

# OSTERIA CAPRI

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

## FIRST COURSE

### Caesar Salad

*Classic Caesar Salad With House Made Dressing And Croutons*

### Caprese Salad

*Tomatoes, Buffalo Mozzarella, Basil, Olive Oil, Roasted Red Peppers*

### Calamari Fritti

*Fried Calamari With Spicy Tomato Sauce*

### Vongole Cozze Arrabbiata

*Clams And Mussels In Spicy Fresh Tomato Sauce*

## SECOND COURSE

### Fettuccine Mare E Monti

*Homemade Fresh Fettuccine Pasta, Italian Sausage, Shrimp, Scallops, Sautéed With Wild Mushrooms And Green Peas In White Cream Sauce, Truffle Oil Finish*

### Lasagna Alla Siciliana

*Homemade Traditional Meat Lasagna*

### Veal Marsala

*Veal Sauteed With Wild Mushrooms, Marsala Red Wine Sauce. Served With Mixed Vegetables*

### Beef Short Ribs

*Slowly Braised Beef Short Ribs Over Homemade Gnocchi Pasta In Tomato Sauce*

### Branzino

*Oven Roasted Branzino (Mediterranean Seabass) Served With Mixed Veggies*

### Pizza Bianca

*With Black Truffle And Drizzles Of Pesto*

## THIRD COURSE

### Coconut Tiramisu

### Cannoli



**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

**THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.**  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.