

Specialties Di Casa

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

Cavatelli Con Broccoli homemade dumplings with fresh broccoli in an oil and garlic sauce

Fettucini Alfredo Con Broccoli 24.95 with Chicken, our tasty cream sauce with broccoli and grilled chicken

Linguini Gamberi Alla Marinara 24.95 fresh jumbo shrimp in a light marinara sauce

Linguini Con Gamberi e Broccoli 24.95 jumbo shrimp and tender broccoli in garlic and oil

Linguini Con Mussels delicious fresh mussels served with red or white sauce

Linguini Con Calamari tender baby squid in red or white sauce **Linguini Con Scallops** 24.95

fresh whole scallops in fresh red sauce Fettucini Alfredo Con

Gamberi Con Scallops shrimp and scallops with alfredo sauce

Linguini Puttansesca picante tomato sauce with anchovies, capers and black olives (Delicioso!)

Pasta Alla Mama fresh tomatoes, onions, basil, black olives and ground sausage over linguini square noodles with mini meatballs in Romano sauce tennant in meatballs in

Romano sauce topped with shaved Parmesan

Ol'Blue Eves 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)

in marinara sauce Tortellini Paesano 22.95 mushrooms, peas and prosciutto in a rich alfredo sauce Homemade Rigatoni with vodka sauce Cavatelli with vodka sauce 20.95 Eight Finger Cavatelli 20.95 with vodka sauce Gnocchi Marinara 20.95 Baked Meat Lasagna 20.95 Fettucini Primavera 20.95 fettucini tossed with fresh veggies in garlic and oil

Jumbo Shells 20.95 stuffed with ricotta cheese baked in a marinara sauce

Pasta Carbonara linguini tossed with peas, pancetta and marscarpone cheese Rigatoni Arrabiata

20.95 spicy sauce with prosciutto Gnocchi Quattro Formaggi 22.95

served with four cheese sauce *Ask about our Gluten Free Options

Pasta Di Casa cont.

Homemade Rigatoni Vita Mia 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

Cavatelli con Spinaci homemade dumplings, chopped 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

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

pappardelle pasta with peas and mushrooms topped with shaved parmesan in our bolognese meat sauce

Pesce Di Mare

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

Scampi Basilico jumbo shrimp, fresh tomatoes and basil over a bed of linguini

Linguini Scampi Diavolo jumbo shrimp, olive oil, crushed red peppers and marinara sauce over linguini Baccala Alla Italiana

cod filets baked with fresh mushrooms, onion and olives in a red marinara sauce

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

Lobster Tail Diavolo lobster tail, calamari, shrimp, mussels and vongole served over linguini in a spicy red

Chilean Sea Bass sautéed in a lemon sauce with spinach and roasted pine nuts

Tilapia Dominica artichoke and sundried tomatoes in a lemon sauce with side of pasta

Veal

Vitello Parmigiana breaded veal baked with mozzarella in our marinara sauce

Vitello Franchase egg battered veal sautéed in a lemon sauce Vitello Cotoletta pan fried veal with a side of fresh spinact Vitello Al Limone 25.95 veal in a light lemon sauce

Vitello Marsala 25.95 tender veal sautéed with mushrooms in a light marsala wine sauce

Vitello San Guiseppe 27.95 layered and baked with eggplant and homemade mozzarella

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

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

Tender veal baked with fresh mozzarella and prosciutto di parma simmered in a light sauce with a hint of sweet fresh oranges

All prices are subject to changes without notice.



Chicken Chicken Calabrisella (on the bone) 24.95 slow roasted chicken on the bone served with sautéed peppers, onions, roasted potatoes and kalamata olives

Chicken Parmigiana baked chicken breast with mozzarella in our marinara sauce

Chicken Limone tasty breast of chicken with a delicate lemon sauce

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

Chicken Marsala chicken breast sautéed with mushrooms in our marsala wine sauce

Chicken Franchase tasty breast of chicken in our egg and flour batter pan fried and served in our tasty lemon sauce with a side of pasta Chicken "Forget About It" lightly breaded chicken breast pan fried topped with tomato, onion salad

and black olives

Cannoli

Tiramisu

Brownie

Chicken alla Filippo 26.9 slow roasted chicken, sausage, green peppers, onions, potatoes

Dan Hampton #99 chicken parmesan with a spicy diavolo sauce and a side of capellini pasta

Chicken Genovese 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 Vesuvio chicken sautéed with mushrooms, onions and potatoes in a white wine, oil and garlic sauce

