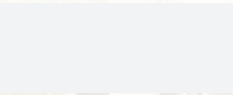


Capri

— ITALIAN CUISINE —



BEVERAGES

JUICE	4	ICED TEA	3
ORANGE, CRANBERRY, APPLE, PINEAPPLE, GRAPEFRUIT & TOMATO		LEMONADE	3
SOFT DRINKS	3	MILK	3
COKE, DIET COKE, SPRITE, LEMONADE, FUZE RASPBERRY TEA & ROOT BEER		ASSORTED HOT TEAS	3
		HOT CHOCOLATE	3
		COFFE	3
		BOTTLED WATER	4



·SMOOTHIES·

MANGO BURST	5
MANGO & APPLE JUICE BLENDED	
STRAWBERRY BANANA	5
STRAWBERRY, BANANA, APPLE & PEAR JUICE BLENDED	
TRIPPLE BERRY	5
BLUEBERRIES, RASPBERRIES & STRAWBERRIES BLENDED	
CARRIBEAN	5
MANGO, PINEAPPLE & PEAR JUICE BLENDED	



BREAKFAST

COUNTRY-STYLE CHICKEN FRIED STEAK & EGGS	12
BATTERED & BREADED FRIED STEAK, WITH COUNTRY GRAVY AND 2 LARGE EGGS	
STEAK & EGGS.....	20
6OZ NY STEAK WITH 2 LARGE EGGS	
LOX & BAGEL	13
TOASTED BAGEL WITH CREAM CHEESE, SLICED RED ONIONS, SLICED TOMATO & CAPERS	
BEGINNER'S CHOICE	9
2 EGGS, CHOICE OF BACON, SAUSAGE, HAM OR TURKEY	
EGGS BENEDICT	12
2 POACHED EGGS ON TOASTED ENGLISH MUFFIN, GRILLED HAM & HOLLANDAISE SAUCE	
MUSHROOM SCRAMBLE	9
2 EGGS WITH MUSHROOMS, DICED SCALLIONS & CHEESE	
THE MIRAGE MELT	10
JUMBO CROISSANT SANDWICH, WITH SCRAMBLED EGGS, GRILLED HAM & CHEDDAR CHEESE	
BISCUITS & GRAVY	7
SAUSAGE GRAVY ON TOP OF TWO BUTTERMILK BISCUITS	
HEALTH NUT PARFAIT	10
CRISPY GRANOLA, SMOOTH YOGURT (PLAIN OR STRAWBERRY), FRESH FRUITS & BERRIES	

PANCAKE SPECIAL	10
2 PANCAKES, 2 EGGS WITH CHOICE BACON, SAUSAGE LINK OR TURKEY PATTY	
FRENCH TOAST SPECIAL	10
2 SLICES OF FRENCH TOAST CUT IN HALF, TOPPED WITH POWDERED SUGAR, 2 EGGS, & CHOICE OF BACON, SAUSAGE LINK OR TURKEY PATTY	
BELGIAN WAFFLE	11
MADE FROM SCRATCH WAFFLE BATTER TOPPED WITH FRESH STRAWBERRIES & WHIPPED CREAM OR YOGURT (PLAIN OR STRAWBERRY)	
EGG BURRITO	7
CALIFORNIA BURRITO WITH EGGS, MUSHROOMS, POTATOES, CHEDDAR CHEESE, ONIONS, BELL PEPPERS, & SALSA.	

·OMELETES·

MIRACLE SPRINGS OMELET	12
YOUR CHOICE OF CHEDDAR OR SWISS CHEESE STUFFED WITH ONIONS, TOMATOES, BELL PEPPERS, MUSHROOMS AND BACON OR HAM	
SOUTHWEST OMELET	12
STUFFED WITH SHREDDED BEEF, BLACK BEANS, ONIONS, BELL PEPPERS, TOPPED WITH MONTEREY JACK & A GRILLED ORTEGA CHILI	

