

# Cappuccino Italian Bistro

*Easter Sunday*

*11:00a.m.-2:30p.m.*

**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**

Parmesan crust with Bruschetta  
served over angel hair pasta

**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**

## Cappuccino Italian Bistro

|                            |               |                           |               |
|----------------------------|---------------|---------------------------|---------------|
| <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> |                           |               |

### Sparkling

|                          |               |
|--------------------------|---------------|
| <b>Rotari</b>            | <b>\$8.50</b> |
| <b>Mionetto Prosecco</b> | <b>\$8.50</b> |

### Whites

|   |               |
|---|---------------|
| <b>Chardonnay, Salmon Creek</b>                   | <b>\$6.50</b> |
| <b>Chardonnay, Kendall Jackson, Sonoma</b>        | <b>\$8.50</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> |

### Reds

|  |                |
|--|----------------|
| <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>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>Josh Cellars Legacy Red Blend, California</b>                 | <b>\$8.50</b>  |
| <b>Shiraz, Jacobs Creek Australia</b>                            | <b>\$6.50</b>  |
| <b>Ruta 22 Malbec, Argentina</b>                                 | <b>\$7.50</b>  |

### Beer

|                     |               |
|---------------------|---------------|
| <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> |

### Non Alcoholic

|                       |               |
|-----------------------|---------------|
| <b>O'Douls</b>        | <b>\$4.00</b> |
| <b>San Pellegrino</b> | <b>\$3.50</b> |