

Emme of Capri

Lunch

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	10.00
Rollatine di Melanzane – Fresh slice eggplants, rolled and filled with fresh ricotta cheese and spinach, baked with tomato sauce and sliced mozzarella	11.00
Calamari all'Agro – Calamari sautéed in a citrus vinaigrette sauce, with black olive and capers	10.00
Calamari and Zucchini – Calamari and sliced fresh zucchini, crispy fried and served with a spicy tomato sauce	11.00
Cozze e Vongole Marechiaro – Fresh Mussels and fresh clams, sautéed in a delicious plum tomato sauce	10.00
Fazzoletti Ripieni – Home made Italian crepes, filled with shrimp, mushrooms and baby artichokes, in a brandy, shallots and a touch of cream sauce	11.00
Pasta e Fagioli – Tubettini pasta, cannellini beans in a light chicken broth	7.00
Stracciatella – Fresh Spinach and egg drop soup in a light chicken broth	7.00

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	11.00
Cesare – Classic Italian Cesar salad	7.00
Caprese – Sliced, fresh imported, Bufala mozzarella, with sliced fresh ripe tomatoes and roasted red peppers	10.00
Mista – Mix baby greens in a balsamic vinegar and extra virgin olive oil dressing	7.00
Contadina – Fresh Romaine salad, tossed with crumbled Gorgonzola cheese, topped with shaved Parmigiano Reggiano cheese and glazed balsamic vinegar	10.00
Tre Colori – Fresh baby arugola, fresh endive and fresh radicchio salad, tossed with toasted almonds and topped with shaved Parmigiano cheese	11.00
Tiberio – Fresh baby spinach salad, served on a bed of fresh sliced pears, tossed with walnuts and fresh goat cheese	11.00
<u>Add fresh grilled chicken breast for \$5.00 additional to the salads price</u>	

Panini

Sandwiches made with our fresh rustic Italian bread

Panino Caprese – Fresh imported Bufala mozzarella, sliced fresh riped tomatoes, basil and extra virgin olive oil	12.00
Panino Carosone – Fresh and lean, grilled chicken breast, fresh mozzarella, roasted red peppers, and a balsamic vinegar glaze	13.00
Panino Annarella – Sliced imported prosciutto di San Daniele, shaved Parmigiano Reggiano cheese, fresh arugola and balsamic vinegar glaze	12.00

Pasta Fresca e Secca

<u>Linguine alle Vongole</u> - Linguine pasta tossed with fresh New Zealand clams, in an extra virgin olive oil and garlic sauce	19.00
<u>Penne alla Vodka alla Emme</u> - Penne pasta tossed with crumbled sweet sausage, pancetta and shallots in a vodka, tomato and cream sauce	18.00
<u>Fusilli al Pesto Genoves e Pollo</u> - Fusilli (curly) pasta, tossed with a great basil pesto sauce and diced lean chicken breast, finished with Parmigiano cheese	18.00
<u>Pappardelle alla Bolognese</u> - Hand made, fresh large fettuccine pasta, tossed with, house best, extra lean ground veal, Bolognese meat sauce	18.00
<u>Calamarata Bianca</u> - 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	22.00
<u>Gnocchi Capresi</u> - Fresh, hand made potatoes dumplings, tossed with our famous fresh tomato sauce, topped with diced fresh mozzarella cheese	18.00
<u>Panzerotti di Porcini</u> - 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	19.00
<u>Orecchiette alla Pugliese</u> - Orecchiette pasta, tossed with crumbled sweet Italian sausage and fresh broccoli di rape, in an extra virgin olive oil and garlic sauce	20.00

Secondi di Pesce e Carne

<u>Branzino alla Siciliana</u> - Fresh imported Mediterranean striped bass filet, pan seared in a black olives, capers, baby artichokes and light tomato sauce	22.00
<u>Tilapia alle Erbe</u> - Fresh boneless tilapia filet, pan seared in a lemon, white wine and herbs sauce	21.00
<u>Salmone alla Livornese</u> - Fresh boneless salmon filet, pan seared with black olives, capers, oregano and cherry tomatoes in a white wine sauce	21.00
<u>Saltimbocca alla Romana</u> - Tender and lean veal scaloppini, topped with fresh sage and Prosciutto di San Daniele ham, pan seared in a lemon and white wine sauce	22.00
<u>Capricciosa</u> - Tender and lean, large veal scaloppini, breaded and lightly pan fried topped with a fresh arugola and cherry tomatoes salad	22.00
<u>Scaloppine Capresi</u> - Fresh tender and lean veal scaloppini, topped with fresh sliced tomato and sliced fresh mozzarella cheese, pan seared in a light tomato sauce	22.00
<u>Lombata di Maiale al Balsamico</u> - Tender and extra lean, extra thick, French cut pork chop, pan roasted in a balsamic vinegar glaze sauce	20.00
<u>Pollo Marsala</u> - Tender and lean chicken breast, pan seared with sliced baby Portobello mushrooms in an imported Marsala red wine sauce	20.00
<u>Pollo Bella Napoli</u> - Tender and lean chicken breast, topped with prosciutto di San Daniele, fresh eggplant and fresh mozzarella cheese in a light tomato sauce	20.00
<u>Pollo Scarpariello</u> - Tender and lean chicken breast, pan seared with sweet Italian sausage in a hot cherry peppers and balsamic vinegar glaze sauce	21.00