



Capellini's

ITALIAN RESTAURANT

APPETIZERS

Garlic Bread	\$5
Parmigiana Garlic Bread	\$6
Garlic Bread with melted mozzarella	
Zucchini Rollatini	\$8
Herbed ricotta, parmesan, marinara	
Fried Calamari	\$10
Lightly breaded with marinara for dipping	
Appetizer Sampler	\$13
Toasted Ravioli, Fried Mozzarella, Chicken Fingers, Garlic Bread Parmigiana	
Sicilian Calamari	\$11
Tuscan peppers, roasted red peppers, black olives, garlic & butter	
Toasted Ravioli	\$9
Breaded cheese ravioli with marinara	
Stuffed Mushrooms	\$9
Traditional crumb stuffing	
Spinach Arancini	\$8
Arborio rice balls, fresh spinach & cheese, over Bolognese	
Fried Mozzarella	\$9
With marinara and fresh basil	

COLD CUT ANTIPASTO PLATTER (for two)

\$14

Mixed Greens, Salami, Prosciutto, Ham, Capicola, Asiago, Pepperoncini, Tomatoes, Cucumbers, Artichoke Hearts, Roasted Red Peppers, Black Olives

SOUP & SALAD

Traditional Italian Wedding Soup	
Cup \$4 Bowl \$6	
Escarole, meatballs & fresh vegetables	
Caesar Salad	\$6
Romaine, shredded Asiago, homemade croutons & anchovies	
Spinach Salad	\$6
Baby leaf spinach, homemade poppy seed dressing, Asiago, dried cranberries	
Wedge Salad	\$6
Iceberg, bacon, diced tomatoes, Asiago, ranch vinaigrette	
Caesar, Spinach or Wedge Salad	
W/ Grilled Chicken	\$13
W/ Marinated Steak Tips	\$16
W/ Seasoned Salmon	\$16

CHICKEN

Marsala	\$17
Mushrooms, prosciutto, Marsala wine, choice of side	
Picatta	\$17
Artichoke hearts, mushrooms, capers, lemon, wine, choice of side	
Francese	\$17
An egg batter, mushrooms, lemon, melted mozzarella, choice of side	
Grilled Chicken Alfredo	\$18
Garlic, tomatoes, broccoli, fettucine	
Grilled Chicken Spinachano	\$16
Plum tomato sauce, garlic, oregano, melted mozzarella, over a bed of spinach, choice of side	
Bow Tie Pasta with Chicken	\$16
Smoked ham, sun dried tomatoes, spinach & cream	
Chicken & Broccoli	\$17
Broccoli, mushrooms, garlic, butter, parmesan cheese, tossed with tornelli pasta	
Rosario	\$17
Breaded cutlet, prosciutto, provolone, mushrooms, scallions, red onions, brandy, Madeira wine, choice of side	
Valdostana	\$17
Mushrooms, spinach, Marsala wine, prosciutto & provolone, choice of side	



CAPELLINI SPECIAL

Artichoke hearts, black olives, plum tomatoes, mushrooms, garlic & wine, over angel hair pasta with your choice of Chicken \$18 or Shrimp \$19

SEAFOOD

Shrimp Scampi	\$19
Garlic, white wine & spices, over linguini	
Pan Seared Salmon	\$18
Artichoke hearts, capers, mushrooms & lemon over a bed of spinach	
Baked Haddock	\$18
Lightly seasoned crumbs, choice of side	
Linguini with Clam Sauce	\$17
Choice of red or white	
Grilled Salmon	\$19
Dill butter, with creamy risotto and fresh broccoli	
Scallop Risotto	\$22
Pan seared over a bacon and corn risotto	
Scallop Fettuccine	\$22
Spinach, parmesan, romano & cream with fettuccine	



SANDWICHES & PANINIS

Served with soup, salad or hand cut French fries

- Roasted Turkey Club** \$10
Slow roasted turkey, provolone, bacon, lettuce, tomato, seasoned mayo, on Focaccia.
- Italian Muffuletta** \$11
Salami, ham, prosciutto, capicola, provolone, olive spread, on Focaccia
- Chicken Parmigiana** \$10
Chicken cutlet, marinara, melted mozzarella, on Ciabatta
- Grilled Chicken Margherita** \$11
Fresh mozzarella, sliced tomatoes, basil, olive oil, balsamic, on Ciabatta
- Eggplant Panini** \$9
Breaded eggplant, marinara, melted mozzarella, on Ciabatta
- Steak & Cheese Wrap** \$11
Shaved steak, sautéed peppers & onions, American cheese

PIZZA

- Traditional Cheese**.....\$11
Homemade pizza sauce, mozzarella
- Margherita** \$12
Fresh Mozzarella, sliced tomato, olive oil, basil
- Chicken Scampi** \$13
Garlic, white wine, mozzarella, chicken
- White Pizza** \$13
Prosciutto, spinach, white cheese sauce, mozzarella

Additional Toppings \$1.50

- Extra Cheese – Pepperoni – Mushrooms
- Bacon – Broccoli – Sliced Tomato
- Artichoke Hearts – Sausage – Meatballs
- Anchovies – Black Olives – Garlic
- Roasted Red Peppers Onions – Peppers
- Spinach – Grilled Chicken – Fresh Basil

SIDE ORDERS

\$3

- Pasta Marinara**
- Hand Cut French Fries**
- Fresh Broccoli Risotto**
- Garlic & Rosemary Roasted Potatoes**



VEAL & BEEF

Served with your choice of side

- Veal Marsala** \$20
Mushrooms, prosciutto, Marsala
- Veal Saltimbocca** \$20
Prosciutto, mushrooms, fresh sage, white wine, mozzarella
- Picatta** \$20
Artichoke hearts, capers, mushrooms, white wine, lemon
- Grilled Marinated Steak Tips** \$17
Marinated in our house recipe



TENDERLOIN BRACIOLE \$19

Seasoned & stuffed with panko bread crumbs, prosciutto, roasted red peppers, fresh spinach & provolone, Pan seared and simmered in a tomato gravy.
Served over Pappardelle pasta.

PASTA CLASSICS

- Eggplant Parmigiana** \$15
- Chicken Parmigiana** \$16
- Veal Parmigiana** \$18
- Capellini Combo** \$17
Your choice of 2: Chicken – Eggplant – Veal Parmigiana
*Parmigiana dishes served with choice of side.
- Linguini Bolognese** \$14
With meatballs
- Fettuccine Alfredo** \$15
Parmesan, romano & cream
- Homemade Gnocchi** \$16
Your choice of rich & creamy Bolognese or a sage brown butter sauce

FILLED CLASSICS

Served with choice of homemade meatballs, chicken parmigiana or sweet Italian sausage

- Homemade Lasagna** \$17
Ricotta, parmesan, mozzarella & Bolognese
- Ravioli Parmigiana** \$15
Cheese filled ravioli, marinara, melted mozzarella
- Homemade Stuffed Shells** \$15
Ricotta, mozzarella, romano & marinara



ITALIAN COMBO \$18

Homemade Lasagna, Chicken Parmigiana, Ziti Alfredo

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

For parties of 8 or more, 18% gratuity will be added to the bill.