

As you wish

An Event Planning Company

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Capi's Italian Kitchen

Navy Pier - 700 East Grand Avenue
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Okay... we know what you are thinking! Navy Pier - only for tourists! So, bundle your guests off to do some shopping, ride the Ferris wheel or tour the Children's Museum. This will give you plenty of time to head over to Capi's Italian Kitchen for some delicious comfort food in their warm inviting dining room!

Our meal started blissfully with Capi's warm and soft bread sticks. Light and fluffy, we devoured them with a side of marinara for dipping. The bruschetta was a classic and we really liked the toasted bread slices to mound on the balsamic marinated tomatoes. A table favorite was the baked goat cheese with marinara. We just had to try the meatballs and they were HUGE! They held a little hint of spice and were perfect for sharing. As a final appetizer, we tried the asparagus panini. The asparagus was nicely grilled, the roasted red peppers gave it a sophisticated note and every kid would love the oozing Fontina cheese!

Capi's Famous Caesar Salad is traditional but with a twist - the salad is served in its own bread bowl which they bake onsite every day. The Strawberry Balsamico Salad is a bit fancier with mixed greens, strawberries, red onions, walnuts and goat cheese tossed with a balsamic dressing. The salads are a meal unto themselves and you have the option of adding chicken or shrimp to satisfy the hungriest of souls.

Capi's has a pasta dish for everyone! The Campanelle Pasta with Hearty Red Sauce was definitely filling and a bit spicy from the sausage. Campanelle pasta resembles a small cone with a ruffled edge and it holds the sauce perfectly. The Chicken Picatta had enough chicken breast medallions to feed two people and was served in a delicious lemon and caper sauce over al dente spaghetti. The Tri-Color Raviolis were enormous - six flavorful pasta pillows stuffed with a spinach and portabella mushroom mixture and drizzled with Capi's homemade marinara and Alfredo sauces and dabbed with basil pesto on the top.

Capi's has a great selection of pizza and we raved about the crust! The Mediterranean pizza was a healthy and light option featuring mushrooms, tomatoes, olives, spinach and sprinkled with goat cheese. The mushroom pizza was topped with a medley of wild mushrooms and three cheeses. If thin crust is not your thing, Capi's has a deep dish option and if you do not see a combo you like, you can create your own.

The light and heavenly tiramisu was a lovely La Dolce Vita to this hearty meal. Did you know that tiramisu is loosely translated to mean "pick-me-up" in a reference to the combined effects of sugar and espresso? We also tried one of Oprah's favorite things! Capi's is the only place in Illinois that you can find Ciao Bella Gelato by the scoop and they have it in a wide variety of flavors. We selected the palate cleansing Sorbetto of Sicilian Blood Orange. The gelato was a gorgeous dark orange color and totally refreshing!



During December 2008, bring this flyer to Capi's Italian Kitchen and each person will receive a scoop of Ciao Bella Gelato with purchase of entrée.



Definitely think of Capi's for your office holiday party! They have an extensive menu of sandwich and salad party platters as well as traditional Italian fare of pasta and pizza. Also, Capi's has a fantastic pre-theatre dinner special for two - \$45 for bruschetta and salad to share, two pastas, tiramisu and a half liter of wine.

Welcome to a world where dining is... AS YOU WISH!

Claudia & Jane

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from the small details... to the big picture

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Hours

Sunday - Thursday
Friday - Saturday

11:00 a.m. - 8:00 p.m.
11:00 a.m. - 10:00 p.m.

Contact

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