

CAREPPT ELL ETT I
R E S T A N T



A P P E T I Z E R S

- Baked Stuffed Clams (3) 9.95**
One of Luigi's best recipes emerges from the oven hot and golden brown with a squeeze of lemon on the side.
- Steamed Mussels* 12.95**
Fresh mussels served in white wine & garlic.
Also available with a splash of marinara.
- Steamed Little Neck Clams* 14.95**
Steamed clams in white wine & garlic.
Also available with a splash of marinara.
- Fried Calamari* 11.95**
Lightly seasoned.Served with marinara.
- Crab Cake for One or two.....9.95/18.95**
Served with fresh chopped bell pepper, alfalfa sprouts, capers, a lemon squeeze and a homemade horseradish.
- Roasted Veggie Plate & Brie 11.95**
Chef's pick of fresh veggies,lightly seasoned,roasted, served hot with a Brie wedge.
- Drunken Mussels* 15.95**
Mussels steamed in a seasoned bath of tequila and bell pepper, jalapeño, cilantro.
- Wings Wings Wings 11.95**
Always a favorite! Served with hot sauce.
- Corn Fritters 5.95**
Deep Fried, hot & crunchy. Served with horseradish sauce.
- Onion Rings 4.95**
Deep Fried, hot and sweet.
- Jalapeño Poppers 5.95**
DeepFried,crunchy & hot.
- Appetizer Pizza 15.95**
GlutenFree thin crust cheese pizza.
.Plate size. Served two as an appetizer.
- Raw Carrots Sticks & Dip 6.95**
Fresh raw carrot sticks served with blue cheese dip.
- Mozzarella Sticks 8.95**
Deep fried, served with a side of marinara for dipping.

S I D E S

- Broccoli Rabe 7.95**
Seasoned, fresh broccoli rabe in garlic and olive oil, served hot.
- Fresh Veggies 7.95**
Chef's pick of fresh veggies, seasoned, steamed and served hot.
- Fresh Spinach 7.95**
Seasoned, fresh steamed spinach, served hot.
- Chicken Tenders & Fries 8.95**
Crispy and Chickeny (Is that a word?)
- Meatballs or Sausage (2) 7.95**
Homemade meatballs or oven roasted sweet sausage. Served in tomato sauce.

S A L A D S

- Peasant Salad.....14.95**
Organic baby greens, avocado, sun dried tomatoes, alfalfa sprouts, goat cheese.
- Organic Mesclun Salad.....8.95**
Organic baby greens, homemade seasoned croutons, a sprinkle of Parmesan Reggiano.
- Gorgonzola Salad.....13.95**
Organic baby greens, marinated artichoke, tomato, onions, olives, sweet pickled peppers, gorgonzola cheese.
- Artichoke & Fresh Mozzarella.....13.95**
Fresh mozzarella, marinated artichoke, pickled peppers, olives, capers.
- Prosciutto, Fresh Mozzarella and Hot Artichokes.....15.95**
Thinly slices prosciutto di Parma, fresh mozzarella, deep fried artichokes served with a drizzle of olive oil.
- Fresh Mozzarella, Basil & Tomato.....9.95**
Served with a drizzle of olive oil and Luigi's homemade pesto sauce.
- Antipasto.....13.95**
Organic baby greens, homemade eggplant caponata, marinated artichoke, roasted peppers, capers, and anchovy.
- Hearts of Lettuce.....5.95**
Wedge of iceberg served with shaved Parmesan Reggiano Cheese and our famous house dressing.
- Wedge & Crumbles.....9.95**
Wedge of iceberg with crumbles of bacon and gorgonzola cheese served with our famous house dressing.
- Caesar Salad.....9.95**
Chopped Romaine, shaved Parmesan Reggiano, homemade seasoned croutons, anchovy (optional), pre-tossed in our house dressing.

D I N N E R S

- Caesar Chicken Salads 18.**
Our classic caesar salad topped with chilled grilled boneless breast of chicken.
Also available with a drizzle of Pesto.
- Caesar Grilled Shrimp Salad* 23.**
Caesar salad served with freshly grilled shrimp. Cold salad, Hot Shrimp.
- Caesar Calamari* 19.**
Caesar topped with freshly fried calamari.
- Greek Grilled Chicken Salad 18.**
Chopped Romaine, cucumbers, tomatoes, red onion, whole olives, bell peppers, feta cheese, topped with chilled grilled chicken.
- Black Angus Steak Salad* 18.**
Organic baby greens, slivers of onion, thinly sliced chilled black Angus steak.

