

## Pasta

Soup or Salad Add 2.50

**Fettuccine Alfredo 13.95**  
Fresh Cream, Butter and Eggs  
Blended to Perfection with  
Parmigiano and Romano Cheeses.  
with Chicken 15.95  
with Shrimp 16.95

**Spaghetti Carbonara 13.95**  
Pancetta, Parmigiano and Onions  
Blended in a Light Cream and Eggs.

**Spaghetti 7.95**  
With Tomato Sauce.

**Spaghetti 8.95**  
With Meat Sauce.

**Spaghetti 8.95**  
With Marinara Sauce.

**Spaghetti 8.95**  
With Garlic & Oil.

**Spaghetti 8.95**  
With Butter Sauce.

**Spaghetti 9.95**  
With Meatballs.

**Egg Noodles 9.95**  
With Meat Sauce.

**Fettuccine Filet D'Pomodoro 12.95**  
The Heart of Plum Tomatoes Sautéed with  
Fresh Basil, Parsley, Spices and Garlic.

**Fettuccine Primavera 12.95**  
A Medley of Fresh Vegetables Poached in  
Chicken Broth & Mixed in a Light Cream Sauce.

**Spaghetti with Tomato Sauce  
& Cheese Ravioli 12.95**  
**Spaghetti & Meat Sauce & Meat  
Ravioli 12.95**

**Spaghetti 8.95**  
With Green Pepper Sauce.

**Gnocchi 10.95**  
With Meat Sauce.

**Cavatelli 10.95**  
With Meat Sauce.

**Spaghetti 10.95**  
With Calamari.

**Spaghetti 11.95**  
With Shrimp Sauce.

**Spaghetti 9.95**  
With Red Anchovies Sauce.  
Garlic Rolls and Butter included.

**Spaghetti 11.95**  
With Clam Sauce,  
Red or White, Marinara or  
Garlic Oil

**Spaghetti 11.95**  
With Meat Sauce  
& Meatballs.

**Spaghetti 10.95**  
With Mushroom Sauce.

**Spaghetti 11.95**  
With Sausage.

**Spinach Noodles 11.95**  
With Meat Sauce.

Angel Hair, Rigatoni, Ziti or Linguini may be Substituted for Spaghetti and Cooked Al Dente at no additional charge.

## Homemade Baked Casserole Dishes

**Stuffed Shells**  
Jumbo Pasta Shells Stuffed  
with Ricotta & Baked  
with Tomato Sauce  
& Mozzarella Cheese.  
10.95

**Cannelloni**  
Pasta Stuffed with Meat &  
Cheese, Baked with Tomato  
Sauce & Mozzarella Cheese.  
11.95

**Lasagna**  
Layers of Noodles, Ricotta  
& Ground Beef.  
11.95

**Baked  
Meat Ravioli**  
4 Jumbo Meat Ravioli,  
Baked in Meat Sauce.  
11.95

**Baked  
Manicotti**  
2 Thin Crepes Stuffed with  
Ricotta Cheese & Spices  
Baked in Tomato Sauce &  
Mozzarella Cheese.  
10.95

**Baked Rigatoni Siciliano**  
Rigatoni, Tomato Sauce,  
Eggplant & Ricotta Baked  
with Mozzarella Cheese.  
11.95

**Baked Ziti**  
Ziti & Meat Sauce Baked  
with Mozzarella Cheese.  
10.95

**Baked Cheese Ravioli**  
4 Jumbo Cheese Ravioli  
Baked in Tomato Sauce &  
Mozzarella Cheese.  
10.95

## Pizza Pies

All Pizzas topped with our homemade pizza sauce and mozzarella cheese.

**INDIVIDUAL PIZZA AND A SMALL HOUSE SALAD**  
Plain, hand tossed, then cooked to perfection 8.95

**Cheese pizza 10" 8.95 14" 10.95 16" 11.95**

Garlic, mushrooms, peppers, onions, extra tomato, olives, artichoke hearts, fried eggplant, broccoli rabe, portabello mushrooms, roasted peppers, kalamata olives, spinach, anchovies, clams, shrimp, turkey, hamburger, bacon, ham, pineapple, chicken, prosciutto, sausage, salami, pepperoni, meatballs, pesto sauce, Alfredo sauce, Ricotta cheese or fresh mozzarella

**House Salad or Cup of Soup 2.50**  
10" 1.00 ea 14" 1.50 16" 2.00 ea  
Or try one of our great combinations:

**Capri Deluxe**  
Mushrooms, sausage, peppers & pepperoni  
10" 13.95 14" 14.95 16" 15.95  
ALFREDO SAUCE WITH SPINACH  
10" 13.95 14" 14.95 16" 15.95

**Meat Lover's Pizza**  
Sausage meatballs, pepperoni & hamburger  
10" 13.95 14" 14.95 16" 15.95

**Vegetable Deluxe**  
Mushrooms, onions, green peppers & black olives  
10" 12.95 14" 13.95 16" 14.95

Add 2.50 for Soup or Salad

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, please consult a physician. Florida Department of Natural Resources

## Appetizers

**Clams Casino 9.95**  
6 Top Neck Clams Chopped with  
Seasoned Bread Crumbs and Baked  
with Special Herb Butter and Bacon.

