

# Signature Cocktails

## *Fresh Squeezed Lemonade*

Fresh lemon juice, rock candy syrup and club soda

## *Italian Sodas*

Your choice of almond, banana, chocolate or melon liqueur with rock candy syrup, half & half and club soda

## *Amore*

ABSOLUT CITRON vodka, PAMA Pomegranate liqueur, Cointreau, rock candy syrup, fresh lime and sour

## *Lemon Drop Martini*

Ketel One Citroen vodka, rock candy syrup and fresh lemon

# Antipastas

## *Shrimp Cocktail 8.99*

Classic jumbo shrimp with traditional cocktail sauce, served with lemon

## *Shrimp Scampi 7.99*

With grilled vegetables

## *Artichoke Francaise 6.99*

Served with a lemon butter sauce

## *Calamari 5.99*

Freshly breaded, fried golden brown

## *Fried Mozzarella 5.99*

Hand breaded and deep fried mozzarella

## *Mozzarella Pomodoro 5.99*

Fresh mozzarella cheese with basil and fresh sliced tomatoes, extra virgin olive oil and a reduced balsamic syrup

## *Capri Sampler Platter 7.99*

A sampler platter of calamari, fried mozzarella and artichoke francaise

## *Bruschetta 5.99*

Fresh roma tomatoes with basil, extra virgin olive oil and garlic

## *Zucchini Fritta 5.99*

Zucchini sticks breaded and deep fried golden brown, served with marinara

## *Portobello Mushroom 6.99*

Portobello mushrooms filled with sweet Italian sausage and topped with mozzarella

# Insalata & Zuppa

## *Minestrone 4.99 bowl 2.99 cup*

Classic Italian vegetable soup

## *House Antipasto Salad 8.99*

Salami, provolone, tomatoes, marinated olives, mushrooms and artichokes tossed with a creamy Italian dressing

## *Capri Salad 8.99*

Mixed field greens, mozzarella cheese, kalamata olives, tomatoes, carrots and red onions, served with balsamic vinaigrette and topped with chicken

## *Caesar Salad 6.99*

With chicken 9.99 or shrimp 12.99

# Entratas

## Chicken

### *Dollo Catarina 14.99*

Chicken breast stuffed with roasted red peppers, spinach, mozzarella cheese, breaded and fried, then topped with lemon butter

### *Chicken Marsala 14.99*

Sautéed chicken breast served with a classic mushroom marsala sauce over linguini, pasta served on the side

### *Chicken Piccata 14.99*

Sautéed chicken breast with a mushroom and caper lemon butter sauce over linguini, pasta served on the side

### *Chicken Angelo 14.99*

Sautéed chicken breast, artichokes, roasted red peppers, olives and mushrooms with lemon butter sauce on angel hair pasta, pasta served on the side

### *Chicken Parmesan 14.99*

Whole chicken breast pounded, breaded and pan fried, then topped with homemade marinara, parmesan and mozzarella cheeses

### *Dollo Trio 19.99*

Chicken Marsala, Angelo and Caprese

### *Chicken Caprese 14.99*

Grilled chicken breast topped with fresh mozzarella cheese, served over penne pasta, tossed with lemon butter sauce, garnished with sun-dried tomatoes and basil, pasta served on the side

### *Chicken Griglia 14.99*

Marinated and grilled chicken served with fresh vegetables

## Seafood

### *Shrimp Fra Diavolo 17.99*

Shrimp sautéed with garlic, mushroom and chillies, with a basil marinara, tossed with linguini

### *Orange Roughy Francaise 16.99*

Egg battered and pan fried, served over fresh vegetables with lemon butter sauce

### *Salmon Toscana 16.99*

Grilled or sautéed, served over fresh vegetables with lemon butter sauce

### *Scampi 17.99*

Jumbo shrimp sautéed with garlic, lemon and white wine, finished with butter, tomatoes and parsley, served over capellini

## Veal

### *Veal Marsala 18.99*

Veal scallopini served in a classic mushroom marsala sauce, pasta served on the side

### *Veal Piccata 18.99*

Veal scallopini served with a mushroom and caper lemon butter sauce, pasta served on the side

### *Veal Parmesan 18.99*

Veal cutlet pounded, breaded and fried, then topped with homemade marinara, parmesan and mozzarella cheeses

# Pastas

## *Spaghetti 10.99*

With meatballs, sausage or bolognese sauce

## *Pasta and Peas with Chicken 12.99*

Roasted chicken, peas and sun-dried tomatoes tossed with farfalle pasta and herb infused chicken broth

