



Tutti a mangiare!

Navy Pier
700 East Grand Avenue Chicago, Il 60611
312.276.0641
eatatcapis.com

Appetizers & Sides

Bread Sticks - Fresh baked to "melt in your mouth" .75 ea
1/2 dz - 3.00 1 Dozen - 5.75 Add marinara or ranch 50¢

Wild Mushroom & Goat Cheese Crostini - Wild mushrooms and goat cheese. 3.95

Garlic Lemon Shrimp Crostini - Sautéed shrimp in a garlic-lemon butter sauce. 4.95

Fried Zucchini - Breaded & delicately fried.
Served with ranch dressing. 5.95

Oven Roasted Balsamic Mushrooms - Balsamic marinated mushrooms oven roasted with gorgonzola cheese. 4.95

Grilled Asparagus - Grilled with lemon and olive oil. 4.25

Baked Goat Cheese with Marinara - With toasted crostini for dipping. 5.95

Traditional Bruschetta - Balsamic marinated tomatoes served with toasted slices of bread. 5.95

Side Meatballs 4.95

Small House or Caesar Salad 3.25

Homestyle Soups

Minestrone Soup or Tomato Basil Soup - 3.75 sm - 5.50 lg

Italian Sandwiches

Served with chips.

Substitute a side salad for just 1.00 or cup of soup for 2.00

Warm Asparagus Panini - Grilled asparagus, roasted red pepper, fontina cheese, lemon herb aioli and Italian seasoning served on warm panini bread. 8.50

Grilled Chicken Panini - Grilled chicken, muenster cheese, red onion, tomato, spinach and basil pesto mayo on country bread. 9.95

Italian Sub - A chilled baguette sandwich made with salami, ham, pepperoni, provolone cheese, artichoke and olive salad, red onion, tomato, lettuce and lemon herb aioli. 8.75

Turkey & Smoked Gouda Panini - Turkey, bacon, smoked gouda, tomatoes and avocado mayo. 9.25

Pasta & Entrées

Made to order - our entrées are both delicious and healthy.

Add chicken or shrimp to these items for just 2.75

Add a side salad for just 1.99 or cup of soup for 2.99

Capellini Pomodoro

Tossed with fresh roma tomatoes, basil, garlic, romano cheese and extra virgin olive oil. 8.25

Fettuccini Alfredo

Gino's creamy, old-world recipe. 9.95

Penne with Pesto

A Capi's favorite. Basil pesto, red onion, tomato, and goat cheese. 9.95

R Penne Santorini - a Staff Favorite

Chef Romeo's specialty! Caramelized onions, rosemary, and sundried tomato cream sauce - expect a little kick! 9.95

Tri-Color Ravioli

Spinach and portabella ravioli in our homemade marinara, alfredo and basil pesto sauce. 12.95

Chicken Picatta

Delicious medallions of chicken breast sautéed with lemon and capers and served over angel hair pasta. 14.95

Cavatappi with Mushrooms

Portabella, porcini and domestic mushrooms, caramelized onions with gorgonzola cream sauce. 9.95

Spaghetti with Marinara 8.25

Try it with meatballs for just 10.25

Chicken Parmesan

Traditional style breaded chicken breast served over angel hair with marinara. 13.95

G Rigatoni with Hearty Red Sauce

A traditional sauce made of country sausage and mushrooms from Chef Gino. 9.95

Bow Tie Pasta with

Gorgonzola Cream Sauce

Grilled asparagus, caramelized onions and gorgonzola cream sauce. 9.95

Baked Penne with Sausage

A comforting dish swirled with seasoned ricotta, homemade marinara and melted mozzarella cheese. 12.95

Sicilian Cheese Filled Pasta

Delicate handmade pasta filled with imported cheeses, tossed in our homemade tomato cream sauce. 12.95

S Sophia's Oven Roasted Salmon

Served with roasted potatoes, zucchini, yellow squash, balsamic mushrooms and roasted red peppers. 14.95

S Sofia - Healthful and delightful

G Gino - Traditional Italian

R Romeo - Innovative and contemporary

Prices and items subject to change without notice.

Neapolitan Stone Oven Pizza

These individually sized pizzas are baked to a crispy finish with simple, fresh ingredients.

S Grilled Vegetable Pizza

Summer squash, roasted sweet red peppers, basil, mushrooms, zucchini, and caramelized onions. NO CHEESE! So delicious you'll forget you're being "good". 8.95

Barbeque Chicken Pizza

Our staff raves about this one! BBQ sauce with chicken, red onion, smoked gouda and fresh cilantro. 9.95

R Mediterranean Pizza

Mushrooms, olives, tomatoes, red onion, spinach and goat cheese on an olive oil crust. 9.95

Grilled Shrimp and Smoked Gouda Pizza

A rich and flavorful gourmet pizza with tender shrimp, smoked gouda, mozzarella and provolone cheese and sprinkled with green onions. 10.95

G Margherita Pizza

Roma tomatoes, basil and fresh mozzarella. 8.95

Chicago's Favorite Italian Sausage & Mushroom Pizza

A Chicago classic. 9.95

Pepperoni Pizza

With mozzarella, provolone and fresh herbs. 9.95

Wild Mushroom & Cheese Pizza

We're talking serious mushrooms and three kinds of cheese on an olive oil pizza crust. 9.95