·SIDES·

HOTOATMEAL	4	GRILLED HAM, BACON, SAUSAGE,	
2 EGGS	5	TURKEY SAUSAGE	4
FRENCH TOAST	7	BAGEL&CREAM CHEESE	5
PANCAKESHORT STACK	7	ENGLISH MUFFINOR TOAST	2
HASH BROWNS, HOME FRIES, FRESH FRUIT OR COTTAGE CHEESE	4		

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LUNCH & DINNER

·APPETIZERS·

CHICKEN STRIPS & FRIES9 3PIECE CHICKEN STRIPS WITH FRIES & SIDE OF RANCH DRESSING	CALAMARI11 SERVED WITH SWEET CHILI OR MARINARA SAUCE
FRIED ZUCCHINI8 SERVED WITH RANCH DRESSING OR MARINARA SAUCE	COCONUT SHRIMP11 SERVED WITH SWEET CHILI SAUCE
CAPRI ITALIAN SAMPLER10 MOZZARELLA STICKS, ZUCCHINI FRIES & ONION RINGS	SHRIMP COCKTAIL14 JUMBO SHRIMP WITH COCKTAIL SAUCE & LEMON WEDGES
FRIED RAVIOLI9 FRIED, BREADED CHEESE RAVIOLI WITH RANCH OR MARINARA SAUCE	BUFFALO WINGS & DRUMSTICKS9 TOSSED IN HOT WING SAUCE & SERVED WITH CELERY, CARROT STICKS & SIDE OF RANCH
MOZZARELLA STICKS9 MOZZARELLA CHEESE STICKS, BREADED & FRIED SERVED WITH RANCH DRESSING OR MARINARA SAUCE	

·SOUPS & SALADS·

MINISTRONE SOUP OR SOUP OF THE DAY*

CUP \$4 - BOWL \$6

LARGE HOUSE SALAD7 MIXED GREENS WITH 3 BEAN SALAD & PICKLED BEANS	VALLEY HARVEST11 CANDIED WALNUTS, CRANBERRIES, DATES, GORGONZOLA CHEESE, SLICED RED ONIONS & SLICED GREEN APPLE
COBB SALAD11 DICED TURKEY, DICED TOMATOES, BLUE CHEESE, HARD BOILED EGGS, AVOCADO, BACON BITS & FRESH LETTUCE	CAESAR SALAD11 ROMAINE, SHREDDED PARMESAN & CROUTONS WITH SALAD DRESSING
SPINACH SALAD8 HARD-BOILED EGG, SLICED RED ONION & BACON BITS SERVED ON A BED OF FRESH SPINACH	

ADD CHICKEN \$3 + SALMON \$5 + SHRIMP \$5

CHOICE OF DRESSING:

RANCH, BLUE CHEESE, THOUSAND ISLAND, BALSAMIC, HONEY MUSTARD,

RASPBERRY OR APPLE CIDER VINAIGRETTE

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SANDWICHES & BUREGERS

BUILD YOUR OWN10

CHOICE OF MEAT

ROASTBEEF, HAM, TURKEY OR CORNED BEEF

CHOICE OF BREAD

SOURDOUGH, WHEAT, RYE OR MULTI-GRAIN

INCLUDES MAYO, LETTUCE, SLICED PICKLES

GRILLED TOMATO & AVOCADO8

SOURDOUGH BREAD GRILLED WITH SLICED TOMATO, HALF AVOCADO & PROVOLONE CHEESE

MIRACLE BURGER10

HALF POUND BURGER WITH LETTUCE, SLICED TOMATO, SLICED RED ONION & PICKLES

ALL SANDWICHES SERVED WITH CHOICE OF
FRENCH FRIES, COTTAGE CHEESE, COLESLAW
OR POTATO SALAD

ADD CHEESE (CHEDDAR, SWISS, PROVOLONE OR JACK) 2

ADD GRILLED ONIONS, MUSHROOMS ½ AVOCADO OR 2-PCS BACON 3

MEATBALL SANDWICH11

COVERED WITH MARINARA SAUCE & MELTED PROVOLONE CHEESE

BLACK-JACK11

GRILLED CHICKEN BREAST ON A TOASTED CROISSANT WITH PROVOLONE CHEESE AND THIN SLICED GREEN APPLES

RUEBEN12

GRILLED RYE BREAD WITH SAUERKRAUT, CORN BEEF, SWISS CHEESE & THOUSAND ISLAND DRESSING

VEGGIE RUEBEN9

(VEGGIE RUEBEN - SUB CORNBEEF FOR GRILLED SLICED RED ONIONS AND MUSHROOMS)

