** \$9.95 L, \$17.50 D
- Chicken Francese** Fresh chicken, egg-battered sauteed in a white wine, butter and lemon sauce. \$9.95 L, \$17.50 D
- Chicken Scarpariello** Boneless chicken, sautéed in a wine sauce with pepporcini peppers. \$9.95 L, \$17.50 D
- Chicken Picatta** Fresh chicken breast prepared with butter, lemon, white wine and capers. \$9.95 L, \$17.50 D
- Chicken Sorrentino** Eggplant, prosciutto and melted cheese with fresh, boneless chicken breast. \$9.95 L, \$17.95 D
- Alla Roma** Egg-battered chicken breast sauteed in a white wine, butter lemon sauce, topped with sliced tomato and fresh mozzarella. \$9.95 L, \$17.95 D
- Chicken Daniella** Fresh chicken breast topped with sauteed broccoli, tomatoes, garlic and mozzarella in a light white wine sauce. \$9.95 L, \$17.50 D
- Chicken Maria** Sauteed chicken breast with diced tomatoes and mushrooms in a light brown sauce with fresh rosemary. \$9.95 L, \$17.50 D
- Grilled Chicken Breast and Broccoli Rabe** Fresh, boneless chicken sauteed with fresh herbs and lemon served over broccoli rabe. \$9.95 L/ \$17.95 D
- Cajun Dinner** Fresh, boneless chicken breast or shrimp Seasoned with our signature spicy Cajun seasoning, grilled. **Chicken:** L \$9.95/ D \$17.50/ **Shrimp** \$22.95

**SANDWICHES**

*Served on fresh Italian bread.*

- Parmigiano** Fresh, fried, topped with signature marinara and fresh mozzarella cheese.
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| <b>Breaded Boneless Chicken Breast</b> | \$9.95  | <b>Grilled Boneless Chicken Breast</b> | \$9.95  | <b>Eggplant</b> | \$8.95 |
| <b>Veal</b>                            | \$11.95 | <b>Breaded Shrimp</b>                  | \$11.95 | <b>Meatball</b> | \$9.95 |
- Sausage & Peppers** Hand cut Italian Sausage and peppers with marinara. \$8.95
- Pepper & Egg** Sautéed peppers & egg served. \$8.95
- Italian Combo** Italian salami, ham, provolone, sopressata & turkey topped with lettuce, tomato, homemade balsamic dressing. \$9.95
- The Mediterranean** Fresh mozzarella, tomatoes and fresh basil with homemade balsamic vinaigrette. \$8.50
- Philly Cheesesteak** Fresh, thin sliced steak, American cheese, peppers and onions. \$9.95
- Chicken and Broccoli Rabe** Sautéed, boneless chicken breast, with garlic and oil. \$9.50

## FOCACCIA SANDWICHES

**Fresh Mozzarella** Topped with garden tomatoes, fresh basil and homemade vinaigrette dressing. \$9.95

**Grilled Vegetables** Zucchini, portobello mushrooms, eggplant, tomato and onions. Grilled and marinated in a balsamic seasoned dressing. \$9.95/ With Fresh Mozzarella \$10.95

**Grilled Chicken** Served with onions, peppers and fresh herbs. \$8.95

**Eggplant** Eggplant, fresh mozzarella and roasted peppers with a balsamic dressing. \$8.95

### SIDE DISHES

Meatballs \$5.75

French Fries \$3.95

### CHILDREN'S MENU

Mozzarella Sticks (4) \$3.95

Penne with Marinara or Butter \$5.95

Spaghetti & Meatball in Marinara \$7.95

Chicken Tenders with Fries \$6.95

Ravioli (4) \$6.95

### BEVERAGES

Coke, Diet Coke, Lemonade, Root Beer, Sprite, Gingerale, Tea (Swt & Unswt), Soda Water, Tonic \$2.50

Pellegrino Mineral Water 16.9 \$2.75 Panna 1 Lt. \$5.00

### BAR MENU

Domestic \$3.75

Import \$4.50

Budweiser Bud Light

Corona Bass

Coors Light Mich Ultra

Stella Beck's

Miller Light Yuengling

Guinness Peroni

Fat Tire Blue Moon

Moretti

New South White or Nut Brown (Brewed in Myrtle Beach)

*Check out Happy Hour weekdays 4PM to 7 PM at the bar. Well Drinks for \$3.00, House Wines \$4.00, & Domestic \$2.50.*

**VODKA** : Fleshmann's, Grey Goose, Kettle One, Kettle One Citron, Absolute, Absolute Pepar, Smirnoff,, 360 Chocolate or Vanilla, Ciroc Amaretto, Pearl Cucumber, & Pearl Wedding Cake

**GIN** : Fleshmann's, Bombay Dry, Bombay Sapphire

**BOURBON, SCOTCH, COGNAC & WHISKEY**: Benchmark, Black Velvet, Jim Beam, Jack Daniels, Makers Mark, Crown Royal, J & B, Glan MacGregor, Jameson, Johnny Walker Red & Black, Seagrams 7, Candian Club, Dewar's, Grand Mariner, Southern Comfort, Virgil Kaine Ginger, B & B Liqueur, Courvoisier, Remy Martin VSOP, & Avena

