

Capri Lunch Menu

Classic Cold Display

*Buffet-style assortment of Imported & Domestic Cheeses,
chilled Fresh Vegetable Crudités & fine Dips, accompanied by assorted English Crackers*

Choice of One Appetizer:

Mozzarella Caprese

Fresh Homemade Mozzarella paired with sliced Tomato & Basil, drizzled with Extra Virgin Olive Oil

Terra e' Mare

Sautéed Shrimp, Cannellini Beans, Extra Virgin Olive Oil & fresh Lemon

Sliced Honeydew & Fresh Berries

Sliced Honeydew Melon with seasonal Strawberries and Blueberries

Choice of Salad:

Fresh Garden ~ or ~ Traditional Caesar

Choice of Four Entrees:

All Entrees served with Potato & Vegetable du Jour (excluding pasta choice)

Chicken Capriccioso

*Breast of Chicken, breaded with Italian Breadcrumbs
& pan-fried in Extra Virgin Olive Oil,
topped with Homemade Mozzarella,
Sicilian Capers, Cherry Tomato, Red Onion & Basil,
served with a Balsamic Vinaigrette*

Chicken Francese

*Breast of Chicken, dipped in egg,
sautéed in Olive Oil, Lemon, Butter & White Wine*

Veal Sorrentino

*Sautéed & topped with sliced Baby Eggplant,
Prosciutto & melted Mozzarella Cheese,
lightly baked with a touch of Fresh Plum Tomato*

Rigatoni alla Vodka

*with Baby Shrimp, Broccoli Florets,
Plum Tomato & a touch of Cream*

White Sea Bass Capri

*Fresh Fillet broiled with Artichoke Hearts
fresh Tomato, roasted Garlic & White Wine*

Salmon Sofia

*Broiled fillet of Norwegian Salmon,
served with a side of Dijonnaise Sauce*

Eggplant Rollatini

*Eggplant Slices, dipped in egg, sautéed &
rolled with Ricotta & Mozzarella Cheese
baked & topped with a light Tomato Sauce
Served with a side of Pasta*

Dessert

Decorated Occasion Cake ~ or ~ Assorted Cookies

Fresh-brewed regular & decaffeinated Coffee, Tea & Soft Drinks

\$400.00 Deposit required for Reservation