



**Appetizers**

*Piccoli Piatti*

- Anacapri Bruschetta** 6
- Our classic bruschetta: piccolo roll bread topped with tomato, olive oil, basil & Parmigiano cheese, then baked to perfection
- Antipasto Napolitano** 15
- Regional cheese, shaved cured meats and marinated vegetables
- Portobello Napolitano** 9
- A slice of baked portobello with eggplant, tomato and mozzarella
- Eggplant Rolatini** 12
- Rolled eggplant filled with ricotta and mozzarella cheeses, brushed with tomato sauce and baked to perfection
- Meatballs & Sausage** 13
- Our famous meatballs and sausage in our house Marsala wine and mushroom sauce
- Grilled Scallops** 15
- Grilled scallops served over baby arugula, drizzled with balsamic glaze
- Shrimp Cocktail** 15
- Blanched colossal shrimps served with our house cocktail sauce
- Mozzarella Anacapri** 13
- Sliced mozzarella, tomato, basil, shaved prosciutto di Parma and sun-dried tomato
- Mozzarella Caprese** 12
- Sliced mozzarella, tomato, basil and sun-dried tomato

**Salads & Soups**

*Insalate Zuppe*

- Caesar salad** 9
- Romaine lettuce, croutons, lemon juice, olive oil, egg, garlic & Parmigiano cheese
- Tuscan kale salad** 9
- Chopped kale lettuce with roasted pine nuts, raisins and shaved Parmigiano cheese
- Arugula Salad** 9
- Baby arugula with red onions and tomato in citrus lemon vinaigrette
- Spinach Salad** 9
- Caramelized onions, pancetta, gorgonzola, portobello mushroom, pine nuts and warm balsamic vinaigrette
- Neptune Salad** 12
- Calamari, shrimps, mussels, celery, roast red peppers in citrus vinaigrette
- Pasta e Fagioli Soup** 8
- Cannellini beans, pastina, roasted garlic and bits of prosciutto
- Lentil Soup** 8
- Tender green lentils, pastina, escarole and candied prosciutto
- Minestrone Soup** 8
- Seasoned vegetables with pastina, in a chunky tomato soup
- Tuscan kale Soup** 8
- With borlotti and cannellini beans, garlic and extra virgin olive oil
- Zuppe Cozze** 12
- Mussels in a white wine and garlic broth

**Calamari 13**

**Fried...** Crispy, tender, mouthwatering - our house specialty **Sautéed ...** with spicy cherry peppers, garlic and white wine

**Alla Anacapri...** Tenderly fried and served with chopped tomatoes and a touch of balsamic vinegar

**Risotto della Casa**

- Risotto Anacapri** 33
- Florida lobster tail served over arborio rice with champagne sauce
- Risotto ai Frutti di Mare** 33
- Seafood risotto, clams, mussels, calamari and shrimp
- Risotto Porcini** 21
- Porcini mushrooms, Parmigiano cheese, arborio rice and sherry wine

**Pastas**

..... *L' arte del Spaghettaio*

- Fiocchi** 20
- Pasta stuffed with fresh pear & 4 cheeses: *Taleggio, Grana Padano, Ricotta and Robiola*, and served in a *Gorgonzola* cream sauce
- Rigatoni Anacapri** 17
- Bits of prosciutto & onions in our famous pink cream sauce
- Spaghetti alla Bolognese** 17
- Spaghetti served in our creamy pink meat sauce
- Penne Arrabiata** 17
- With our famous **spicy** pink cream sauce
- Capellini Primavera** 17
- A lighter pasta dish, full of veggies (broccoli, carrots, peas and mushrooms) in creamy tomato sauce
- Gnocchi Michelangelo** 17
- Little dumplings made from potatoes and semolina flour served with peas, prosciutto and onions in a white cream sauce
- Gnocchi Asiago** 17
- Same great gnocchi but swimming in our sweet house pink sauce
- Cheese Ravioli** 15
- Pasta stuffed with cheese and covered in our house tomato sauce
- Lobster Ravioli** 19
- Pasta stuffed with lobster and nestled in our famous house pink sauce
- Lasagna** 17
- Pasta layered with chunky meat sauce, ricotta, Parmigiano & mozzarella
- Linguini alla Puttanesca** 17
- With black olives, capers, anchovies, garlic and tomato sauce
- Fettuccini Alfredo** 17
- Fettuccini pasta tossed with Parmigiano cheese, butter and cream
- Eggplant Parmigiana** 17
- Eggplant with red tomato sauce, mozzarella and Parmigiano cheese
- Bucatini Amatriciana** 17
- Hollow straw pasta with tomato sauce, guanciale, pecorino cheese
- Pappardelle Caprese** 17
- Flat, wide pasta noodle with fresh tomato, garlic, basil and mozzarella cheese
- Bucatini Carbonara** 17
- Hollow pasta with onions, pancetta, egg, pecorino and white cream sauce
- Malafemmina** 33
- Shrimp, clams, mussels, lobster tail, garlic, white wine and fish broth, over linguini
- Marechiara** 33
- Shrimp, clams, mussels, calamari in tomato sauce, all over linguini
- Alle Vongole Verace** 21
- Chopped clams and garlic in tomato or white wine sauce, over linguini

