

# Weekly Happenings



## Wednesday Pasta Night

\$11.99/person

Create your own pasta sensation.  
4 pastas, 4 sauces and 5 add-ins.  
Includes salad and bread



## Thursday Trivia Night

5 Apps for \$5 each 5PM-7PM  
Got smarts? Play Trivia!! 7PM-9PM



## Saturday Chefs Specials & Live Music

Enjoy weekend chef specials + live music  
from Keith Crocker 7-9PM except for our  
monthly Disco Night!



## Sunday Meatball Palooza

Try four signature meatballs with  
chef's sauce pairing, your choice of pasta,  
and a demi salad for just \$9.99!

See what's cooking at [www.capriseaside.com](http://www.capriseaside.com)  
Or follow us on social media



See what's happening at all of our locations!  
Visit [www.atlantichg.com](http://www.atlantichg.com)



# Kids Menu

All selections 6

## MAC N CHEESE

Penne Pasta + Cheese Sauce + Bread Crumbs

## CHICKEN FINGER BASKET

Small Garden Salad or Fries

## SPAGHETTI AND MEATBALL

House Pomodoro Sauce + Parmesan Cheese

## FETTUCINI ALFREDO

Creamy Romano Cheese Sauce

## MINI PIZZA

Pepperoni or Cheese

## Dessert

### TIRAMISU 9

### CRISP CANNOLI 5

### LEMONCELLO CAKE 8

### CHOCOLATE MOUSSE CHEESECAKE 8



## Private Events

Capri offers an intimate dining  
and gathering space for  
personalized celebrations

## Kitchen Hours

Monday-Tuesday-Closed  
Wednesday thru Sunday 4PM-9PM  
Bar open later.

## Directions

Capri is conveniently located one block east of Route 1A  
at Salisbury Beach Center. Turn onto Driftway.  
Take your first left on Central Avenue. We are on the corner!

All menu items available as take-out orders. Call ahead!  
3 Central Avenue • Salisbury Beach • 978.462.7543

# Capri

SEASIDE ITALIAN GRILLE & BAR



## Taste

FLAVORS OF THE  
MEDITERRANEAN.

## Experience

AUTHENTIC ITALIAN CUISINE.

## Feel

THE WARMTH OF  
FAMILY HOSPITALITY.

## See

WHAT'S COOKING ON  
THE SHORES OF  
SALISBURY BEACH.

3 Central Avenue  
on Salisbury Beach

All menu items available as take-out orders!  
Call ahead! 978.462.7543

## Antipasti

### SHRIMP PICCATA

Basil + Crushed Red Pepper + White Wine-Basil Sauce, Crostini 14

### STROMBOLI

Garlic + Broccolini + Pancetta + Roasted Mushrooms  
Fresh Mozzarella 9

### CRISPY BRUSSELS SPROUTS

Brussels Sprouts Flash Fried + Hot Chili Pepper Aioli 8

### ITALIAN CRAB CAKE

Italian Breadcrumbs + Fresh Parsley + Spiced Red Pepper Aioli 14

### EGGPLANT ROLLATINI

Herb-Ricotta-Stuffed Crispy Eggplant Roulades + Pomodoro  
Sauce + Mozzarella 10

### CALAMARI FRITTI

Crispy Rings + Tentacles + Cherry Peppers + Spicy Tomato Sauce  
Caper Remoulade 13

### CAPRI MUSSELS THREE WAYS

Spicy Fra Diavolo Sauce, Sweet Red Sauce or Classic White Wine  
Lemon + Garlic-Butter Broth + Toasted Olive Ciabatta 13 **GF**

### CHEF'S PICK ♦ MEATBALL SAMPLER PLATTER

One of Each Signature Meatball

Penne Pomodoro ♦ Demi Salad 18

### ANTIPASTO

Prosciutto Di Parma + Hot Capicola + Mortadella + Genoa Salami  
Mélange of Olives, Roasted Peppers + Fire Roasted Artichokes + Oil-Cured  
San Marzano Tomatoes + Fresh Mozzarella + Fontina 18

## Zuppa & Insalata

### ITALIAN WEDDING SOUP

Petite Meatballs + Diced Chicken + Carrots + Escarole + Chicken  
Broth 6

### WINTER HARVEST SALAD

Field Greens + Butternut Squash + Roasted Apple Peppitas  
Pomegranate Vinaigrette 9

### CAPRESE SALAD

Vine Ripe Tomatoes + Basil Leaves + Fresh Mozzarella + EVOO  
Balsamic Reduction 9 **GF**

### CHEF'S PICK ♦ BABY ARUGULA SALAD

Walnuts + Pancetta + Gorgonzola + Apricot + Blistered Tomatoes  
Orange Vinaigrette 10

### CLASSIC CAESAR

Romaine Hearts + Creamy Caesar + Scali Bread Croutons + Grated  
Parmesan 6/9 **GF**

### GRILLED ROMAINE

Romaine Hearts + Scali Bread Croutons + Grana Padano + Creamy  
Classic 9 **GF**

### MISTA SALAD

Baby Field Greens + Bermuda Onions + Plum Tomatoes + English  
Cucumbers + Julienne Carrots + Balsamic Vinaigrette 6/9 **GF**

All salads available with Grilled Chicken or Shrimp 6  
or Salmon (4oz) 10

## Crispy Handmade Pizza

Capri's thin-crust pizza is baked to order. Each flatbread  
style, crispy pizza serves two as an appetizer or can be  
ordered as an entrée for one.