**RUM**: Admiral Nelson Sliver or Coconut Rum, Bacardi, Captain Morgan Spiced, & Blue Chair Bay Coconut Spiced

**TEQUILA**: Sauza Blue Agave, Jose Cuerrvo Gold or Cinge, & 1800 Sliver

**LIQUEURS**: DISARONNO, FRANGELICO, BAILEY'S IRSH CREAM, GODIVA CHOCOLATE, ORCHATA CINNAMON CREAM RUM, MIDORI MELON, KAHLUA, ROMANA SAMBVA WHITE OR BLACK, LICOR 43, & CIVIDINA GRAPPA

### WINE LIST

## WHITE

PLACIDO PINOT GRIGIO (HOUSE) | Glass \$6.75/ Bottle \$34.00 Fruity and fresh, Full taste with notes of ripe pear.

VINA MAIPO CHARDONNAY | Glass \$6.75/ Bottle \$21 Notes of apple & pear, backdrop of butter & wood, soft & balanced body with slightly sweet finish.

VINA MAIPO SAUVIGNON BLANC | Glass \$6.75/ Bottle \$21 Light and fresh, balanced palate. Notes of peaches and herbaceous aromas.

FOX BROOK WHITE ZIN | Glass \$6.75/ Bottle \$34.00 Delicate sweetness, crisp acidity.

WOODBIDGE MOSCOTO (HOUSE) | Glass \$6.75/ Bottle \$34.00 Light and fresh, balanced palate. Notes of peaches and herbaceous aromas.

WOODBIDGE RESLING (HOUSE) | Glass \$6.75/ Bottle \$34.00 Light and fresh, balanced palate. Notes of peaches and herbaceous aromas.

NEW HARBOR SAUVIGNON BLANC | Glass \$8.00/ Bottle \$25 Flavors of tropical fruity, juicy acidity.

FAT BASTARD CHARDONNAY | Glass \$9.50/ Bottle \$28 Aromas of vanilla & honeysuckle layered with subtle, full body tropical fruit flavor with long toasty finish.

FRISK PRICKLY RIESLING | Bottle \$32 Floral & weighted, notes of lime sorbet, rose & hint of fennel with a tinge of sweetness. Great with sweet and spicy dishes.

KENDAL JACKSON CHARDONNAY | Bottle \$39 Tropical flavors such as pineapple, mango & papaya with citrus notes, intertwine with aromas of vanilla & honey, hint of toasted oak.

LOST VINEYARDS SPUMANTE | Glass \$7/ Bottle \$28.00 Light and fresh, balanced palate. Notes of peaches and herbaceous aromas.

## REDS

PLACIDO CHIANTI | Glass \$6.75/ Bottle \$34 Dry, well balanced followed with long finish.

VINA MAIPO CABERNET | Glass \$6.75/ Bottle \$21 Soft tannins, harmonic, fresh & fruity, with chocolate, black plums & vanilla.

VINA MAIPO MERLOT | Glass \$6.75/ Bottle \$21 Full bodied wine, long finish with notes of cherries & spicy notes of pepper & cacao.

CANYON ROAD PINOT NOIR Glass \$6.75/ Bottle \$34 Rich, fruit forward cherry flavors, soft tannins, medium body, velvety finish

TRIVENTO MALBEC | Glass \$8.50/ Bottle \$29 Powerful, ripe red fruits of strawberries & cherries with hints of coffee & chocolate. Great body fleshy tannins with long, lingering finish.

ADOBE RED BLEND | Bottle \$25 Dark black cherry and dusty mocha aromas. Complex fruit flavors, soft tannins, finishing with warm, toasty vanilla.

SHOOFLY SHIRAZ | Glass \$8.50/ Bottle \$28 Supple red fruit, clean bright palate. Complex nutmeg, tamarind, earth & eucalypt notes.

RUFFINO SUPERIORE | Bottle \$26 Medium bodied, ripe cherry palate. Dry & soft finish.

RUFFINO RISERVA | Bottle \$36 Spiced hints of tobacco, leather, cedar, white pepper & touch of flint.

RUFFINO MODUS | Bottle \$57 Hints of tobacco & spice lead to inviting aromas of cherries, strawberries & plums.

BOLLA LE POIANE VALPOLICELLA RIPASSO | Bottle \$32 Black pepper and spice bouquet, balanced black cherry flavor.

FREAKSHOW CABERNET | Bottle \$36.50 Multiple layers of dark fruit, spice and oak.

SIN ZIN | Bottle \$38 Hefty flavors of cherries and plums, lengthy finish and touch of spicy oak.

CLOS DU VAL CABERNET | Glass \$13.75/ Bottle \$55 Notes of chocolate, blackberry & fresh black pepper. Flavors of toffee, vanilla, blueberry & currant.