The Tellers Chicken Our famous Chicken Franchase topped with hot giardiniera

Chicken Nomore breaded chicken topped with peppers and potatoes sautéed in oil and garlic Chicken Saltimbocca

prosciutto di parma layered with fresh mozzarella

Dessert

Gelato 8.95

Cheese Cake 4.00 per slice sm 5.50 med 6.50 lg 7.50 Gelato pint 10.95 quart 15.95



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Antipasto

Bruschetta Calabrese crostini bread topped with fresh tomato, basil & garlic

Bruschetta alla Capri 12.95 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 18.95 octopus, calamari & jumbo shrimp. grilled & served in a balsamic vinaigrette Sm 12" Antipasto Misto 14.95 Italian meats served with Italian cheese

Eggplant Rolls (3) 15.95 pan fried eggplant rolled with ricotta cheese in a marinara or vodka sauce

Baked Clamshalf dz 10.95 full dz 15.95 Fried Jumbo Shrimp (5) 12.95 Calamari Capri 15.95 Calamari Fritti 15.95 Chicken Tenders (4) w/french fries 10.95 Wings (5) w/french fries 10.95 Wings (10) w/french fries 15.95 Mozzarella Sticks (5) 8.95 **French Fries** 4.85 Garlic Bread 5.95 Pizza Bread w/french fries 9.95 Soup of the Day 5.95 Arincini 7.95 Stuffed Artichoke 12.95

anini

All panini sandwiches are served with homemade chips.

Chicken Roasted Red Pepper breast of chicken topped with tomato, roasted red pepper & mozzarella cheese

Tuna and Swiss homemade tuna salad topped with tomato & Swiss cheese

Italian Style Ham and Provolone 10.95 Italian style ham, topped with provolone cheese, sliced tomato with a pesto mayo spread

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

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

Hot Italian Sub Caprese Panini 10.95 fresh mozzarella, sliced tomato, basil with balsamic vinaigrette on side



Ask about our GLUTEN FREE pizza crust!

Thin Crust

Cheese Med 14" La 16" Fam 18" 23.65 16.25 **Traditional** Cheese Lg 16" Sm 12" Med 14" Fam 18" 18.75 21.35 23.15 25.25 Extra Ingredient

2.30 2.50 1.90 Sicilian-Style Pizza 1/2 Pan 26.95 Extra Ingredient 1.90

Panzerotti (fried/baked) 14.95 Extra Ingredient

INGREDIENTS: Sausage, Mushroom Pepperoni, Green Peppers, Onions, Fresh Garlic, Black Olives, Green Olives, Bacon Spinach, Pineapple, Sliced Tomatoes, Hot Giardiniera, Ham, Italian Beef, Anchovies, Chicken Breast, Roasted Red Pepper

Sandwiches

All sandwiches are served with homemade french fries

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Grilled Chicken Sandwich	9.95
Italian Beef	9.95
CheesyBeef	10.95
Italian Sausage	8.95
Beef & Sausage Combo	п.95
Meatball Sandwich	9.95
Veal Parmigiana Sandwich	10.95
Eggplant Parmigiana Sandwich	9.95
Chicken Parmigiana Sandwich	9.95
Pepper & Egg Sandwich	8.95
Cheeseburger	10.95
Hamburger	9.95
Breaded Steak Sandwich	10.95
VS Steak Sandwich	п.95
arugula, tomato, balsamic dressing	
Italian Sub	9.95
lettuce, tomato, oil & vinegar dressing	



All prices are subject to changes without notice.

Add chicken to any salad -3.00 Add steak to any salad - 4.00

Two Day Salad 14.95 fresh greens, green olives, red onion, cucumbers & tomatoes topped with gorgonzola cheese in a chianti vinaigrette with yesterday's bread

fresh greens, prosciutto bits, sun dried tomatoes, red onions & gorgonzola cheese tossed in a raspberry vinaigrette

a variety of Italian meats, cheeses, tomatoes & olives, tossed in a balsamic vinaigrette

fresh greens, ribeye steak, chopped tomatoes, shaved carrots, red onions & chopped pepperoncini tossed in a garlic lemon sauce with a side of pasta parmesan balsamic dressing

Chicken & Roasted Red Pepper Salad 15.95 fresh greens, grilled chicken breast, roasted red peppers & chopped tomatoes tossed in a balsamic vinaigrette

Arugula Salad fresh arugula tossed with a balsamic vinaigrette & shaved parmigiano reggiano served with a side of pasta Mama Capri Salad 16.95

Fresh Greens, Mama's Homemade Meatballs, Chopped Onions, Black Olives & Pepperoncini topped with Parmesan Cheese and a Side of Marinara Arugula Salad with Veal 16.95

Caesar Salad 13.95 Grilled Chicken Caesar Salad 15.95 Greek Salad 15.95

Pasta Di Casa

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

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

Cavatelli Romano 20.95 dumplings hand made from ricotta and romano cheeses

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

Pasta Carbonara 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 team members!)