**Shrimp Cocktail 8.95**  
5 Large Boiled Shrimp Served  
with Cocktail Sauce.

**Fried Calamari 8.95**  
Tender North Atlantic Squid Dusted in Flour, Deep  
Fried, and Served with  
Homemade Marinara Sauce.

**Escargots 9.95**  
6 Large Escargots Baked in Our  
Special Herb Butter Sauce.

**Mozzarella Marinara 7.95**  
Mozzarella Cheese Sticks Breaded  
in Seasoned Bread Crumbs, Deep Fried and Served  
with Homemade Marinara Sauce.

**Prosciutto and Melon (Seasonal) 7.95**  
Carpaccio of Prosciutto with Fresh Melon,  
Parmesan Cheese and Greens with a Drizzle  
of Balsamic Vinaigrette

**Littleneck Clams Marinara  
or with Garlic &  
Extra Virgin Olive Oil 11.95**

**Eggplant Rollitini 9.95**  
Thinly Sliced Eggplant, Breaded and Fried, Stuffed  
with Ricotta and Seasonings,  
Baked in Sauce and Topped  
with Mozzarella Cheese.

**Fried Gator 7.95**  
Only the Finest White Meat, Breaded and  
Deep Fried, Served with Cocktail Sauce.

**Conch Fritters 7.50**  
Caicos Island Conch with Red and Green  
Peppers, Red Onion and Cilantro. Served with  
Cocktail Sauce.

**Baked Stuffed Mushrooms 7.95**  
Mushroom Caps with Seafood Stuffing,  
Baked in Butter.

**Fried Stuffed Mushrooms 7.95**  
Mushroom Caps with Seafood Stuffing,  
Breaded and Deep Fried.

**Roasted Red Peppers  
with Anchovies 6.95**  
Roasted Red Peppers Marinated in Olive Oil and  
Garlic Topped with Anchovies.

**Salami and Provolone 6.95**  
Thinly Sliced Salami and Provolone Cheese.

**Fried Zucchini 7.95**  
Strips of Zucchini Dipped in Flour, Deep Fried  
and Served with Marinara Sauce.

**Smoked Fish Platter 10.95**  
Salmon, Hard Boiled Egg, Amberjack,  
Whitefish Salad, Capers,  
Onions and Toast.

**Grilled Portobello  
Mushroom 8.95**  
Portobello Mushroom Cap Marinated in Olive  
Oil, Balsamic Vinegar and Spices, Grilled and  
Served on Top of Baby Mixed Greens.

**Cold Antipasto 10.95**  
Olives, Marinated Artichoke Hearts,  
Mushrooms, Anchovies, Pepperoncini,  
Pimentos, Assorted Italian Meats  
and Cheeses on a Bed of Lettuce. (Feeds 2)

## Soups

**Soup of the Day cup 2.95 bowl 3.95**  
Please ask your server

**French Onion Soup bowl 3.95 Minestrone Soup cup 2.95 bowl 3.95**

## Vegetables

**Sautéed Spinach 4.95**  
Fresh Spinach Sautéed in Garlic  
and Extra Virgin Olive Oil.

**Sautéed Escarole 4.95**  
Sautéed with Garlic and Oil, then Topped  
with Bread Crumbs and Parmesan Cheese.

**Sautéed Broccoli Rabe 5.95**  
Fresh Broccoli Rabe Sautéed in Garlic  
and Extra Virgin Olive Oil.

**Twice Baked Potato 2.95**  
Baked Potato with Sour Cream and  
Butter, Topped with Cheddar Cheese.

Dressings: Italian, French, Thousand Island, Honey Mustard, Balsamic Vinaigrette, House Vinaigrette  
Ranch, Creamy Garlic, Oil & Vinegar. Add Bleu Cheese Dressing for 50¢

**Caesar Salad 6.95 Small 3.95**  
Traditional Salad of Romaine, Caesar Dressing,  
Croutons and Parmesan Cheese.  
Anchovies Upon Request.

