

# Cappuccino Italian Bistro

## *Mother's Day*

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

**Veal Piccata**

With lemon butter caper sauce

**Veal Marsala**

Veal medallions with Marsala wine

**Chicken Cordon Bleu**

Chicken stuffed with ham & cheese

**Chicken Cappuccino**

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

**Spaghetti & Meatballs**

Spaghetti & classic meatballs & meat  
sauce

**Angel Hair Basilico**

Fresh tomato, basil sauce

**Fresh Tilapia**

Parmesan crust with Bruschetta  
Served over angel hair pasta

**Grilled Salmon**

With tomato lemon butter sauce

**Scampi Cappuccino**

Garlic, parsley butter sauce

**Baked Lasagna**

Layers of ricotta cheese, meat & tomato  
sauce

**Grilled Pork Chop**

Pork chop grilled with Marsala  
Wine sauce

**Roasted Leg of Lamb**

Served with Sautéed potatoes & vegetables

### *Choice of*

**Tiramisu**

**Cheesecake**

**Cappuccino Pie**

**Strawberry Shortcake**

**Vanilla Ice Cream**

**Fresh Strawberries**

**Adults -- \$26.00 and Children under 10 -- \$11.00**

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<b>Bloody Mary</b>	<b>\$9.00</b>	<b>Mimosa</b>	<b>\$9.00</b>
<b>Cosmopolitan</b>	<b>\$10.00</b>	<b>Citrus Martini</b>	<b>\$10.00</b>
<b>Pomegranate Martini</b>	<b>\$10.00</b>	<b>Frozen Bellini</b>	<b>\$9.00</b>
<b>Frozen Margarita</b>	<b>\$9.00</b>	<b>Chocolate Martini</b>	<b>\$10.00</b>
<b>Expresso Martini</b>	<b>\$10.00</b>		

### Sparkling

<b>Rotari</b>	<b>\$10.00</b>
<b>Mionetto Prosecco</b>	<b>\$10.00</b>

### Whites

<b>Chardonnay, Salmon Creek</b>	<b>\$8.00</b>
<b>Chardonnay, Kendall Jackson, Sonoma</b>	<b>\$10.00</b>
<b>Pinot Grigio, Mezza Corona, Italy</b>	<b>\$8.00</b>
<b>White Zinfandel, Beringer, California</b>	<b>\$8.00</b>
<b>Riesling, Chateau Ste Michelle</b>	<b>\$8.00</b>
<b>Sauvignon Blanc, Matua Valley, New Zealand</b>	<b>\$9.00</b>

### Reds

<b>Chianti, Straccali Italy</b>	<b>\$8.00</b>
<b>Chianti, Da Vinci DOCG</b>	<b>\$9.00</b>
<b>Cabernet Sauvignon, Salmon Creek</b>	<b>\$8.00</b>
<b>Merlot, Salmon Creek</b>	<b>\$8.00</b>
<b>Cabernet Sauvignon, Beringer</b>	<b>\$10.00</b>
<b>Pinot Noir, Echelon</b>	<b>\$10.00</b>
<b>Cabernet Sauvignon, Alexander Valley</b>	<b>\$12.00</b>
<b>Josh Cellars Legacy Red Blend, California</b>	<b>\$10.00</b>
<b>Shiraz, Jacobs Creek Australia</b>	<b>\$8.00</b>
<b>Malbec, Argentina</b>	<b>\$10.00</b>

### Beer

<b>Shiner Bock</b>	<b>\$6.00</b>
<b>Miller Light</b>	<b>\$5.00</b>
<b>Moretti</b>	<b>\$6.00</b>
<b>Coors Light</b>	<b>\$5.00</b>
<b>Heineken</b>	<b>\$6.00</b>
<b>Bud Light</b>	<b>\$5.00</b>
<b>Corona</b>	<b>\$6.00</b>
<b>Michelob Ultra-Light</b>	<b>\$6.00</b>
<b>Stella Artois</b>	<b>\$6.00</b>

### Non Alcoholic

<b>O'Douls</b>	<b>\$5.00</b>
<b>San Pellegrino</b>	<b>\$4.00</b>