DINNER MENU

ANTIPASTI

CAPELLINI CAKES - $10.99
Angel hair pasta tossed in ricotta, caciocavallo, and fior di latte cheeses, lightly breaded and fried served in a creamy alfredo sauce

MINI RICE BALLS (3) - $10.99
Homemade filled with ground beef, peas and mozzarella, lightly breaded and fried served with our signature tomato sauce.

CLAMS OREGANATA (6) - $11.99
Topped and baked with toasted seasoned bread crumbs

MUSSELS - $12.99
(Your choice of sauce)
Marinara; Bianco: white wine, garlic and olive oil; or Luciano: with shallots and a touch of brandy in a white cream sauce

STUFFED ARTICHOKE - $10.99
Stuffed with garlic, breadcrumbs and grated cheese

INVOLTINI DI GIARDINO - $11.99
Zucchini & Eggplant rolled with fresh mozzarella, prosciutto, scallions, garlic and toasted bread crumbs topped with a roasted cherry tomato sauce

CALAMARI FRITTI - $13.99
Crispy fried tubes and tentacles served with a marinara dipping sauce

SPEDINI DI VITELLO - $14.99
Veal scallopine pinwheels rolled with seasoned Italian bread crumbs, parsley and grated cheese prepared in a plum tomato sauce

FRIED BROCCOLI - $10.99
Broccoli florets lightly breaded and fried and served with a marinara sauce for dipping

CROSTINI DI RABE - $12.99
Toasted sliced Italian bread layered with sautéed broccoli rabe, crumbled sausage, sun dried tomatoes and topped with melted fresh mozzarella cheese

CRAB CAKES - $15.99
Pan fried, made with fresh lump and claw crab meat served in a roasted pepper cream sauce

EGGPLANT FRIES - $10.99
Hand cut eggplant fries lightly breaded and fried until golden brown served with a marinara dipping sauce

WINGS - $12.99
(Your choice of sauce:)
Buffalo, BBQ, Candied Garlic, Peppercorn Ranch

MOZZARELLA STICKS - $10.99
Served with a side of tomato sauce for dipping

ZUPPE

SMALL - $5.99
LARGE - $9.99

CREAM OF BROCCOLI
ESCAROLE & CHICKPEA

LENTIL
CHICKEN NOODLE

INSALATE

CAESAR SALAD - Sm. $7.50 / Lg. $9.50
Crisp romaine topped with homemade garlic croutons, aged parmesan cheese and homemade Dijon Caesar dressing

GREEK SALAD - Sm. $7.50 / Lg. $9.50
Crisp romaine and iceberg lettuce topped with tomatoes, cucumbers, green peppers, red onions, olives and feta cheese in our homemade vinaigrette

GARDEN SALAD - Sm. $6.99 / Lg. $8.99
A traditional lettuce, tomato and cucumber salad

CAPELLINI SALAD - $10.99
Mixed field greens sprinkled with raisins and roasted almonds then topped with warm goat cheese, served with a homemade raspberry vinaigrette dressing

AVOCADO SALAD - $10.99
Field greens tossed with sliced almonds, cucumbers, plum tomatoes and shredded mozzarella cheese topped with avocado and served with creamy balsamic

INSALATA CAMPAGNA - $10.99
Field greens tossed with walnuts, cranberries, plum tomatoes and crumbled gorgonzola cheese in a balsamic vinaigrette

BURRATA - $14.99
Served over field greens, sliced tomatoes and red fire roasted peppers drizzled with a sweet balsamic reduction

= Capellini Signature Dishes

EXTRAS.