Please note, all special orders take additional preparation time.

P A S T A P A S T A

Fettucine Alfredo 17.95
Classic fettucine pasta in a cream sauce.

Fettucine Alfredo & Shrimp* 22.95
Classic Fettucine Alfredo with shrimp.

Fettucine Alfredo & Chicken 19.95
Classic Fettucine Alfredo with chunks of white meat chicken.

Homemade Cheese Ravioli Alfredo 18.95
Luigi’s homemade ravioli in a classic alfredo sauce.

Homemade Cheese Ravioli Alfredo & Chicken...19.95
Luigi’s homemade cheese ravioli alfredo with chunks of white meat chicken.

Homemade Spinach & Cheese Ravioli 18.95
Luigi’s homemade spinach cheese ravioli served in his homemade tomato sauce.

Cheese Tortellini Pistachio 18.95
Little pillows of cheese stuffed pasta served with a creamy pistachio sauce.

Cheese Tortellini Alfredo 17.95
Little pillows of cheese stuffed pasta served in a classic Alfredo sauce.

Penne Bolognese 18.95
Luigi’s delicious meat sauce, a touch of cream, and a sprinkle of Parmesan Reggiano.

Penne Primavera 18.95
Penne pasta, chef’s pick of fresh veggies, served in a pink sauce.

Penne a la Vodka 17.95
Luigi’s recipe has been brought back from Parma, Italy. Penne pasta served in a marinara cream sauce with sauteed pancetta, and a splash of vodka.

Penne Amalfi* 22.95
Shrimp & Sweet Italian Sausage in a tomato cream sauce with sauteed mushrooms, peppers, and onions.

Penne Prosciutto 17.95
Penne pasta served in a pink sauce with an accent of pan roasted prosciutto.

Whole Wheat Penne with Broc Rabe & Sausage..20.
Sauteed fresh broccoli rabe, sweet Italian sausage, whole wheat penne pasta, tossed with olive oil and garlic.

Tagliatelle Porcini 18.95
Fettuccine pasta served in a pink sauce with porcini mushrooms and fresh basil.

Tagliatelle Funghi 18.95
Fettuccine pasta served in a pink sauce with fresh button mushrooms, fresh basil, onions, and garlic.

Classic Baked Ziti.....16.95
Penne pasta baked in the oven with tomato sauce, ricotta, and melted mozzarella cheese.

Baked Ziti & Chicken.....19.95.
Our classic baked ziti tossed with chunks of diced white meat chicken.

Baked Ziti Primavera.....19.95
Our classic baked ziti tossed with chef’s pick of fresh veggies.

Linguine Carbonara.....17.95
Linguine pasta served in a creamy bacon cream sauce.

Linguine & White Clam Sauce*.....19.95
Linguine pasta served with Luigi’s fresh steamed clams in white wine and garlic sauce.

Linguine & Red Clam Sauce*.....19.95
Linguine pasta served with Luigi’s fresh steamed clams in white wine and garlic sauce with a splash of marinara sauce.

Lasagne a la Nonna.....17.95
Luigi’s homemade lasagne pasta, layered with ricotta, meatballs, sausage, tomato sauce, and melted mozzarella. Baked and bubbly hot! Amazing.

Spaghetti della Casa.....18.95
Spaghetti tossed with sweet Italian sausage, fresh button mushrooms, fresh basil and Luigi’s homemade tomato sauce.

Spaghetti in Tomato Sauce.....18.95
Classic dish of spaghetti in Luigi’s homemade tomato sauce.

Spaghetti & Meatballs.....18.95
Classic dish of spaghetti in tomato sauce with homemade meatballs.

Spaghetti & Sausage.....18.95
Classic dish of spaghetti in tomato sauce with sweet Italian sausage.

Spaghetti Pesto.....18.95
Spaghetti tossed with Luigi’s homemade fresh pesto sauce.

Angel Hair Marinara.....18.95
Thinnest ever spaghetti served in Luigi’s homemade marinara sauce.

Angel Hair Gamberi 20.
Sauteed Shrimp with garlic, fresh chopped tomato, fresh basil, and a touch of marinara.