To any pasta above, add the following: **Chicken** \$5, **Sausage** \$3, **Shrimp** 5 for \$5, **Meatball** \$3ea

We can substitute **whole wheat** or **gluten free** pasta for any pasta dish on this page for just \$3 more!

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET YOUR SERVER KNOW

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Main Course *Secondi Piatti*

<p><b>Parmigiana</b></p> <p>Lightly breaded with San Marzano tomato sauce, topped with melted mozzarella cheese</p> <p>chicken 20   veal 28</p>	<p><b>Marsala</b></p> <p>Marsala wine, mushrooms and onions</p> <p>chicken 20   pork ribeye 25   veal 28</p>
<p><b>Arrabiata</b></p> <p>Hot cherry peppers, mushrooms and white wine</p> <p>chicken 20   sirloin steak 33</p>	<p><b>Piccata</b></p> <p>Fresh lemon juice, white wine and capers</p> <p>chicken 20   veal 28   snapper 30</p>
<p><b>Francese</b></p> <p>Lightly egg-battered, in a white wine sauce with lemon juice</p> <p>chicken 20   veal 28   shrimp 25   snapper 30</p>	<p><b>Saltimbocca</b></p> <p>Prosciutto, fresh sage, &amp; mozzarella in white wine reduction over garlic spinach</p> <p>chicken 20   veal 28   pork ribeye 25</p>
<p><b>Fiorentina</b></p> <p>Grilled, served over a bed of sautéed garlic spinach</p> <p>chicken 20   salmon 27</p>	<p><b>Scarpariello</b></p> <p>Grilled, with mushrooms and our house balsamic</p> <p>chicken 20</p>

All Main Courses come with a side **penne pasta** in red sauce or garlic & oil, or a **house salad**

Chef’s Specials *Specialità della Casa*

<p><b>Pork Ribeye 25</b></p> <p>With caramelized onions &amp; gorgonzola cheese, served over fries</p>	<p><b>Shrimp Fradiavolo 25</b></p> <p>Shrimp over linguini, in <b>spicy</b> tomato sauce, with clams and mussels</p>
<p><b>New York Strip 33</b></p> <p>Juicy, grilled to your taste, and served with fries</p>	<p><b>Snapper Della Casa 30</b></p> <p>Fillet snapper stuffed with crab meat, with just a splash of white wine and lemon juice</p>
<p><b>Shrimp Scampi 25</b></p> <p>Jumbo shrimp with olive oil, garlic and white wine</p>	<p><b>Salmon Anacapri 27</b></p> <p>Pan-seared fillet salmon, mustard sauce, red onions and fresh chunk tomato</p>
<p><b>Snapper Marechiarà 30</b></p> <p>Light red sauce, garlic, white wine, clams &amp; mussels</p>	

Sides *Contorni Sfiziosi*

Sautéed <b>spinach</b> or <b>broccoli</b>	8
Sautéed <b>mushrooms</b>	7
Sautéed <b>peas</b> and <b>pancetta</b>	8
Truffle <b>fries</b> with parmigiano	9
Shoestring <b>fries</b>	7
Three <b>meatballs</b> in tomato sauce	9
Small <b>pasta</b> or <b>house salad</b>	4

Kids

Kids

Spaghetti marinara	9
Spaghetti & meatball	10
Penne w/ butter sauce	9
Fettuccine Alfredo	9
Chicken fingers with fries	9
Iced Tea or Lemonade	3
Soda (coke, sprite, diet coke)	2

To ensure the best quality and flavor, all our food is fresh and cooked to order

*During peak times, it may take a bit longer...*

Please be patient, have some wine or a cocktail, and enjoy the experience!

FULL BAR & GLOBAL WINE STOCK

\*\* PLUS \*\*

LIVE ENTERTAINMENT NIGHTLY

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