Hawaiian Pizza

Canadian bacon, pineapple, red onions, mozzarella, provolone and fontina cheese. 9.95

Meatball Calzone

Meatballs, marinara, mozzarella and provolone cheese with sautéed green peppers and onions. 9.50

Create Your Own Pizza

Traditional Cheese 7.99

Add a side salad for just 1.99 or cup of soup for 2.99

Add the following for 2.00 each

Domestic Mushrooms

Sweet Roasted Red Peppers

Fresh Basil

Fontina Cheese

Wild Mushrooms

Caramelized Onions

Spinach

Feta Cheese

Artichokes

Yellow Onions

Green Peppers

Gouda Cheese

Tomatoes

Red Onions

Roasted Garlic

Goat Cheese

Pineapple

Sundried Tomatoes

Fresh Mozzarella

Gorgonzola Cheese

Add the following for 2.75 each

Grilled Chicken

Grilled Shrimp

Sausage

Pepperoni

Bacon

Ham

Canadian Bacon

Salami

Entree Salads

We will gladly add chicken or shrimp to your salad for 2.75

Add a cup of soup for 2.99

G **Gino's Classic Caesar Salad** - The traditional favorite with croutons, parmesan and romano cheese. 8.95

Italian Chopped Salad - Salami, gorgonzola, ham, tomatoes, artichokes, pepperoncini, red onions, calamata olives, romaine lettuce, basil and Capi's zesty Italian vinaigrette. 9.95

S **Salmon and Shrimp Caesar Salad** - Mediterranean seasoned grilled salmon and shrimp with sundried tomatoes, calamata olives, red onion - abondante! 11.95

Warm Spinach Salad - Slightly wilted spinach dressed with roma tomatoes, bacon, goat cheese, red onions and warm Italian vinaigrette. 9.95

R **Spicy Buffalo Chicken Salad** - Spicy chicken tenders over a bed of mixed field greens, romaine lettuce, roma tomatoes, green onion, gorgonzola cheese and ranch dressing. 9.95

Mediterranean Shrimp Salad - Romaine lettuce, Italian vinaigrette, artichokes, feta cheese, fresh basil, grilled shrimp, tomatoes and cavatappi pasta tossed in our lemon herb aioli. 10.95

We have the following dressings available upon request: Italian Vinaigrette, Balsamic Vinaigrette, Caesar, Ranch

Bambini

Children 10 years or younger may choose from the following, which all include a special Gelato dessert 4.95

Fettuccini Alfredo
with our bread stick

Chicken Strips
and potato chips

Spaghetti
with our bread stick
Add a meatball for \$1

Pizza
Choose up to 2 toppings

Buttered Pasta
with our bread stick

Bambini drinks

your choice of fountain sodas, apple juice or milk - 1.75

La Dolce Vita

Pastries & Desserts

Tiramisu	4.95	Zeppole Homemade	
Romeo's Brownie Sundae	6.99	Italian Doughnuts	4.50
Fresh Baked Giant Cookie	2.50	Ciao Bella Gelato made with 100% natural ingredients	3.75

Beverages

Fountain Sodas	2.50
Sodas, Iced Tea, Lemonade	
Italian Sodas	2.75
Vanilla, Hazelnut, Almond, Peach, Lemon, Raspberry (Make it a cream soda for .50)	
Evian	2.50
San Pellegrino – Aranciata or Limonata	1.95
San Pellegrino Sparkling Water	2.95
Coffee	2.50
Espresso	1.75
Caffe Latte or Cappuccino	2.95
Add: Vanilla, Hazelnut, Almond, or Caramel flavors	.50
Mocha	3.50
Extra Shot	1.00
Hot Tea	2.50

Ask our staff about additional drink selections

Wine

	Glass	Bottle
White Wine		
A-Mano Pinot Grigio	6.50	22.00
Ruffino "Libaio" Chardonnay	7.95	28.00
Antinori Villa Antinori Bianco	7.25	26.00
Veramonte Reserva Sauvignon Blanc	7.50	28.00
Chateau Ste Michelle Riesling	6.25	23.00
Luccio Moscato D'Asti DOCG	7.00	26.00
Red Wine		
Piccini Chianti DOCG	5.50	20.00
Blackstone Pinot Noir	7.00	26.00
Concannon Merlot	6.50	22.00
Cellar #8 Cabernet Sauvignon	7.50	28.00
Penfolds Shiraz/Cabernet	5.50	20.00

Beer

Please ask our staff for seasonal selections of draft and bottled beer.

Capi's Italian Kitchen - Benvenuto!
It all begins with family.

Three siblings - Gino, Sofia, & Romeo. La cucina di tre capi felici!

Capi's trio of passionate chefs has introduced a rare experience to casual Italian dining: Genuine Italian! Each has put their individual stamp on the menu so that you will find the style of Italian food that you personally enjoy. For some, that's the classics of Rome, for others it's the light and fresh vegetable dishes from Tuscany... At Capi's there is something for everyone.