Chicken	$3.99
Shrimp	$6.99
Salmon	$9.99
Fresh Mozzarella	$3.99
Shredded Mozzarella	$1.99

PASTA

RIGATONI ALLA VODKA - $16.99
Pink cream and vodka sauce with a touch of meat

PASTA PURSES - $19.99
Pasta purses stuffed with six cheeses and sautéed in a roasted pepper pink cream sauce

CAPELLINI DI CASA - $19.99
Angel hair pasta tossed with tomatoes, artichoke hearts and baby spinach served in a champagne cream sauce

FETTUCINI ALFREDO - $16.99
Served in a classic creamy alfredo sauce with grated parmigiano cheese

ORECCHIETTE DI RABE - $18.99
Broccoli rabe, sausage and sun-dried tomatoes in garlic and oil

BUTTERNUT SQUASH RAVIOLI - $20.99
Butternut squash-filled ravioli prepared in a cognac cream sauce. Garnished with crumbled walnuts

LOBSTER RAVIOLI - $23.99
Homemade striped ravioli stuffed with lobster and topped with shrimp in a creamy pink sauce

PAPPARDELLE - $20.99
Served with sweet sausage ragu and a touch of truffle oil

CAPELLINI PRIMAVERA - $16.99
A medley of vegetables sautéed in your choice of pink cream sauce, marinara sauce or garlic and oil

BUCATINI SICILIANA - $17.99
Thick spaghetti tossed in a filetto di pomodoro sauce with fresh lightly fried eggplant and topped with seasoned toasted bread crumbs

FARFALLE RUSTICA - $16.99
Bowtie pasta tossed with sliced chicken breast, baby spinach, and fresh mozzarella served in a light pink cream sauce

PASTA CLASSICA

TOMATO SAUCE - $12.99

MEATBALLS - $12.50

MEAT SAUCE - $15.50

BUTTER - $12.99

GARLIC AND OIL - $13.99
Sautéed fresh garlic, olive oil and italian seasonings

SAUSAGE - $15.50

RED OR WHITE CLAM SAUCE - $16.99
Minced and whole littleneck clams sautéed with fresh garlic and oil

SHRIMP SAUCE - $17.99

MARINARA - $13.99
Fresh Italian tomatoes sautéed with garlic, olive oil and spices

AL PESTO - $16.50
Homemade pesto sauce tossed with fresh ground pignoli nuts, aged parmesan cheese and Italian seasonings with a touch of cream

AL FORNO

BAKED RAVIOLI - $14.99

RAVIOLI - $13.99

LASAGNA - $16.50

BAKED STUFFED RIGATONI - $15.99

BAKED ZITI SORRENTINO - $15.99

MANICOTTI - $14.99

BAKED ZITI PARMIGIANA - $14.99

STUFFED SHELLS - $14.99

STUFFED RIGATONI FILETTO - $14.99

COMBINAZIONE

#1 - ZITI, RAVIOLI, STUFFED SHELLS & MANICOTTI - $15.99

#2 - ZITI, RAVIOLI, MANICOTTI & MEATBALLS - $16.99

#3 - VEAL CUTLET, CHICKEN CUTLET, MEATBALL & SAUSAGE - $18.99
Served with your choice of one: vegetable, pasta or steak fries

#4 - VEAL CUTLET, CHICKEN CUTLET, FRIED SHRIMP & EGGPLANT ROLLATINE - $19.99
Served with your choice of one: vegetable, pasta or steak fries

SECONDI

Served with your choice of one: vegetable, pasta or steak fries

EGGPLANT ROLLATINE - $17.99

EGGPLANT PARMIGIANA - $16.99

STUFFED EGGPLANT - $18.99

VITELLO CAPELLINI - $25.99
Lightly breaded and fried veal cutlet topped with diced fresh mozzarella cheese, roma tomatoes and chopped red onions. Served warm and drizzled with a balsamic glaze with a touch of pesto

VITELLO SORRENTINO - $23.99
Topped with sliced prosciutto, pan fried eggplant and fresh mozzarella cheese in a light marinara sauce

VITELLO SALTIMBOCCA - $23.99
Veal scallopine topped with prosciutto and sliced hard-boiled egg. Served over fresh spinach in a light brown sauce

