



LUNCH MENU PANINI

FOCACCIA CON BURRATA \$15
Homemade flatbread with burrata cheese, Prosciutto di Parma, fresh arugula and tomato with pesto

FOCACCIA CON MELANZANE \$14
Homemade flatbread with eggplant, parmigiano and mozzarella cheese

PANINO CON COTOLETTA \$15
Oven Toasted homemade bread, breaded chicken breast, mozzarella cheese and romaine lettuce with house Cesar dressing

PANINO CON SALMONE \$16
Oven toasted homemade bread, grilled salmon, avocado, tomato, and mozzarella with spicy aioli dressing

PANINO CON POLPETTE \$15
Oven roasted homemade bread, meatballs, marinara sauce, fried cubed eggplant, mozzarella and parmigiano

DAILY SPECIAL \$20
Ask your server

ANTIPASTI

BURRATA CON POMODORINI GIALLI **GF** \$18
Fresh burrata cheese over a bed of arugula, served with yellow grape tomato mustard and balsamic reduction *Add Prosciutto - \$5*

CAPRESE DI MILLEFOGLIE **GF** \$18
Fresh mozzarella and vine ripened tomatoes with extra virgin olive oil and fresh basil

CARCIOFI ALLA ROMANA **GF** \$16
Grilled artichokes with roasted garlic and Italian parsley

FUMETTO COZZE E VONGOLE **GF** \$21
Sautéed clams, mussels in a white wine sauce

CARPACCIO DI CARNE **GF** \$18
Thin sliced raw filet mignon served with baby arugula, capers and shaved parmigiano Reggiano

GAMBERI TOSCANI **GF** \$21
Pan seared jumbo shrimp served with cannellini beans and arugula

CALZONE FRITTO \$18
Deep fried calzone stuffed with ricotta, mozzarella and salami, served with cherry tomato sauce

BRUSCHETTA TRICOLORE \$16
Toasted bread with Italian flag colors: cherry tomatoes, burrata cream and basil

TAGLIERE TRICOLORE \$26
Assorted Italian eats and cheese, with bruschetta and caprese for 2

FRITTURA DI MARE \$18
Fried calamari, shrimp, and julienne zucchini, Served with a spicy aioli sauce

INSALATE

ADD: grilled chicken: \$9, grilled shrimp: \$15, or grilled salmon: \$15

CESARINA \$14
Romaine salad toasted with Caesar dressing, shaved parmigiano, and croutons

RUSTICA \$14
Romaine salad tossed with balsamic vinaigrette, cherry tomatoes, cucumber, mozzarella, mixed olives, red onion and croutons

TROPICALE **GF** \$14
Baby arugula toasted with citronette dressing, grilled artichokes, avocado, cherry tomatoes and shaved parmigiano

DEL MAR **GF** \$14
Baby spinach toasted in white wine balsamic vinegar, roasted beets, Belgian endive, green apple, cranberry goat cheese and red onion

PERA **GF** \$14
Mixed green toasted with strawberry dressing, sliced pears, grapes, caramelized walnuts and gorgonzola

PIZZA

Gluten free pizza crust available for \$3

MARGHERITA \$15
Tomato sauce, mozzarella, and basil

BOSCAIOLA \$16
Mixed wild mushrooms, mozzarella, and tomato sauce

4 FORMAGGI \$17
Mozzarella, gorgonzola, fontina, Swiss cheese

PEPPERONI \$16
Tomato sauce, mozzarella, pepperoni

VEGETARIANA \$16
Zucchini, bell peppers, onion, mushroom, spinach, tomato sauce, mozzarella

PERA \$17
Goat cheese, caramelized red onion, drizzled with Modena balsamic

PARMA \$19
Cherry tomatoes, mozzarella, arugula, shaved parmigiano, prosciutto di parma

Parties of 6 or more add 20% gratuity.

PASTA

CAPELLINI ALLA CHECCA  \$18

Angel hair with fresh cherry tomatoes and basil

PENNE ALLA VILLA CAPRI \$22

Penne pasta, Italian sausage ragu with crispy artichokes, bell peppers, and a touch of cream

SPAGHETTI CON POLPETTE \$22

Spaghetti Pasta served with slow-cooked angus beef meatballs

FRANCESCA VODKA SAUCE \$24

Homemade fusilloni pasta with fresh salmon or shrimp, asparagus, and vodka pink sauce

LINGUINE ALLE VONGOLE \$25

Linguine pasta with clams, fresh cherry tomato, in white wine sauce

FETTUCCINE ALLA BOLOGNESE \$22

Homemade fettucine pasta in angus beef Bolognese sauce

SPAGHETTI ALLA CARBONARA \$22

Spaghetti pasta with guanciale, egg, and pecorino romano

RIGATONI \$20

Rigatoni pasta with choice of tomato sauce or arrabbiata

RIGATONI \$22

Pesto alla Genovese or puttanesca

TAGLIATELLE PORCINI E CINGHIALE \$25

Homemade tagliatelle with slow cooked wild boar ragu` with porcini mushrooms and a touch of cream

LINGUINE CON CAPELANTE E VONGOLE \$24

Linguine with scallops, clams, and diced tomatoes, served in a light pink sauce.

Gluten free penne pasta available for \$3

SPECIALITA' AL FORNO

RAVIOLI AL LIMONE \$22

Ravioli filled with ricotta and Parmigiano with a choice of velvety lemon sauce or tomato sauce

CAPELLACCI DI PERA \$23

Homemade Pasta dumplings stuffed with ricotta, Mascarpone and pear cream sauce

GNOCCHI ALLA SORRENTINA \$23

Italian homemade potato dumplings served with marinara and mozzarella gratin

MANICOTTI RICOTTA E SPINACI \$23

Homemade large pasta tubes filled with ricotta & spinach served with tomato and mozzarella

LASAGNA ALLA BOLOGNESE \$25

Homemade pasta large sheets layered with Bolognese, bechamel and fresh mozzarella cheese

ZITI AL FORNO \$23

Homemade short tube pasta with Italian sausage bechamel, ricotta and mozzarella cheese

SECONDI

POLLO AL MARSALA \$28

Pan seared chicken with mushroom finished in marsala sauce, served with mashed potatoes and seasonal vegetables

POLLO ALLA PARMIGIANA \$28

Breaded chicken covered with tomato sauce and melted mozzarella served with spaghetti marinara

VITELLO ALLA PARMIGIANA \$30

Breaded veal scaloppini covered with tomato sauce and melted mozzarella served with spaghetti pomodoro

MELANZANE ALLA PARMIGIANA \$22

Layered eggplant, basil, tomato sauce, mozzarella and parmigiano, served with spaghetti marinara

SALTIMBOCCA ALLA ROMANA \$31

Veal scaloppine with parma, and sage, finished in white wine sauce and demi-glaze, served with mashed potatoes and seasonal vegetables

SALMONE VILLA CAPRI \$30

Salmon with red onions, golden raisins, pine nuts, white vinegar, served with mashed potatoes and seasonal vegetables

CIOPPINO \$34

Soup of shrimp, calamari, mussels and fish of the day in light brodetto and cherry tomato fish sauce

BRANZINO ALLA PUTTANESCA \$32

Pan seared Italian white sea bass in a light cherry Tomato puttanesca sauce, served with mashed potatoes and seasonal vegetables