Rigatoni Arrabiata 20.95 spicy sauce with prosciutto

Rigatoni Basilico round tubular pasta tossed with a fresh

Gnocchi Quattro Formaggio 22.95

Stuffed Shells 20.95

our alfredo sauce

20.95 20.95

Sides



pinach Mickey's Famous 10.95 sautéed in garlic and oil Rappini sautéed in garlic and oil

Broccoli 10.95 steamed or sautéed in garlic and oil

otato Vesuvio 10.95 ootato wedges sautéed with olive oil, garlic and roasted red peppers

Vitello & Chicken

veal medallions sautéed in a lemon sauce, served with a side of pasta Veal Parmigiana 25.95

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

Veal Marsala 25.95 veal medallions sautéed with button mushrooms and a sweet marsala sauce served with a side of pasta

Chicken Limon 21.95 breast of chicken sautéed in a

Chicken Forget About It lightly breaded chicken breast pan fried and topped with fresh tomatoes, red onions & basil

Chicken Parmigiana lightly breaded chicken breast pan fried and topped with mozzarella cheese



basil and tomato sauce

potato dumplings tossed in our four cheese sauce

jumbo shells filled with ricotta cheese, baked in our marinara sauce

Meat Lasagna ricotta cheese, ground beef and veal layered in marinara sauce and topped with mozzarella cheese

Fettucini Alfredo with Chickenflat wide noodles tossed with chicken in Fettucini Alfredo with Chicken

Ravioli (cheese/meat) Gnocchi w/Romano Sauce

Veggies sm 10.95 lg 11.95 sautéed broccoli, caulifower carrots & spinach in light oil/ garlic sauce Meatballs (3) 8.95

Italian Sausage 7.95 **Grilled Vegetables** 12.95



Antipasto Fritti

Pomodoro Caprese sliced tomatoes topped with fresh mozzarella cheese and basil

> add Prosciutto Di Parma 4.00 add fried eggplant 3.00

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

Arugula Salad fresh arugula tossed with a balsamic vinaigrette & shaved parmigiano reggiano delicately steamed mussels in a red or

Tomato Boccachini Salad tomato, red onion, black olives and fresh mozzarella, tossed in extra virgin olive oil

12.95 fresh heads of broccoli tossed with extra virgin olive oil, lemon and garlic

Antipasto Misto Italian imported cold cuts and cheeses

Bruschetta Calabrese crostini bread topped with chopped tomato, basil and garlic

Pat Bruno's Award Winning Dishes

Linguini Con Clams 23.95 served with tender whole vongole in white or red sauce

Eggplant Parmigiana 20.95 eggplant layered with marinara sauce and fresh mozzarella

Pollo Genovese Pollo Genovese 24.95 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

Antipasto Caldi

Calamari Alla Capri lightly breaded calamari pan fried and flashed with olive oil, lemon, garlic and a touch of chili flake

Calamari Fritti lightly breaded calamari pan fried and served with marinara sauce

Calamari Diavalo fresh calamari simmered in a spicy red sauce with toasted points

Mussels All Capri white sauce

Clams Alla Capri delicately steamed clams in a red or white sauce

Baked Clams half dz 10.95 full dz 15.95 little neck clams baked with bread crumbs, garlic and parmesan cheese

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

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

Grilled Octopus 18.95 baby octopus grilled and served over wild

greens with balsamic vinaigrette Artichoke Toscana 12.95

artichoke hearts baked with seasoned bread crumbs and parmesan cheese in a light red sauce

Stuffed Artichoke

Sides Mickey's

Spinach 10.95 sautéed in garlic and oil

Rappini 12.95 sautéed in garlic and oil

Broccoli sautéed in garlic and oil

Potato Vesuvio 10.95 potato wedges sautéed with olive oil, garlic and roasted red peppers

lg11.95 sm 8.95 sautéed broccoli, caulifower, carrots & spinach in light oil/ garlic sauce

Famous Veggies

12.95

Meatballs (2) 8.95 Italian Sausage 7.95

Carne

Pork Chop Milanese

tenderized 14oz bone in pork chop, lightly breaded and topped with arugula tomatoes and red onions

Filet Mignon Gorgonzola

grilled 6oz filet mignon topped with gorgonzola cheese served with potato vesuvio and fresh vegetables

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