VITELLO FRANCESE - $23.99
Lightly egg battered veal sautéed in a lemon butter and white wine sauce

VITELLO ROMANO - $23.99
Lightly breaded and fried veal layered with sliced fried eggplant and topped with melted mozzarella cheese in a tomato sauce

VITELLO MARSALA - $23.99
Sauteed with fresh mushrooms and diced prosciutto in a brown Marsala wine sauce

VITELLO ROLLATINE - $25.99
Rolled and stuffed with prosciutto, provolone and mozzarella cheese. Served with fresh mushrooms and diced prosciutto in a light brown Marsala wine sauce

VITELLO PARMIGIANA - $23.99

POLLO

Served with your choice of one: vegetable, pasta or steak fries

POLLO PARMIGIANA - $18.99

POLLO FRANCESE - $19.99
Lightly egg battered chicken sautéed with lemon, butter and white wine sauce

POLLO MARSALA - $19.99
Sauteed with fresh mushrooms and diced prosciutto in a brown Marsala wine sauce

POLLO CAPELLINI - $20.99
Lightly breaded boneless chicken cutlet topped with diced fresh mozzarella cheese, roma tomatoes and chopped red onions. Served warm and drizzled with a balsamic glaze with a touch of pesto

POLLO SCARPIELLO - $20.99
Sweet Italian sausage, fresh mushrooms, artichoke hearts, bell peppers and roasted potatoes in a light brown sauce

GRILLED BALSAMIC CHICKEN - $19.99
Boneless marinated breast of grilled chicken served over mesclun greens and grilled vegetables drizzled with imported balsamic vinegar

POLLO IMPERIALE - $23.99
Boneless breast of chicken lightly egg battered, served in a white wine, lemon and butter sauce over a bed of fresh spinach and topped with three grilled shrimp

PESCE

Served with your choice of one: vegetable, pasta or steak fries

SHRIMP OREGANATA - $22.99
Shrimp crusted with toasted breadcrumb and served in a white wine lemon sauce

SHRIMP MONACHINA - $23.99
Lightly breaded shrimp sautéed with mushrooms, peas and onions, Topped with melted fresh mozzarella cheese in a light marinara sauce

GAMBERI DELLA CASA - $22.99
Shrimp sautéed with fresh diced tomatoes, asparagus and fresh basil in a light wine sauce with a touch of marinara

SHRIMP PARMIGIANA - $22.99

ZUPPA PESCATORE - $29.99
Shrimp, calamari, clams and mussels served in a plumtomato sauce prepared either mild or fra diavolo

ZUPPA DI MARE - $46.99
Shrimp, scungilli, calamari, clams, lobster tails, scallops and mussels prepared in a light maninara sauce either mild or fra diavolo

CALAMARI MARINARA - $20.99
Sauteed in a marinara sauce with clams

SALMON PROVINCIALE - $24.99
Fresh Atlantic salmon prepared in a white wine lemon butter sauce with artichoke hearts, diced tomatoes and capers

TILAPIA OREGANATA - $21.99
Fresh fillet of tilapia crusted with toasted breadcrumb and served in a white wine lemon sauce

FLOUNDER BUON FEMME - $22.99
Fresh fillet of flounder prepared in a cream sauce with sauteed mushrooms, scallions, and topped with toasted bread crumbs

CONTORNI

ESCAROLE - $7.99
Sauteed in garlic and extra virgin olive oil or steamed

ESCAROLE with White Canneloni Beans
PINT - $8.99 / QUART: $13.99

ASPARAGUS - $9.99
Sauteed in garlic and extra virgin olive oil or steamed

MEATBALLS (3) - $8.50
Served in a tomato sauce

SAUSAGE (3) - $8.50
Served in a tomato sauce

BROCCOLI - $7.99
Sauteed in garlic and extra virgin olive oil or steamed

BROCCOLI RABE - $9.99
Sauteed in garlic and extra virgin olive oil or steamed

SPINACH - $7.99
Sauteed in garlic and extra virgin olive oil or steamed

RISOTTO - $9.99
Traditional risotto made with butter, onion, white wine, and parmesan cheese

ROASTED POTATOES - $8.99
Seasoned with fresh herbs and oven roasted

Before placing your order, please inform your server if a person in your party has a food allergy.