**Greek Salad ala Capri 8.95**  
Small 4.95  
Iceberg Lettuce, Feta Cheese, Kalamata Olives,  
Pepperoncinis and Red Onions Served  
with Homemade Vinaigrette Dressing.

**Heart of Lettuce 6.95**  
Small 3.95  
Hearts of Iceberg Lettuce with  
Your Choice of Dressing.

**The Carol Salad 7.95**  
A Wedge of Crisp Iceberg Lettuce with Sliced  
Tomatoes & Crumbled Bleu Cheese.

**Di Mare Salad 6.95 Small 3.95**  
Sliced Tomatoes, Crumbled Bleu Cheese  
and Red Onions Served with  
House Italian Dressing.

**The Katie Salad (Seasonal) 7.95**  
Redland Green Beans, Tomatoes, Crispy Bacon, Red  
Onion & Fresh Florida Shrimp Tossed in Our  
Homemade House Vinaigrette

**Tomatoes, Mozzarella and Basil 6.95**  
Small 3.95  
Sliced Tomatoes, Sliced Mozzarella Cheese  
and Basil Leaves with Balsamic Vinaigrette.

**Tomato, Basil and Gorgonzola  
Cheese 6.95 Small 3.95**  
Sliced Tomatoes, Basil and Gorgonzola Cheese Served  
with Balsamic Vinaigrette Dressing.

**Baby Mixed Greens Salad 7.50**  
Small 3.95  
Served with Your Choice of Dressing.

**House Salad 4.50**  
Small 2.50

**Add to your Salad**  
Grilled Portobello Mushroom 2.75  
Grilled Chicken Breast 2.75  
Grilled Shrimp 3.75

Good Food requires time and careful handling.  
Please allow time for your order to be prepared individually and to perfection.  
We do not use Cooking Oils with Trans Fat.

# King Richard's Specials

**Calf's Liver**  
Pan Fried with either  
Sautéed Onions or Bacon.  
**15.95**

**Prime Rib of Angus Beef**  
Aged to Perfection.  
for our Guests.

**King Cut 16 Ounce 36.95**

**Capri Cut 11 Ounce 23.95**

**Regular Cut 8 Ounce 18.95**

**Surf & Turf**  
Our Specially Aged Tenderloin  
Served Along with a Florida Lobster Tail  
**Market Price**

**Angus Steak au Poivre**  
An Aged N.Y. Sirloin Cooked the Way You Like,  
Coated with Cracked Black Pepper and  
Sautéed with Brandy, Heavy Cream,  
Demi-glace and Green Peppercorns.  
**32.95**

**King Richard's Steak**  
5 Ounce Filet Mignon Broiled and  
Topped with a Mushroom Gravy.  
**18.95**

## From Our Broiler

U.S.D.A. Choice Aged Angus Beef

**New York Strip Sirloin 12 Ounce 25.95**

**New York Strip Sirloin 16 Ounce 28.95**

**Filet Mignon 8 Ounce 28.95**

**Delmonico Steak 12 Ounce 20.95**

**Porterhouse 20 Ounce 31.95**

**T-Bone 16 Ounce 27.95**

**Filet Mignon 14 Ounce 40.95**

### Steak Preparations:

Choose one of the following styles to  
compliment your steak

**Blackened**  
Cajun rubbed with melted blue cheese 3.00

**Balsamic**  
Drizzled with a Balsamic glaze and topped  
with gorgonzola cheese 3.00

**Tuscan Style**  
Aromatic blend of fresh herbs, roasted garlic,  
extra virgin olive oil and a touch of lemon 2.00

**Pizzaioli**  
Smothered with sautéed peppers, onions,  
and mushrooms in a chianti marinara sauce 4.00

**Cabernet**  
Grilled and topped with Cabernet Sauvignon Butter  
and Balsamic marinated Portobello mushroom 4.00

**Bearnaise**  
Any steak topped with a Tarragon Hollandaise sauce 2.00  
Weight of Meats is before Broiling

## Veal

**Veal Marsala**  
Veal Medallions Sautéed in Sweet  
Marsala Wine with Fresh Mushrooms.  
**19.95**

**Veal Scallopini**  
Veal Medallions Sautéed in Sweet  
Marsala Wine and Marinara Sauce,  
Served with Either Fresh Mushrooms  
or Fresh Green Peppers.  
**19.95**

**Veal Cacciatore**  
Veal Medallions Sautéed with Fresh  
Mushrooms, Onions and Peppers  
in Chianti Wine and Marinara Sauce.  
**19.95**

**Veal Francese**  
Veal Medallions Dipped in a Seasoned Egg  
Batter and Sautéed, Served with a Sauce Made  
of Dry White Wine, Butter and Lemon.  
**19.95**

**Veal Parmigiana**  
Thinly Sliced Veal Breaded in Seasoned  
Bread Crumbs and Pan Fried, then Baked Slowly  
with Tomato Sauce and Mozzarella Cheese.  
**16.95**

**Veal Piccata**  
Veal Medallions Sautéed with Mushrooms,  
Capers and Lemon Butter.  
**19.95**

## Old Time Capri Favorites

**Sausage, Meatballs and Peppers 12.95**  
Italian Sausage and Meatballs with Sautéed Peppers. Served with Marinara Sauce.

