

Antipasti

Insalata Caprese Fresh Mozzarella, Sliced Tomato, Olive Oil & Basil	10.50	Antipasto Misto for Two Assorted Cold Cuts with Marinated Vegetables	14.50
Grano Padano con Prosciutto e Olive Casareccie Grano Padano Cheese with Prosciutto Ham and Calamata Olives	10.00	CARCIOFI marinati fresh whole artichokes marinated extra virgin olive oil and garlic	7.50
Mozzarella Prosciutto Crudo Fresh Mozzarella with Extra Virgin Olive Oil and Prosciutto Ham di Parma	10.00	Calamari Fritti Tender Calamari fried in Capri's Special Batter	10.00
Salsiccia Secca alla Calabrese Homemade Dry Salami & Aged Provolone Cheese	10.50	Gamberoni Fra Diavolo Shrimp sautéed in White Wine, Garlic, Olive Oil and Marinara Sauce hot a spicy	13.50
Grilled Eggplant Chilled, Sliced Grilled Eggplant marinated in Olive Oil & Garlic	7.00	Melanzane parmigiana Eggplant topped with Fresh Mozzarella & Parmesan Cheeses with Tomato Sauce & Basil. Served Hot	10.00
Shrimp Cocktail Chilled Shrimp and Cocktail Sauce	13.50	Zuppa Soup of the DAY	4.50
Insalata Azzura Smoked Salmon Salad with mix green	13.50	Insalata di Mare Chilled Seafood Salad tossed in Extra Virgin Olive Oil, Fresh Lemon Juice, Diced Celery and Garlic	16.95
Insalata alla Cesare Small Caesar Salad	5.00		
House salad with Balsamic Vinagrette	4.50		

L'arte dei Primi Piatti

Ravioli Aurora Homemade Pasta filled with Ricotta & Spinach served in a light Tomato Cream Sauce	15.00	Fettucina di Mare Fettuccine Pasta & Shrimp sautéed in Extra Virgin Olive Oil, Garlic, White Wine & Tomato Sauce	17.50
SPAGHETTI Bolognese homemade spaghetti with lot's of Ground Veal in Special Tomato Sauce	17.50	Gnocchi di Patate Sorrentina Homemade Potato Dumplings with Fresh Tomatoes and Mozzarella Cheese	15.00
Tortelloni alla Papalina Home Made Pasta stuffed with Ricotta Cheese, served in an Old World Sauce made with Pancetta Ham, Crimini Mushrooms in a light Cream Sauce	16.50	Tagliatelle del Fattore Fettuccine Pasta with Diced Chicken sautéed in Olive Oil, Garlic, Sun Dried Tomatoes, Fresh Asparagus and Cream Sauce	16.50
Pennetta Boscaiola Penne Pasta sautéed with Portabella Mushrooms in a light Tomato Cream Sauce, Basil & Parmesan	15.00	Linguine alla Vongole Linguine with Fresh Clams in White Wine Broth or Tomato Sauce	17.50

Dal Macellaio Del Corso

Filetto Dell' Alpino 8 oz. of Tender Filet of Beef sautéed in a delicate Red Wine Sauce with Baby Portobella Mushrooms	31.50
Pollo con Salsiccia Rich in Flavor, Boneless Breast of Chicken sautéed in White Wine & Rosemary with Crimini Mushrooms and Italian Sausage	20.75
Piccata di Vitello al Limone Veal Scaloppina sautéed in White Wine and Fresh Lemon Juice	22.00
Petto di Pollo Valdostano Sautéed Chicken Breast topped with Prosciutto Ham & Fontina Cheese in a White Wine Sauce with Sage	21.75
Scaloppina di Vitello Pizzaiola Veal Scaloppina sautéed in Olive Oil, Garlic, Fresh Tomato Sauce, White Wine and Capers	23.50
Gamberoni Portofino Jumbo Tiger Shrimp sautéed in White Wine, Fresh Lemon Juice with a Touch of Garlic	29.00
Costata di Maiale Masaniello 12 oz. Pork Chop sautéed with White Wine, Sun Dried Tomatoes, Senape Mustard, Pancetta and a Touch of Light Cream	21.00
Vitello Romagnola Veal Scaloppina sautéed in White Wine, topped with Mozzarella Cheese, Sage and Crimini Mushrooms	24.00
Pesce del Giorno Fresh Fish of the Day	Market Price

All of the Above Dinners are served with Complimentary Fresh Vegetables, No Substitutions please.

We are Open for Lunch Monday through Sunday, Dinner Everyday.

Visit our Website at www.capriindy.com

CAPRI RISTORANTE

2602 Ruth Drive
317-259-4122
www.Capriindy.com

HOURS

M-Su: 11 a.m.-2:00 p.m.,
4 p.m.-11 p.m.

HOUSE SPECIALTIES

Veal Ossobuco

DRESS

Business Casual

COST \$\$

ENTERTAINMENT (N)

CREDIT CARD ACCEPTED (Y)

BANQUET FACILITIES (Y)

CHILDREN WELCOME (N)

CHILDREN'S MENU (N)

CARRYOUT AVAILABLE (Y)

RESERVATIONS ACCEPTED (Y)

WHEELCHAIR ACCESS (Y)

BAR SERVICE (Y)

*FREE PARKING
CHILDREN 10+ WELCOME