FRENCH DIP11

THINLY SLICED ROAST BEEF ON A WARM HOAGIE ROLL WITH AU JUS

ITALIAN ENTRES

SPAGHETTI & MEATBALLS15

SPAGHETTI COVERED WITH MARINARA SAUCE, AND SERVED WITH 2 MEATBALLS

RIGATONI BOLOGNAISE14

RIGATONI PASTA IN A CREAMY TOMATO SAUCE WITH ITALIAN SAUSAGE, GROUND BEEF, PEAR TOMATOES AND ROASTED BELL PEPPERS

FETTUCCINI ALFREDO14

FETTUCCINI COOKED "AL DENTE" AND TOSSED IN A CREAMY, GARLIC CHEESE SAUCE

EGGPLANT PARMESAN13

BATTERED FRIED EGGPLANT COVERED WITH MELTED MOZZARELLA CHEESE AND MARINARA SAUCE, SERVED OVER PENNE PASTA

MEAT LASAGNA10 / 14

LAYERS OF LASAGNA PASTA, SEASONED RICOTTA CHEESE & GROUND BEEF TOPPED WITH MELTED MOZZARELLA CHEESE & MARINARA SAUCE

TORTELLINI13

CHEESE-STUFFED PASTA SERVED WITH YOUR CHOICE OF MEAT SAUCE,

(TOMATO SAUCE OR ALFREDO SAUCE*)

ADD: MEATBALLS \$3 + CHICKEN \$3 + SHRIMP \$5

*ADD ALFREDO SAUCE

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·CHICKEN ENTREES·

CHICKEN & RICE	11
SEASONED CHICKEN BREAST WITH VEGETABLE MEDLEY AND RICE PILAF	
CHICKEN PICCATA	19
SEASONED CHICKEN BREAST SAUTÉED IN LEMON JUICE, CAPERS, & BUTTER SERVED OVER LINGUINE PASTA	

·SEAFOOD ENTREES·

FISH & CHIPS	10/ 13
FRESH COD BATTERED AND THEN FRIED SERVED WITH SEASON FRIES AND COLESLAW	
BREADED FILET OF SOLE	15
BREADED AND GRILLED TO PERFECTION, SERVED WITH RICE PILAF & VEGETABLES	
SALMON FILET	17
BROILED OR SAUTÉED TO PERFECTION	

·HAND-CUT STEAKS & LAMB ENTREES·

STEAK & SCAMPI	29
8OZ NY STEAK SERVED WITH SHRIMP SCAMPI	
12OZ NEW YORK	24
12OZ RIBEYE STEAK	26
8OZ FILET MIGNON	23
16OZ FILET MIGNON	38
NEW ZEALAND LAMB.....	
FULL RACK \$33 - HALF RACK \$21	
ADD GRILLED ONIONS, SAUTÉED MUSHROOMS, OR "SIZZLE PLATE" \$2	

ALL STEAKS SERVED WITH A MARSALA WINE SAUCE & CHOICE OF TWO SIDES

CHICKEN MARSALA	17
CHICKEN BREAST, GARLIC, MUSHROOMS, TOMATOES, AND MARSALA WINE	
CHICKEN & SCAMPI	22
SAUTÉED CHICKEN BREASTS & SHRIMP IN A FRESH MUSHROOM & SWEET WINE SAUCE	
CHICKEN PARMESAN	10 / 14
BREADED CHICKEN BREAST TOPPED WITH TOMATO SAUCE, MELTED MOZZARELLA CHEESE & SERVED OVER PENNE PASTA	