**Chop Steak with Mushroom Gravy 12.95**  
Extra Lean Chopped Sirloin Served with Mushroom Gravy.

**Eggplant Parmigiana 12.95**  
Fresh Eggplant Sliced and Fried, then Baked with Mozzarella Cheese.

**Sausage and Peppers 12.95**  
Italian Sausage with Sautéed Green Peppers, Served in Marinara Sauce.

Above Items Served with Rolls and Butter. Choice of cup of Soup du Jour or Salad.  
Also a Choice of Spaghetti with Tomato Sauce or Steak Fries, Baked Potato or Au Gratin.

Good Food requires time and careful handling.  
Please allow time for your order to be prepared individually and to perfection.  
We do not use Cooking Oils with Trans Fat.  
Please do not ask for substitutions.

## Chicken

**Chicken Cacciatore**  
Chicken Breast, Sautéed with Fresh  
Mushrooms, Onions and Peppers in  
Chianti Wine and Marinara Sauce.  
**16.95**

**Chicken Francese**  
Plump Chicken Breasts Dipped  
in Seasoned Egg Batter and Sautéed,  
Served with a Sauce of Dry White Wine,  
Butter and Lemon.  
**16.95**

**Chicken Cordon Bleu**  
Breast of Chicken Stuffed with Imported  
Swiss Cheese and Ham, Breaded and Baked.  
Served with Brown Sauce.  
**16.95**

**Chicken Limone**  
Breast of Chicken Breaded in Seasoned Bread  
Crumbs and Sautéed in a Lemon Butter Sauce.  
**16.95**

## Fish & Seafoods

**Fresh Fish of the Day**  
The Freshest Catch Around: either Broiled,  
Deep Fried, Francese or Blackened.  
**Market Price**

**Broiled or Fried Scallops**  
From the Cold North Atlantic Waters.  
**19.95**

**Shrimp**  
FRIED - Lightly Breaded, then Deep Fried  
Served with Cocktail Sauce.  
SCAMPI - Sautéed in a Garlic Butter  
Wine Sauce.  
**18.95**

**Stuffed Shrimp**  
Large Caribbean Shrimp Baked with our  
Homemade Seafood Stuffing.  
**18.95**

**Grilled Salmon**  
Served with Julienne Vegetables and  
Lemon Butter.  
**20.95**

**Fresh Florida Lobster  
Twin Tails or Single Tail**  
From the Florida Waters comes this Delicate  
Lobster Tail Prepared Either Broiled,  
Fried or Francese.  
**Market Price**

Above Items Served with Rolls and Butter. Choice of cup of Soup du Jour or Salad.  
Also a Choice of Spaghetti with Tomato Sauce or Steak Fries, Baked Potato or Au Gratin.

## Seafood Over Pasta

**Florida Lobster Marinara  
or Fra Diavolo**  
**Market Price**

**Twin Tails or Single Tail**  
Lobster Tail Simmered in our  
Marinara Sauce and Served over a  
Bed of Imported Al Dente Linguini.  
**Market Price**

**Shrimp Marinara  
or Fra Diavolo**  
Jumbo Caribbean Shrimp Prepared  
in our Marinara Sauce & Served over a  
Bed of Imported Al Dente Linguini.  
**16.95**

**Mussels Marinara  
or Garlic and Oil**  
Served over Linguini.  
**15.95**

**Littleneck Clams**  
Sautéed with Marinara or  
Garlic and Olive Oil.  
Served over Linguini.  
**15.95**

**Shrimp Casino**  
Large Caribbean Shrimp Sautéed with  
Onions, Peppers, Bacon and Garlic Butter.  
Served on a Bed of Imported  
Al Dente Angel Hair.  
**17.95**

**Frutta Di Mare**  
Mussels, Shrimp, Clams, Scallops and Calamari (truly the Fruit of the Sea),  
Prepared in our Marinara Sauce and Served over a Bed of Imported Al Dente Linguini.  
**26.95**

**With Lobster Market Price**

Above Items Served with Salad or a Cup of Soup.  
Good Food requires time and careful handling.  
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We do not use cooking oils with trans fat.