Rigatoni Alicia 20.
Rigatoni pasta tossed with chunks of grilled boneless breast of chicken, fresh button mushrooms, fresh basil, and tomato sauce.

Gluten Free Pasta available
u p o n r e q u e s t

*Many of these items can be cooked to your liking. Consuming raw under cooked meat, shellfish, or eggs may increase risk of food-borne illness. While it is impossible to guarantee with absolute certainty that any foods can be prepared in a nut free environment, and it is beyond the scope of this establishment to fully understand the medical conditions of any consumer, great efforts are taken to accommodate specials requests in conjunction with dietary concerns, and food allergies to the best of our ability and with the utmost care.

STEAK AND...

Marinated Black Angus Steak* 28.
14 oz. Boneless Black Angus Steak grilled to your liking. Served with garlic mashed potatoes or french fries and chef’s pick fresh veggies.

Rack of Lamb* 25.
New Zealand Rack of Lamb grilled with a garlic rosemary rub, served with homemade mashed potatoes and chef’s pick fresh veggies.

Veal Cutlet Parmesan* 23.
Served with a side of spaghetti and tomato sauce.

Vitello con Carciofo* 23.
Milk fed veal medallions, pan sauteed, served in a cognac, artichoke, and mushroom cream sauce. Served with mashed potatoes and chef’s pick fresh veggies.

Eggplant Parmesan 18.
Thinly sliced fresh eggplant, breaded, fried and layered with tomato sauce and topped with melted mozzarella cheese. Hot and oh so delicious. Served with a side of spaghetti and tomato sauce.

FOOD ON BUNS

Big Fat Burger & Fries* 10.
Luigi’s famous “Big Fat Burger” is always a favorite. Grilled to your liking, served with baby greens, tomato, & onion on our homemade focaccia bun with a side of crunchy hot french fries.

Big Fat Cheeseburger & Fries* 12.
Our classic grilled burger with your favorite cheese...
American, Swiss, Fontina, Provolone, Mozzarella, Cheddar, Gorgonzola.

Big Fat Bacon Burger & Fries* 14.
Our Classic grilled burger topped with mouth watering bacon.

Big Fat BBQ Burger & Fries* 12.
Our classic grilled burger topped with BBQ sauce.

Big Fat Mushroom Burger* 11.
Our classic grilled burger topped with fresh mushrooms.

Big Fat Sauteed Onion & Mushroom Burger & Fries* 13.
Our classic grilled burger topped with sauteed onions and fresh button mushrooms.

Chicken Cutlet Bun & Fries 10.
Freshly fried boneless breast of chicken cutlet served on our homemade focaccia bun topped with organic baby greens, tomato, and onion. Served with a side of our yummy fries.

Chicken Cutlet & Cheese Bun & Fries 12.
Our freshly breaded and fried Chicken Cutlet bun with your favorite cheese.

Chicken Cutlet di Parma Bun & Fries 15.
Out freshly breaded and fried Chicken cutlet bun topped with fontina and prosciutto di Parma. Served with french fries.

Crab Cake Bun & Fries* 15.
Our yummy crab cake served on our homemade focaccia bun with baby organic greens, tomato, onion, side of horseradish & fries.

As is customary, a 20% gratuity will be applied to parties of five or more.

CHICKEN

Chicken Cutlet Parmesan 20.
Classic Boneless breast of chicken, breaded, fried, topped with melted mozzarella with a side of spaghetti with tomato sauce.

Chicken Picatta 20.
Sauteed boneless breast of chicken served in Luigi’s light lemon white wine sauce on a bed of pasta with a side of chef’s pick fresh veggies.

Chicken Marsala 20.
Sauteed boneless breast of chicken served in a mushroom marsala gravy with a side of homemade mashed potatoes and chef’s pick fresh veggies.

