

# Emme of Capri

## Cena

Primavera, Estate

### Antipasti

Bruschette Capresi - Italian Classic; Our famous rustic bread, sliced and toasted with extra virgin olive oil and garlic, topped with diced fresh cherry tomatoes, diced fresh mozzarella cheese, basil and extra virgin olive oil

10.50

Rollatine di Melanzane - Fresh slice eggplants, rolled and filled with fresh ricotta cheese and spinach, baked with tomato sauce and sliced mozzarella

12.50

Calamari all'Agro - Calamari sautéed in a citrus vinaigrette sauce, with black olive and capers

11.50

Calamari and Zucchini - Calamari and sliced fresh zucchini, crispy fried and served with a spicy tomato sauce

12.50

Cozze e Vongole Marechiaro - Fresh Mussels and fresh clams, sautéed in a delicious plum tomato sauce

12.50

Fazzoletti Ripieni - Home made Italian crepes, filled with shrimp, mushrooms and baby artichokes, in a brandy, shallots and a touch of cream sauce

12.50

Bufalata - Fresh, imported directly from Italy, Bufala mozzarella, served on a bed of fresh sliced prosciutto di San Daniele and fresh shaved Parmigiano Reggiano cheese, finished with a sprinkle of aged balsamic vinegar glaze

14.00

Pasta e Fagioli - Tubettini pasta, cannellini beans in a light chicken broth

8.50

Stracciatella - Fresh Spinach and egg drop soup in a light chicken broth

8.50

### Insalate

Cuore di Palma - Fresh arugola, cherry tomatoes, shaved Parmigiano Reggiano cheese and hearts of palm salad, in a balsamic vinegar and extra virgin olive oil dressing, finished with sprinkles of balsamic vinegar glaze

12.50

Cesare - Fresh hearts of romaine salad, tossed with our famous Cesar dressing and croutons, topped with fresh shaved Parmigiano Reggiano cheese

9.50

Caprese - Sliced, fresh imported, Bufala mozzarella, with sliced fresh ripe tomatoes and roasted red peppers

12.50

Mista - Mix baby greens in a balsamic vinegar and extra virgin olive oil dressing

7.50

Contadina - Fresh Romaine salad, tossed with crumbled Gorgonzola cheese, topped with shaved Parmigiano Reggiano cheese and glazed balsamic vinegar 11.50

Tre Colori - Fresh baby arugola, fresh endive and fresh radicchio salad, tossed with toasted almonds and topped with shaved Parmigiano cheese 12.50

Tiberio - Fresh baby spinach salad, served on a bed of fresh sliced pears, tossed with walnuts and fresh goat cheese 12.50

## Pasta Fresca e Secca

Linguine alle Vongole - Linguine pasta tossed with fresh New Zealand clams, in an extra virgin olive oil and garlic sauce 22.50

Penne alla Vodka alla Emme - Penne pasta tossed with crumbled sweet sausage, pancetta and shallots in a vodka, tomato and cream sauce 20.50

Fusilli San Costanzo - Fusilli (curly) pasta, tossed with a great basil pesto sauce, raisins and walnuts, finished with Parmigiano Reggiano cheese 20.00

Pappardelle alla Bolognese - Hand made, fresh large fettuccine pasta, tossed with, house best, extra lean ground veal, Bolognese meat sauce 20.50

Calamarata Bianca - Large rings shaped pasta (look like calamari rings), made with the "tradizionale" method of pasta making, tossed with fresh calamari and fresh jumbo shrimp in an extra virgin olive oil, garlic and a splash of white wine sauce 23.50

Gnocchi Capresi - Fresh, hand made potatoes dumplings, tossed with our famous fresh tomato sauce, topped with diced fresh mozzarella cheese 19.50

Panzerotti di Porcini - Fresh, hand made half moon shaped ravioli, filled with fresh porcini mushrooms and fresh ricotta cheese, tossed in a delicate butter and sage sauce topped with a sprinkle of imported white truffles oil 21.50

Orecchiette alla Pugliese - Orecchiette pasta, tossed with crumbled sweet Italian sausage and fresh broccoli di rape, in an extra virgin olive oil and garlic sauce 21.50

## Secondi di Pesce e Carne

Branzino Bella Capri - Fresh imported Mediterranean striped bass filet, pan seared with fresh cherry tomatoes and fresh chopped basil in a garlic, white wine and extra virgin olive oil sauce 23.50

Tilapia alle Erbe - Fresh boneless tilapia filet, pan seared in a lemon, white wine and herbs sauce 22.50

Salmone alla Livornese - Fresh boneless salmon filet, pan seared with black olives, capers , oregano and cherry tomatoes in a white wine sauce 22.50  
Scaloppine Cacciatora- Fresh, tender and lean veal scaloppini, pan seared with roasted sweet red peppers ad black olives in a red wine sauce 23.50  
Saltimbocca alla Romana - Tender and lean veal scaloppini, topped with fresh sage and Prosciutto di San Daniele ham, pan seared in a lemon and white wine sauce 23.50  
Capricciosa - Tender and lean, large veal scaloppini, breaded and lightly pan fried topped with a fresh arugola and cherry tomatoes salad 24.00  
Scaloppine Capresi - Fresh tender and lean veal scaloppini, topped with fresh sliced tomato and sliced fresh mozzarella cheese, pan seared in a light tomato sauce 23.50  
Lombata di Maiale al Balsamico - Tender and extra lean, extra thick, French cut pork chop, pan roasted in a balsamic vinegar glaze sauce 22.50  
Pollo Marsala- Tender and lean chicken breast, pan seared with sliced baby Portobello mushrooms in an imported Marsala red wine sauce 21.50  
Pollo Bella Napoli - Tender and lean chicken breast, topped with prosciutto di San Daniele, fresh eggplant and fresh mozzarella cheese in a light tomato sauce 22.00  
Pollo Scarpariello - Tender and lean chicken breast, pan seared with sweet Italian sausage in a hot cherry peppers and balsamic vinegar glaze sauce 22.00