## *Pasta Primavera 9.99*

Sautéed seasonal vegetables tossed with marinara and fettuccine

## *Linguine Pomodoro 9.99*

Imported Italian San Marzano tomatoes cooked with garlic and basil

Add Chicken 5.00

Add Shrimp 7.00

## *Fettuccine Alfredo 9.99*

Fettuccine tossed with whole whipping cream, parmesan cheese, and butter

Add Chicken 5.00

Add Shrimp 7.00

## *Cheese Ravioli 9.99*

Served with marinara or Alfredo

# Al Forno

## *Lasagna 12.99*

Our homemade lasagna filled with bolognese, ricotta and mozzarella, topped with marinara and mozzarella cheese

## *Eggplant Parmesan 9.99*

Freshly sliced and breaded eggplant topped with ricotta, marinara, parmesan and mozzarella cheeses

## *Chicken Cannelloni 12.99*

Chicken, ricotta and spinach stuffed pasta, topped with marinara and Alfredo

# Pizza

All pizzas are made with a traditional thin crust

## *Formaggio 8.99*

Cheese pizza topped with mozzarella and parmesan cheeses

## *Portofino 11.99*

White pizza with shrimp, broccoli and a blend of Italian cheeses

## *Pepperoni 9.99*

With fresh tomato sauce and mozzarella cheese

## *Tuscan 9.99*

Pesto sauce topped with mozzarella, artichokes and sun-dried tomatoes

## *Margherita 9.99*

Tomato sauce, mozzarella cheese, fresh sliced tomatoes and basil

## *Florentine 9.99*

White pizza topped with spinach and mozzarella cheeses

# Seasonal Menu

## Antipasto

### *Prosciutto 7.49*

Thinly sliced prosciutto, ripe melon and Vincotto vinegar drizzle

### *Pizza Salsiccia con Prosciutto 9.99*

Wood oven roasted sausage, prosciutto, artichokes, black olives, mozzarella and parmesan cheese

## Entrata

### *Grilled Filet Mignon 24.99*

Wood grilled filet mignon, sautéed mushrooms, marsala wine demi-glace

### *Lobster Ravioli 16.99*

Lobster ravioli, sun-dried tomato beurre rouge

### *Chicken Saltimbocca 15.99*

Sautéed breast of chicken layered with fresh sage and prosciutto, marsala wine demi-glace

### *Shrimp Carbonara 17.99*

Sautéed shrimp, rich parmesan cream sauce, sun-dried tomatoes, spinach, over spaghetti

### *Tuscan Wood Roasted Orange Roughy 17.99*

Wood oven roasted orange roughy, artichokes, lemon, olives, extra virgin olive oil, wilted arugula

# Wine List

## *Champagne & Sparkling*

	<i>Glass</i>	<i>Bottle</i>
Domaine Chandon Brut 187ml		10.00
Moscato d'Asti, Elio Perrone Bigaro	10.00	40.00

## *Light & Refreshing White Wines*

Pinot Grigio, Santa Cristina, Antinori, Italy	9.00	36.00
Pinot Grigio, Santa Margherita, Valdige, Italy	11.00	42.00
Riesling, Chateau Ste. Michelle, Columbia Valley, WA	8.00	32.00
Sauvignon Blanc, Chateau Ste. Michelle Horse Heaven, WA	8.25	33.00
White Zinfandel, Beringer Vineyards, CA	5.75	22.00

## *Chardonnay*

Clos Du Bois, North Coast, CA	8.75	34.00
Kendall-Jackson Vintners Reserve, CA	8.25	33.00
Sonoma Cutrer Russian River Ranches, Sonoma, CA	11.50	46.00

## *Cabernet Sauvignon*

Beringer Founders Estate, CA	7.50	30.00
Franciscan, Napa Valley, CA	12.00	48.00
Solaire by Robert Mondavi, Paso Robles, CA	8.75	34.00

## *Merlot*

Chateau Ste. Michelle Canoe Ridge, Columbia Valley, CA	10.00	40.00
Clos Du Bois, Sonoma, CA	8.75	34.00
Coppola Diamond Collection, CA	7.50	30.00

## *Pinot Noir*

Coppola Diamond Collection, CA	8.75	34.00
La Crema, Sonoma, CA	12.00	48.00

## *Adventerous Reds*

Chianti Classico Riserva, Monsanto, Italy	15.00	60.00
Chianti Classico, Gabbiano, Italy	7.00	28.00
Il Boro, San Giustino Valdorna, Toscana	16.00	64.00