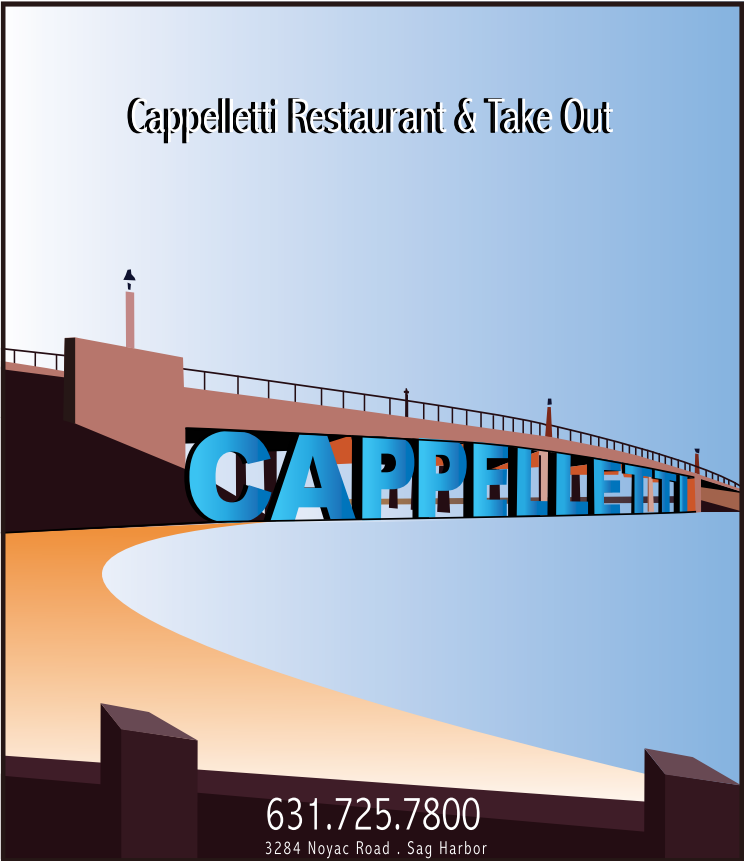
Pollo a la Joy 21.
Sauteed boneless breast of chicken topped with fontina and prosciutto, served in a lemon butter sauce.

FISH

Salmon with Creamy Dill Sauce* 24.
Fresh salmon, pan roasted, drizzled with Luigi’s light creamy dill sauce and served with homemade mashed potatoes and chef’s pick fresh veggies.

Flounder Limone* 20.
Fresh flounder filet, pan sauteed, served with a drizzle of Luigi’s lemon white wine sauce with a side of homemade mashed potatoes and chef’s pick fresh veggies.

Naked Shrimp Parmesan* 22.
UNbreaded shrimp, pan sauteed, baked in tomato sauce and topped with melted mozzarella cheese. Served with a side of spaghetti in tomato sauce.



Split/Shared plate charge \$4.00 per person.

EVER WONDER WHAT HAPPENS IN THE DAYTIME HERE AT

Cappeletti?

Well, Luigi starts his day early in the morning, brewing the coffee, baking the muffins, and apple puffs, then he begins preparing the tomato sauce, house dressing and fresh soups. Grating the Parmesan Reggiano, trimming the steaks, cleaning and cutting the fresh veggies, making pizza dough and zeppoli, baking focaccia bread and garlic rolls. Then...he opens the doors at 11 am. Enjoy a morning muffin hot from the oven or have lunch!...hot homemade soup, sandwiches on fresh from the oven focaccia bread, calzones: classic ham, or let's get creative...pepperoni

calzone, veggie calzone, broccoli rabe & sausage calzone, chicken cutlet calzone, eggplant cutlet calzone. Or how try one of our \$7.95 lunch specials or...how about a black angus sliced steak sandwich with melted mozzarella on homemade focaccia, cold shrimp in creamy dill on focaccia or on a green salad, grilled chicken salad, greek salad, baked clams, fried calamari, homemade soup, or maybe you want dinner for lunch...Entrees start at \$8.95! Spaghetti & Meatball, Chicken Piccata, Penne a la Vodka, Eggplant Parm, Flounder Limone.

LUNCH 11am-3pm

(of course if you get here a few minutes early he'll let you in!)

\$7.95 LUNCH SPECIALS

Oct-Apr

HEROS

Chicken Parm Hero

Meatball Parm Hero

Eggplant Parm Hero

SOUP & SANDWICH

Tuna Salad on Focaccia or Hero

Turkey, Lettuce & Tomato on a Hero

Luigi's Italian Grinder

SOUP & SALAD

Garden Mesclun Salad & Cup of Soup

Tomato, Basil, Mozzarella & Cup of Soup

Hearts of Lettuce & Cup of Soup

or

Have Dinner For Lunch
Entrees starting at \$8.95