

# Cappuccino Italian Bistro

## Easter

11:00 a.m. - 3:00 p.m.

*Choice of*

**Pasta Fagioli Soup**

**Lobster Bisque**

**Mixed Green Salad**

**Caesar Salad**

**Fried Calamari**

**Fried Mozzarella**

**Bruschetta**

*Choice of*

**Eggs Benedict**

Poached eggs on English muffin &  
Canadian bacon with Hollandaise Sauce

**Angel Hair Basilico**

Fresh tomato, basil sauce

**Veal Piccata**

With lemon butter caper sauce

**Fresh Tilapia**

With Tequila lime sauce & mixed greens

**Veal Marsala**

Veal medallions with Marsala wine

**Grilled Salmon**

With tomato lemon butter sauce

**Chicken Cordon Bleu**

Chicken stuffed with ham & cheese

**Scampi Cappuccino**

Garlic, parsley butter sauce

**Chicken Cappuccino**

Sautéed chicken breast with olive  
Oil, white wine, mushroom sauce

**Baked Lasagna**

Layers of ricotta cheese, meat & tomato  
sauce

**Spaghetti & Meatballs**

Spaghetti & classic meatballs & meat  
sauce

**Grilled Pork Chop**

Pork chop grilled with Marsala  
Wine sauce

**Roasted Leg of Lamb**

Served with Sautéed potatoes & vegetables

*Choice of*

**Tiramisu**

**Strawberry Shortcake**

**Cheesecake**

**Vanilla Ice Cream**

**Cappuccino Pie**

**Fresh Strawberries**

Adults -- \$23.95 and Children under 10 -- \$10.95

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<b>Bloody Mary</b>	<b>\$6.50</b>	<b>Mimosa</b>	<b>\$6.50</b>
<b>Cosmopolitan</b>	<b>\$8.50</b>	<b>Sour Apple Martini</b>	<b>\$8.50</b>
<b>Pomegranate Martini</b>	<b>\$8.50</b>	<b>Frozen Bellini</b>	<b>\$7.50</b>
<b>Frozen Margarita</b>	<b>\$7.50</b>		
<b>Sparkling</b>			
<b>Rotari</b>			<b>\$8.50</b>
<b>Mionetto Prosecco</b>			<b>\$8.50</b>
<b>Whites</b>			
<b>Chardonnay, Salmon Creek</b>			<b>\$6.50</b>
<b>Chardonnay, Kendall Jackson, Sonoma</b>			<b>\$8.50</b>
<b>Chardonnay, Jacobs Creek, Australia</b>			<b>\$6.50</b>
<b>Pinot Grigio, Mezza Corona, Italy</b>			<b>\$6.50</b>
<b>White Zinfandel, Beringer, California</b>			<b>\$6.50</b>
<b>Riesling, Chateau Ste Michelle</b>			<b>\$6.50</b>
<b>Sauvignon Blanc, Matua Valley, New Zealand</b>			<b>\$7.50</b>
<b>Reds</b>			
<b>Chianti, Straccali Italy</b>			<b>\$6.50</b>
<b>Chianti, Da Vinci DOCG</b>			<b>\$8.50</b>
<b>Cabernet Sauvignon, Salmon Creek</b>			<b>\$6.50</b>
<b>Merlot, Salmon Creek</b>			<b>\$6.50</b>
<b>Merlot, Robert Mondavi, "Private Selections", Central Coast</b>			<b>\$8.50</b>
<b>Cabernet Sauvignon, Beringer Founders' Estate, California</b>			<b>\$9.50</b>
<b>Pinot Noir, Echelon</b>			<b>\$8.50</b>
<b>Cabernet Sauvignon, Alexander Valley</b>			<b>\$11.50</b>
<b>Massimo, Malbec, Argentina</b>			<b>\$7.50</b>
<b>Shiraz, Jacobs Creek Australia</b>			<b>\$6.50</b>
<b>Beer</b>			
<b>Shiner Bock</b>			<b>\$5.00</b>
<b>Miller Light</b>			<b>\$4.00</b>
<b>Moretti</b>			<b>\$5.00</b>
<b>Coors Light</b>			<b>\$4.00</b>
<b>Heineken</b>			<b>\$5.00</b>
<b>Bud Light</b>			<b>\$4.00</b>
<b>Corona</b>			<b>\$5.00</b>
<b>Non Alcoholic</b>			
<b>O'Douls</b>			<b>\$4.00</b>

**San Pellegrino**

**\$3.50**