

Crapitto's Cucina Italiana

ALL Inclusive Lunch only

1st Course

Choice of:

INSALATE VERDE

Choice of Parmesan, Roquefort or Italian vinaigrette

Or

MINISTRONE

Classic Italian vegetable soup

Entrée

Choice of:

CAPPELLINI WITH GRILLED CHICKEN

Capellini pasta tossed with diced grilled chicken, olive oil, garlic, mushrooms, tomatoes, parmesan cheese and spinach

CRAPITTO'S GRILLED CHICKEN SALAD

Diced grilled chicken tossed in light vinaigrette with avocado, bacon, roma tomatoes and Parmesan cheese

GRILLED ATLANTIC SALMON

Topped with a lemon herb sauce with rosemary potatoes and sautéed spinach

LASAGNA

My grandmother's recipe

Dessert Selection

Homemade Cheesecake

\$31.00 is Inclusive of food, beverage, tax and 18% gratuity

Sample Menu ONE
Crapitto's Cucina Italiana

INSALATE VERDE

Choice of Parmesan, Roquefort or Italian vinaigrette

Entrée

Choice of:

CAPPELLINI DI MARE

Angel hair pasta with grilled shrimp, jumbo lump crabmeat, sautéed onion and red bell pepper, in a delicate sherry cream sauce.

POLLO AL LIMONE

*Sautéed breast of chicken with lemon & capers,
served with fettuccine alfredo.*

VEAL MARSALA

*Veal medallions sautéed with mushrooms in a Marsala wine sauce,
served with sautéed spinach and linguini marinara.*

SALMON FLORENTINA

*Grilled fresh filet of salmon on a bed of creamed spinach,
topped with mushrooms and lemon butter sauce,
served with linguini marinara.*

Dessert Selection

Choice of:

HOMEMADE CHEESECAKE

or

SPUMONI ICE CREAM

Price quoted before sales tax, alcohol and gratuity

\$31.95 plus tax, alcohol and 18% gratuity

Sample Menu TWO
Crapitto's Cucina Italiana

INSALATE VERDE

Choice of Parmesan, Roquefort or Italian vinaigrette

or

INSALATE CAESAR

Crapitto's award winning Caesar salad

Entrée

Choice of:

CAPPELLINI DI MARE

Angel hair pasta with grilled shrimp, jumbo lump crabmeat, sautéed onion and red bell pepper, in a delicate sherry cream sauce.

CHICKEN MARSALA

Chicken breast sautéed with mushrooms in a Marsala wine sauce, served with sautéed spinach and fettuccine alfredo.

SNAPPER RED GRIFFIN

Grilled snapper topped with sautéed artichoke hearts, capers, and lemon and white wine, served with linguine marinara.

VEAL PICATTA

Veal scallopini sautéed in a lemon butter wine sauce, served with sautéed spinach and fettuccine alfredo.

Dessert Selection

Choice of:

CHOCOLATE OVERLOAD

or

TIRAMISU

Price quoted before sales tax, alcohol and gratuity

\$33.95 plus tax, alcohol and 18% gratuity