### MARGHERITA

Plum Tomatoes + Fresh Mozzarella + Basil Leaves 12

### GRILLED SWEET ITALIAN SAUSAGE

Roasted Bell Peppers + Vidalia Onions + Zesty Pizza Sauce  
Mozzarella Fontina Cheeses 15

### ITALIAN MEAT

Hot Capicola + Genoa Salami + Prosciutto + Pepperoni + Fresh  
Mozzarella + Red Sauce 15

### TUSCAN VEGETABLE

Artichoke Hearts + Roasted Red Peppers + Baby Spinach + Crimini  
Mushrooms + Provolone + Fontina Cheeses  
Garlic + EVOO 14

## Mediterranean

### GRILLED SALMON

Sundried Tomato Cream + Sautéed Spinach  
Parmesan Risotto 29 **GF**

### CHEF'S PICK ♦ LOCAL PAN ROASTED COD AND LITTLE

### NECK CLAMS

Parmesan + Basil Butter Broth + Escarole + Orzo + San Marzano  
Tomatoes 28

### PAN SEARED SCALLOPS

Spinach + Parmesan Risotto + Artichoke Petals + Oven Roasted  
Tomato + Lemon + Feta + Pomegranate Drizzle 28 **GF**

### SHRIMP SCAMPI

Black Tiger Shrimp + Crushed Garlic + White Wine Butter Sauce  
Italian Parsley + Linguini 24

### FRUTTI DI MARE Sweet or Fra Diavlo

Tiger Shrimp + Daily Catch + PEI Mussels + Maine Lobster + Littleneck  
Clams + White Wine Tomato Broth + Fresh Herbs + Fettuccini 32

### HADDOCK PICANTE

Braised Baby Spinach + Penne + Cherry Pepper Beurre Blanc 25

### SPICY PORK SAUSAGE CAVATELLI

Sicilian Sausage + Cavatelli + Sweet Onion + Carrot + Celery + Fennel  
White Wine Parmesan + Veal Glace de Veau + Touch of Butter 24

### LOBSTER RAVIOLI

Striped Lobster Ravioli + Sautéed Shrimp + Wild Mushrooms +  
White Wine-Lemon Parmesan Butter Sauce 29

*\*Served Raw or Undercooked. Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions. If unsure of your risk, consult  
a physician. Please inform your server of any dietary or health restrictions.*

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

**GF** = Can be prepared Gluten Free

## Toscana

### PAN ROASTED CHICKEN

Roasted Mushrooms + Butternut Squash + Marsala Cream + Wild  
Mushroom Ravioli 24

### GRILLED RIBEYE 14 oz

Roasted Potatoes + Broccolini + Bleu Cheese 32

### OSSO BUCCO

Root Vegetables + Wild Mushroom Risotto  
Red Wine Demi-Glace 32

### CHEF'S PICK ♦ THICK, JUICY ALL NATURAL

### 14oz PORK CHOP

Roasted Brussels Sprouts with Prosciutto + Roasted Potatoes  
Saltimbocca Sauce 29

### SWEET CHICKEN SAUSAGE ORECCHIETTE

Orecchiette + Sweet Italian Chicken Sausage + Red Bell Pepper  
White Wine + Lemon + Garlic + Sweet Onion + Carrot + Celery +  
Caperberries + Parmesan 22

## Tradizionale

### PICCATA

Chicken 21 Veal 26 Haddock 24  
Crushed Garlic + Minced Shallots + Capers + White Wine Lemon  
Butter Sauce

### TRADITIONAL PARMIGIANA

Chicken 21 Veal 26 Eggplant 18  
Traditional Breading + Whole Milk Mozzarella + Pomodoro Sauce

### MARSALA

Chicken 21 Veal 26  
Baby Bella Mushrooms + Minced Shallots + Marsala Reduction  
Glace de Veau

### SALTIMBOCCA

Chicken 21 Veal 26  
Prosciutto + Fontina + Sage + Marsala Reduction + Glace de Veau

### BOLOGNESE

Velvety Rich Red Tomato Sauce Enhanced with Veal + Beef + Pork  
Touch of Cream + Hint of Nutmeg + Penne + Fontina 19

### CHICKEN BROCCOLINI PENNE

Garlic + Shallots + White Wine + Parmesan Butter Sauce 21

### SIGNATURE MEATBALLS OR SWEET ITALIAN SAUSAGE

Veal + Beef + Pork Meatballs or Sausage + Linguini + Pomodoro  
Sauce + Romano 18

## Contorno

Baby Spinach + Garlic + Lemon 5

Broccolini + EVOO + Romano 5

Asparagus 6

Sweet Italian Sausage 7

Signature Meatball 3

Pasta + Pomodoro Sauce 7

Pasta + Alfredo Sauce 7

Mushroom Risotto 7