



*Villa Capri  
On  
Clear Lake*

**MENU**

**Cucina D'Italia  
Seafood Capri-style**

**Visit our web site:  
[www.villacapriionclearlake.com](http://www.villacapriionclearlake.com)**

## Seafood Appetizers

Fried Calamari	8.95
Shrimp Cocktail	8.95
NZ Blue-Lip Mussels Marinara	9.95
Scallops	9.95
<i>(Sautéed in Lemon Butter sauce)</i>	
Crab Cakes (2)	9.95
Big Blue Crab Claws	8.95
<i>(Seasoned—Sautéed in Garlic Butter)</i>	

Included with all entrees  
Our serve-yourself  
Bountiful garden fresh  
Salad Bar

## Antipasti

Garlicky Escargot 1/2 doz.	8.95
Prosciutto & Melon	8.95
Mozzarella & Pomodoro	8.95
Bruschette	3.95
Soup of the Day: Cup.. 2.50 - - - - Bowl.. 4.95	
Basket of Garlic bread: 1.29 small 2.59 large	

Caesar Salad.....7.95  
w/Chicken add 5.95= \$13.90  
w/Shrimp add 6.95= \$14.90

Savor the flavors

Bouillabaisse Capri-style.....29.95  
(Steaming bowl of fruits-of-the-sea in rich wine sauce)  
For two: \$49.95

Fresh seafood.....Fresh fish.

Fried Jumbo Shrimp w/Fries.....15.95	From the Grill:	
Shrimp Capri-style...(de la Casa).....16.95 <i>(Jumbo shrimp sautéed in Leek &amp; Mushroom sauce)</i>	Fillet of Fresh Salmon.....17.95 <i>(Recommended by the American Heart Assoc.)</i>	
Shrimp Piccata.....15.95 <i>(Sautéed in white wine w/capers sauce)</i>	Fresh Tuna Fillet Capri-style.....17.95	
Shrimp in Champagne Sauce.....16.95 <i>(With Sherry, Chives &amp; Mushrooms)</i>	Sautéed Salmon Fillet.....19.95 <i>(Prepared in light mushroom &amp; shallot sauce)</i>	
Scallops Piccata.....17.95	Fried Snapper Fillet w/Fries .....18.95	
Seafood Sauté .....22.95 <i>(Shrimp, scallops &amp; Crabmeat sautéed in White Wine)</i>	<table border="1" style="width: 100%; text-align: center;"> <tr> <td> <p>Live cold water Atlantic Lobster. Market price <i>(Grilled or Steamed - - -, served w/Linguine pasta)</i></p> </td> </tr> </table>	<p>Live cold water Atlantic Lobster. Market price <i>(Grilled or Steamed - - -, served w/Linguine pasta)</i></p>
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catch-of-the-day

Only the freshest fish is prepared the way you-like-it (Price varies w/catch)

18% gratuity added on parties of 6 or more

## FOOD-Combination platters

<b>For Seafood Lovers</b> Salmon & Jumbo Shrimp.....24.95 <i>(Grilled fish fillet &amp; Shrimp sauted in lemon Sauce)</i>	<b>World famous Surf &amp; Turf</b> Fillet Mignon & Jumbo Shrimp.....39.95 <i>(A winning combination)</i>
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### *Favorite Gulf Red Snapper dishes.....\$23.95*

<ul style="list-style-type: none"> <li>• Pontchartrain <i>(New Orleans Seafood Sauce)</i></li> <li>• Grilled Filet <i>(served with lemon wedges)</i></li> </ul>	<ul style="list-style-type: none"> <li>• Napoli <i>(in the style of Naples; white wine sauce)</i></li> <li>• Piccata <i>(wine sauce with capers)</i></li> </ul>
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### Beef

### Veal

### Pork

Grilled Filet Mignon(9 oz.) .....33.95  Grilled New York Strip(14 oz.).....29.95	Veal Parmigiana.....19.95 <i>(Breaded veal w/tomato-cheese sauce)</i> Veal Marsala.....19.95 <i>(Veal cutlet in Marsala red wine sauce)</i>  Costelette di Vitello Sorrento.....32.95 <i>(Veal chop with Prosciutto &amp; Mozzarella in light Marinara sauce)</i>
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## Chicken ----Chicken---Chicken

Chicken Marsala.....15.95  Vealutata (Chicken Supreme).....15.95 <i>(Breast of chicken in the style of Capri)</i>  Chicken Cacciatore.....15.95 <i>(In sauce of mushrooms, onions &amp; tomatoes)</i>	Chicken Parmesan.....15.95 <i>(Breaded chicken breast pan fried)</i> Chicken Romana.....17.95 <i>(Chicken breast with fresh baby artichokes)</i>  Grilled Breast of Chicken.....15.95 <i>(Deliciously succulent &amp; heart healthy)</i>
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## *Pasta..... Pasta..... Pasta..... Pasta..... Pasta*

Ravioli in Three-Cheese Sauce.....12.95 Pasta Primavera (vegetarian).....12.95 Tortellini Emiliana.....12.95 Angel Hair Pomodori.....10.95 Spaghetti with Clam Sauce.....14.95 Eggplant Parmesan (vegetarian).....12.95	Spaghetti & Meatballs.....11.95 Fettuccini Alfredo.....10.95 Rigatoni con Salsiccia.....11.95 <i>(with sausage)</i> Lasagna.....11.95 Pasta Aurora (creamy red sauce).....12.95
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**Ask your server about our dessert selections & Italian coffees**

# WINE LIST

## ❖ Sparkling Wines

Domaine Chandon Brut California		\$35.00
Piper Sonoma Blanc de Niors, Sonoma		28.00
Asti Spumante, Italy		28.00
Moet Chandon "White Star," France		65.00
Lambrusco, Italy	Glass	7.00
Cooks Grande Reserve	Glass	6.00

## ❖ Red Wines

Chianti Gold, Ruffino, Italy		80.00
Chianti Reserva Ducale, Ruffino, Italy		45.00
Chianti Classico Riserva, Antinori, Italy		45.00
Sangiovese, Santa Cristina		28.00
Montepulciano, Italy		28.00
Barolo, Italy		<i>(Price on request)</i>
Amarone, Italy		<i>(Price on request)</i>
Valpolicella, Italy		24.00
Merlot, Kendall-Jackson, California		35.00
Cabernet Sauvignon, Franciscani, California		54.00
Cabernet Sauvignon, Kendall-Jackson, California		40.00
Pinot Noir, Cambria, California		38.00

## ❖ White Wines

Pinot Grigio, Bollini Reserve, Italy		35.00
Pinot Grigio, Santa Margherita, Italy		45.00
Lacryma Christi, Mastroberardino, Italy		45.00
Fume Blanc, Ferreri Carano, California		35.00
Chardonnay, Kendall-Jackson, California		35.00

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## HOUSE SELECTIONS

\$6.50 Glass

\$12.95 Half-Carafe

\$22.95 Carafe

<p><b>La Villa Vineyards, Italy</b> ***** Merlot Cabernet Sauvignon Pinot Grigio Chardonnay</p>	<p><b>Straccali, Italy Chianti</b> La Terre, California, White Zinfandel</p> <p><b>Imported Waters</b> San Pelligrino Ferraielle</p>
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Some wines contain Sulfites  
(Prices subject to change without notice)