FRUTTI DI MARE	17
BAYS CALLOPS, SHRIMP, MUSSELS & WHITEFISH IN A MARINARA OR WHITE WINE SAUCE OVER LINGUINE PASTA	
SHRIMP SCAMPI	18
SAUTÉED IN CHOICE OF WHITE WINE OR GARLIC BUTTER SAUCE SERVED OVER LINGUINE	

·SIDES·

ALL SIDES	3
+ ROASTED RED POTATOES	+ VEGETABLE MEDLEY
+ RICE PILAF	+ BAKED POTATO
+ STEAMED BROCCOLI	

·DESSERTS·

SORBET	4
CHOICE OF WILD BERRY OR LEMON	
NEW YORK CHEESECAKE	6
CHOCOLATE WIPEOUT CAKE	7
ICE CREAM	5
SPUMONI, ESPRESSO CHIP, STRAWBERRY, CHOCOLATE, VANILLA	
CRUMBLE OF THE DAY ALA MODE	5

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FEATURED WINES

·WHITES·

COPPOLA PINOT GRIGIO, *Ca*7/21
 KUMQUAT AND GUAVA AROMAS WITH HINTS OF PINK GRAPEFRUIT AND PEACHES.

BENZIGER SAUVIGNON BLANC, *Ca*7/21
 CRISP ACIDITY, PEAR AND GREEN APPLE FLAVORS, AND A LONG LASTING FINISH. PERFECT FOR SUMMER.

LITTLE BLACK DRESS, CHARDONNAY, *Ca*5/15
 FULL BOUQUET OF CITRUS-LEMON, PEAR, & GREEN APPLE, WITH TOUCHES OF VANILLA & OAK. THIS PLAYFULLY ELEGANT WINE GOES WITH ANYTHING.

FRANCIS COPPOLA DIAMOND COLLECTION, CHARDONNAY, *Ca*8/24
 DRAMATIC, VIBRANT JUICY FLAVORS OF PEARS, TROPICAL FRUIT & CITRUS, WITH ALLURING AROMAS OF SPICE & TOASTED OAK, & FINISHES WITH A LIGHT CREAMY TEXTURE. DELICIOUS WITH SHELLFISH AND POULTRY.

DE LOACH RUSSIAN RIVER VALLEY, CHARDONNAY, *Ca* ...8/24
 AROMAS OF KEY LIME AND WHITE PEACH WITH A HINT OF HONEYSUCKLE. LAYERED OF BAKED APPLE, ASIAN PEAR AND VANILLA CRÈME.

JEKEL, GRAVELSTONE CHARDONNAY, *Ca*5/15
 AROMAS OF APRICOT, PEACH AND MELON AND HIGHLIGHTED WITH TOUCHES OF JASMINE, LICORICE & BAKED APPLES. FLAVORS OF ORANGE PEEL LAYERED WITH FLORAL NOTES & A HINT OF OAK CREATES A DELIGHTFUL HARMONY OF FLAVORS IN THIS SOFT, CREAMY CHARDONNAY.

CUP CAKE, MOSCATO8/24
 FLORAL NOTES AND HINTS OF BRIGHT FRUIT FLAVORS-PEACH, TROPICAL FRUITS AND LYCHEE

·REDS·

MICHAEL DAVID 6TH SENSE, *Syrah*9/27
 INTOXICATING AROMA OF VIOLETS, SPICE, DARK FRUIT, VANILLA, MINT AND EVEN SOME BACON. YOU'LL ALSO FIND OAKY SPICE, COFFEE, A LITTLE MOCHA AND LICORICE WRAPPED UP IN A SILKY TEXTURE.

TRAPICHE MALBEC, *Argentina*6/21
 A RICH, RED-COLORED WINE WITH VIOLET HUES, REDOLENT OF PLUMS & CHERRIES. ROUND IN THE MOUTH WITH A TOUCH OF TRUFFLE AND VANILLA.

CAPOSALDO, *Chianti*8/24
 RUBY RED WITH A FRUITY PERFUME, SMOOTH TEXTURE, EXCELLENT STRUCTURE, AND LONG ELEGANT FINISH.