PANE RIPIENI (HEROS)

CHICKEN PARMIGIANA - $10.99
MEATBALL PARMIGIANA - $10.99
EGGPLANT PARMIGIANA - $10.99
SAUSAGE PARMIGIANA - $10.99
SAUSAGE & PEPPERS - $10.99
VEAL PARMIGIANA - $12.99
SHRIMP PARMIGIANA - $13.99

SUBMARINE - $10.99
Ham, salami, pepperoni, capicola, provolone, mozzarella, lettuce, tomatoes and onions
GRILLED CHICKEN - $10.99
FRIED CHICKEN - $10.99
GRILLED VEGETABLE - $10.99
PEPPER & EGG - $10.99
POTATO & EGG - $10.99

PIZZA

REGULAR - $17.50
SICILIAN - $19.25

12" CAULIFLOWER - $14.99
12" GLUTEN FREE - $14.99

PIZZA SPECIALE

WHITE PIZZA – $21.99
WHITE BROCCOLI – $22.99
WHITE SPINACH – $22.99
GRANDMA – $19.99
GRANDPA – $21.99
FRESH MOZZARELLA PESTO – $25.99
SAUSAGE & PEPPERS – $24.99
BAKED ZITI – $27.99
FRESH MOZZARELLA – $24.99
INSALATA CAMPAGNA – $23.99
GREEK SALAD – $24.99
SHREDDED MOZZARELLA – $24.99
BROCCOLI RABE – $25.99
MARGARITA PIE – $22.99
MAC & CHEESE – $27.99

STUFFED EGGPLANT – $25.99
CHICKEN MARSALA – $25.99
PENNE VODKA – $27.99
CHICKEN CAESAR – $26.99
GRILLED BALSAMIC CHICKEN – $25.99
BUFFALO CHICKEN – $25.99
CAJUN BUFFALO CHICKEN – $27.99
CHICKEN BACON RANCH – $27.99
CHICKEN AND BROCCOLI – $25.99
CHICKEN PARMIGIANA – $25.99
BBQ CHICKEN – $25.99
CHICKEN BRUSCHETTA – $25.99
STUFFED MEAT – $31.99
TOMATO BRUSCHETTA – $24.99
KICKIN' CHICKEN – $25.99
WHOLE WHEAT CRUST - ADDITIONAL $3.50

CALZONE E STROMBOLI

CALZONE – $7.99
MEAT STROMBOLI – $6.99
VEGGIE STROMBOLI – $6.99
ASSORTED WRAPS – $7.99
GARLIC KNOTS (6) – $4.00 (12) – $7.50
BUFFALO GARLIC KNOTS – $1.00
STUFFED KNOTS – $1.25
ZEPPOLI (6) - $4.00 (12) – $8.00

PEPPERONI PINWHEEL – $3.95
BROCCOLI PINWHEEL – $3.95
SPINACH PINWHEEL – $3.95
CHICKEN ROLL – $7.99
BUFFALO CHICKEN ROLL – $7.99
EGGPLANT ROLL – $7.99
SAUSAGE & PEPPER ROLL – $7.99
CINN-A-KNOT - $1.00

BAMBINI

CHICKEN PARMIGIANA – $11.99
CHICKEN FINGERS – $11.99
BAKED ZITI – $10.99
RAVIOLI – $10.99

SPAGHETTI WITH MEATBALL – $10.99
LASAGNA – $10.99
MACARONI & CHEESE – $10.99