

#### Plate of the Sea

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

**Cavatelli Con Broccoli** 14.95 homemade dumplings 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 18.95 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!) Pasta Alla Mama 14.95

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

**Ol'Blue Eves** 18.95 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)	14.9	5
in marinara sauce		
Tortellini Paesano	14.9	5
mushrooms, peas and prosciutto in a rich alfredo sauce		
Homemade Rigatoni	15.0	-
with vodka sauce	15.9	Э
Cavatelli with vodka sauce	14.9	5
Eight Finger Cavatelli	14.9	5
with vodka sauce		
Gnocchi Marinara	12.9	5
Baked Meat Lasagna	14.9	5
Fettucini Primavera	14.9	5
fettucini tossed with fresh veggies in garlic and oil	5	Ĭ
Jumbo Shells stuffed with ricotta cheese baked	12.9 1	5
in a marinara sauce	J	
Pasta Carbonara	14.9	5
linguini tossed with peas, pancet	ta	9
and marscarpone cheese		
Rigatoni Arrabiata	14.9	5

spicy sauce with prosciutto **Gnocchi Quattro Formaggi** served with four cheese squce

14.95

\*Ask about our Gluten Free Options

### Pasta Di Casa cont.

Homemade Rigatoni Vita Mia 16.95 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 garlic sauce

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

Ricette 18.95 pasta sautéed with rapini and crumbled sausage in our oil/garlic sauce

### Pesce Di Mare

Scampi Di Cosenza 18.95 jumbo shrimp, artichoke heats and mushrooms sautéed in oil, garlic and white wine sauce served over a bed of linguini

Scampi Basilico 18.95 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 22.95 cod filets baked with fresh mushrooms, onion and olives in a red marinara sauce

Scampi Florentina 18.95 jumbo shrimp with artichoke hearts, mushrooms and sundried tomatoes in our alfredo sauce over fresh fettucini

Lobster Tail Diavolo 49.95 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 Tilapia Dominica** 24.95 artichoke and sundried tomatoes in a lemon sauce with side of pasta

Vitello

Vitello Parmigiana 19.95 breaded veal baked with mozzarella in our marinara sauce

**Vitello Franchase** 19.95 egg battered veal sautéed in a lemon sauce

Vitello Cotoletta 19.95 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 21.95 homemade mozzarella

Vitello Vesuvio Con Patate 19.95 veal sautéed in a white wine sauce with onions, mushrooms and potatoes

Vitello Pompei Con Patate 19.95 prepared with spinach, red, yellow and green peppers

All prices are subject to changes without notice.

## Capri Dinner Menu Pollo

Pollo Calabrisella (on the bone) 16.95 slow roosted chicken on the bone served Pollo alla Filippo 18.9 slow roasted chicken, sausage, green peppers, onions, potatoes with sautéed peppers, onions and roasted potatoes Dan Hampton #99 chicken parmesan with a spicy diavolo

**Pollo Parmigiana** baked chicken breast with mozzarella in our marinara sauce

**Pollo Limone** 14.95 tasty breast of chicken with a delicate lemon sauce

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

**Pollo** Marsala 14.95 chicken breast sautéed with mushrooms in our marsala wine sauce

#### tasty breast of chicken in our egg and flour batter paper fried 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

#### Cannoli Tiramisu Brownie

**Cheese Cake** Gelato Gelato

sauce and a side of capellini pasta

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 sautéed with mushrooms,

Our famous Chicken Franchase

topped with hot giardiniera

onions and potatoes in a white wine,

breaded chicken topped with peppers

and potatoes sautéed in oil and garlic

Pollo Genovese

**Chicken Vesuvio** 

oil and garlic sauce

The Tellers Chicken

**Chicken Nomore** 

3.00 per slice sm3.50 med 4.50 lg 5.50 pint 8.95 quart 12.95

medil



Dessert

3.00

4.95

3.00

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Capri Lunch Menu

#### Antipasto Bruschetta Calabrese

crostini bread topped with fresh tomato, basil & garlic

Bruschetta alla Capri 9.95 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** 

13.95 octopus, calamari & jumbo shrimp, arilled & served in a balsamic vinaigrette

#### Antipasto Misto

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	10.95
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	2.85
Garlic Bread	3.25
Pizza Bread w/french fries	5.00
Soup of the Day	3.95
Arincini	5.95
Stuffed Artichoke	8.95

Panını

All panini sandwiches are served with homemade chips.

**Chicken Roasted Red Pepper** 9.95 breast of chicken topped with tomato,

roasted red pepper	& mozzarella	chees
<b>Tuna and Swiss</b>		9.95

homemade tuna salad topped with tomato & Swiss cheese

Italian Style Ham and Provolone 9.95 Italian style ham, topped with provolone cheese, sliced tomato with a pesto mayo spread

Portabella Mushroom and Swiss 9.95 portabella mushroom topped with tomato, chopped roasted red pepper & Swiss cheese

### Veal Cutlet

9.95 lightly breaded veal, topped with green peppers & mozzarella cheese in light red sauce