TIZIANO, *Chianti, Italy*6/18
 MIXED BERRIES AND DARK CHERRIES WITH HINTS OF LAVENDER, VIOLETS AND CASSIS.

KENWOOD ZINFANDEL, *Sonoma, Ca*10/30
 AROMAS OF RASPBERRY AND LICORICE, SPICY NOTES OF WHITE PEPPER AND CINNAMON. FULL-BODIED WITH DELICATE TANNINS.

PREDATOR LODI OLD VINE ZINFANDEL11/33
 AROMAS OF BRIGHT RASPBERRY, BLACKBERRY, BLACK PEPPER & SMOKY OAK LINGERING TANNINS OVER A LONG SMOKY FINISH.

SASSOREGALE SANGIOVESE, *Italy*10/30

14 HANDS MERLOT, *Wa*7/21
 WELL ROUNDED, SOFT AND APPROACHABLE. RICH FLAVORS AND AROMAS OF BLACKBERRY, PLUM, AND CHERRY.

RED DIAMOND, MERLOT, *Wa*7/21

RYDER ESTATES, PINOT NOIR8/24
 THE NOSE IS FILLED WITH FLAMBÉED RED FRUITS, CHERRY AND RASPBERRY, RICH SPICE, EARTHINESS AND A TOUCH OF COLA NUT. IN THE MOUTH THE FRESH FRUITS TAKE THE LEAD WITH MIXED RED BERRIES AND RIPE CHERRY ALL SUSPENDED IN A GORGEOUSLY LUSH MOUTHFEEL THAT'S LIGHT AND LIVELY.

FOLIE SONOMA, PINOT NOIR12/36
 APPROACHABLE IN ITS YOUTHFUL VIGOR AND WEALTH OF FRUIT, THIS MEDIUM-BODIED COASTAL WINE OFFERS A COMPLEMENT OF SPICY BLACK LICORICE, CRANBERRY AND STRAWBERRY, FINISHING LEAN AND FOCUSED.

DELOACH CABERNET, *Heritage Reserve, Ca*7/21
 FINELY BALANCED, FRUIT FLAVORS OF BLACKBERRY, CHERRY AND PLUM WITH HINTS OF CEDAR SPICE.

BENZINGER, CABERNET SAUVIGNON, *Ca*7/21
 THIS ELEGANT CABERNET IS LAYERED WITH FLAVORS OF BERRY COBBLER, MOCHA & SPICE. THE FINISH IS GRACEFUL WITH STRUCTURED, YET SEAMLESS TANNINS.

AVALON CABERNET, *Napa, Ca*11/33
 LAYERS OF RED CHERRIES AND BLACKBERRIES BACKED BY VANILLA AND TOASTED OAK.

HESS, ALLOMI VINEYARD CABERNET, *Napa, Ca*19 / 55
 DISTINCT NOTES OF VANILLA AND OAK SPICE WITH CLASSIC RED FRUIT FLAVORS SET OFF BY CURRANT AND BLACKBERRY ALONG WITH MODERATE WELL-INTEGRATED TANNINS.

·SPARKLING WINES·

MIONETTO PROSECCO BRUT, *Italy* SPLIT-10
 INTENSE FRUITY BOUQUET WITH HINT OF GOLDEN APPLES. DRY, LIGHT IN BODY AND WELL BALANCED.

FREIXENET CORDON NEGRO BRUT, *Spain* SPLIT - 8
 AROMAS OF GREEN APPLE, PEAR, AND A CITRUS BASE. THE PALATE IS REFRESHING, THE SPARKLE BALANCING THE GREEN AND CITRUS FRUITS.

MUMM NAPA CUVÉE "M", *CA*45
 FLAVORS OF PEACH AND PEAR WITH A CREAMY CARAMEL CHARACTER ON A LONG AND SATISFYING FINISH.

·HOUSE WINES·6

CHARDONNAY - PINOT GRIGIO - WHITE
 ZINFANDEL - CABERNET SAUVIGNON -
 MERLOT



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