

# Mr CAPRI,

Celebrate Easter at Mr Capri  
with a warm festive Capri's style crafted all day menu  
for the Holiday

We are now accepting reservation from 12:00 PM  
through our last seating at 8:30 PM

A special Easter Menu will be offered featuring  
classing **Mr Capri** dishes alongside themed specialties  
creation for the occasion,

## **Please note:**

*There will be no spending requirement for the occasion*

*Please contact us at*

*917-2614329 or e-mail us at [mrcapryny@gmail.com](mailto:mrcapryny@gmail.com)*

*for more information*

**BOOK NOW ON RESY YOUR TABLE**

SUNDAY APRIL 5TH

EASTER MENU

12:00 TO 8:00

ANTIPASTI

Insalata Centocolori \$21  
*romaine lettuce, avocado, heirloom tomatoes, castelfranco  
radicchio, red onions, lemon & olive oil dressing*

Focaccia Margherita \$21  
*house-made focaccia, tomato sauce, basil, mozzarella  
Add prosciutto & arugula \$6*

Arancini di agnello \$24  
*saffron, green peas, lamb shank ragu*

Cozze posillipo \$25  
*mussels sauteed in a spicy tomato broth, toasted bread*

Parmigiana di melanzane \$23  
*three cheeses baked eggplant parmigiana,  
tomato sauce, basil*

Prosciutto, burrata frita \$28  
*24 months Parma prosciutto, panko crusted pan friend  
burrata cheese*

Tavolacico di salumi e formaggi \$28  
*cured selection of Italian meats & cheeses, focaccia bread*

PASTA

Ravioli Capresi \$26  
*house-made ravioli, caciotta cheese, marjoram, tomato sauce*

Paccheri all'arrabbiata \$23  
*large rigatoni, spicy cherry tomato sauce, basil, garlic*

Fettuccine funghi e tartufo \$34  
*House-made fettuccine, mixed wild mushrooms,  
black truffles sauce*

Spaghetti alle vongole \$36  
*clams, white wine & garlic, roasted fennels, chili flakes*

Tagliatelle al ragu di agnello \$29  
*braised lamb shank, green peas, potatoes, Italian herbs*

Lasagna Bolognese \$28  
*classic beef & veal meat ragu, bechamel, tomato sauce,  
parmesan*

SECONDI

Branzino al forno \$39  
*oven roasted sea Mediterranean sea bass served with  
a choice of 1 side*

Grigliata di pesce for 2 \$69  
*mixed grilled platter, octopus, swordfish, prawns  
served with choice of 2 sides*

Cotoletta e parmigiana \$35  
*breaded chicken cutlet topped with classic eggplant  
parmigiana*

Costolette di agnello arrosto \$49  
*herb marinated lamb chops, roasted potatoes, green  
peas, pancetta*

SIDES

Broccoli rabe \$14  
*garlic, peperoncino, olive oil*

Peperonata \$13  
*Oven roasted bell peppers, capers, black olives, panko  
bread crust*

Piselli e pancetta \$13  
*green peas, bacon, garlic, thyme*

Spinach \$12  
*sautéed with butter & parmesan cheese*

Patate al forno \$11  
*Garlic, fresh Italian herbs*