### Hot Italian Sub

**Caprese** Panini 9.95 fresh mozzarella, sliced tomato, basil with balsamic vinaigrette on side

9.95



#### Ask about our GLUTEN FREE pizza crust!

### **Thin Crust**

10.95

Cheese			
Sm 12"	Med 14"	Lg 16"	
13.25	14.85	16.65	18.65
Traditio	nal		
Cheese			
Sm 12"	Med 14"	Lg 16"	Fam 18'
15.75	17.35	19.15	21.25
Extra Ingi 1.90	redient 2.10	2.30	2.50
Sicilian-Style Pizza			
1/2 Pan			21.95
Extra Ingi	redient		1.90
			<b>9.95</b> 1.90
INGREDIENTS: Sausage, Mushroom, Pepperoni, Green Peppers, Onions, Free Garlic, Black Olives, Green Olives, Bacc Spinach, Pineapple, Sliced Tomatoes, H			
spindch.	Pineapple.	Sliced lot	natoes. F

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
	CheesyBeef	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 dressin	ng
	Italian Sub	6.95
	lettuce, tomato, oil & vinegar dre	ssing
		and the second se



#### All prices are subject to changes without notice.

### Insalata

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

#### 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 vinaigrette

#### 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** 10.95 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

## Pasta Di Casa

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

Homemade Rigatoni Vodka 12.95 round tubular pasta handmade and served with our famous vodka sauce

Cavatelli Romano 12.95 dumplings hand made from ricotta and romano cheeses

**Tortellini Paesano** 12.95 mushrooms, peas & prosciutto served in a rich alfredo sauce

Pasta Carbonara 12.95 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

**Rigatoni** Arrabiata spicy sauce with prosciutto

team members!)

### 12.95

Spinach sautéed in garlic and oil Rappini sautéed in garlic and oil Broccoli steamed/sautéed in garlic and oil **Potato Vesuvio** potato wedges sautéed with olive oil, garlic and roasted red peppers



Veal Limon 14.95 veal medallions sautéed in a lemon sauce, served with a side of pasta 14.95

#### Veal Parmigiana

9.95

9.95

12.95

lightly breaded veal pan fried and topped with mozzarella cheese served over a side of pasta with marinara 14.95

#### Veal Marsala

10.95 veal medallions sautéed with button mushrooms and a sweet marsala sauce served with a side of pasta 12.95

#### Chicken Limon breast of chicken sautéed in a

lemon sauce with a side of pasta 12.95 lightly breaded chicken breast pan

fried and topped with fresh tomatoes, red onions & basil 12.95

#### **Chicken Parmigiana**

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



#### **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 14.95 ricotta cheese, ground beef and veal, layered in marinara sauce and topped with mozzarella cheese

Fettucini Alfredo with Chicken 14.95 flat wide noodles tossed with chicken in our alfredo sauce Ravioli (cheese/meat) 12.95

Gnocchi w/Romano Sauce 12.95

### Sides

5.95	Mayor Mickey's Famous		
5 <b>·95</b>	Veggies	sm 5.95	lg8.95
7.05	sautéed bro	ccoli, cau	lifower
7 <b>·95</b>	carrots & spi		ght oil/
	garlic sauce		
5.95	Meatballs (3)		5.95
	Italian Sausa	ge	4.95
5.95			



**Pomodoro Caprese** 7.95 sliced tomatoes topped with fresh mozzarella cheese and basil add Prosciutto Di Parma 3.00 add fried eggplant 3.00

Stuffed Roasted Red Pepper 10.95 roasted red pepper filled with fresh mozzarella cheese, basil and arugula

Arugula Insalata 9.95 white sauce fresh aruqula tossed with a balsamic **Clams Alla Capri** 12.95 vinaigrette & shaved parmigiano reggiano delicately steamed clams in a red or white sauce

**Tomato Boccachini Insalata** 9.95 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 7.95 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 tomato, basil and garlic

Linguini Con Clams 18.95 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 aarlic, sweet areen peas, sautéed onions and roasted potatoes in our white wine sauce

### Carne

**Pork Chop Milanese** tomatoes and red onions **Filet Mignon Gorgonzola** 

The Coach 36.95 butterflied pork chop lightly breaded with grilled eggplant, prosciutto di parma and fresh mozzarella in a light lemon white wine sauce





Please allow an additional 15min for any entree order

### Antipasto Freddi

6.95 crostini bread topped with chopped

Pat Bruno's Award 🛰

Winning Dishes

served with tender whole vongole

24.95 tenderized 14oz bone in pork chop, lightly breaded and topped with arugula,

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

36.95

Antipasto Caldi

Calamari Alla Capri 10.95 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** 12.95 delicately steamed mussels in a red or

crumbs, garlic and parmesan cheese

Sausage Giambotta 12.95 sliced sausage sautéed with green peppers, onions and roasted potatoes in a white wine sauce

**Grilled Calamari** 13.95 calamari grilled and served over wild greens in a balsamic vinaigrette

**Grilled Octopus** 14.95 baby octopus grilled and served over wild greens with balsamic vinaigrette

Artichoke Toscana 10.95 artichoke hearts baked with seasoned bread crumbs and parmesan cheese in a light red sauce 8.95

Sides

**Stuffed Artichoke** 

sautéed in garlic and oil

Rappini 7.95 sauféed in garlic and oil

sautéed in garlic and oil

Potato Vesuvio 5.95 potato wedges sautéed with olive oil, garlic and roasted red peppers

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

Meatballs (2) 5.95 Italian Sausage 4.95