

B-Line Diner

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APPETIZERS 9

Calamari Fritti	\$8.95
crispy fried calamari with tomato basil sauce	
Trio Of Bruschetta	\$8.25
three grilled garlic crostini with roma tomatoes, ricotta & green olive tapenade, wild mushroom goat cheeses	
Chilled Shrimp Cocktail	\$15.25
four chilled jumbo gulf shrimp with cocktail sauce	
Ahi Tuna Tartar	\$13.95
sushi grade diced tuna blended with shichimi pepper, spring onions, wasabi, soy sauce, ginger, sesame seeds, prepared mild, medium, hot or extra hot	
Mussels Alla Diavola Or Bianco	\$12.95
sauteed mediterranean mussels in a tomato broth with a touch of red chili flakes or seared in garlic and a basil white wine broth	
Appetizer Sampler Platter	\$15.95
(4 persons or more) a selection of capriccio grill finest appetizers to include: jumbo lump crab cakes, bruschetta, calamari fritti, mussels all diavola and fried ravioli. per person	
Crab Cakes	\$18.95
two jumbo lump crab cakes with stone ground mustard sauce	
Fried Ravioli	\$8.95
fried ricotta ravioli with marinara sauce	
Capriccio Grill Assorted Flat Breads(each)	\$14.75
caramelized red onion and chevre shrimp, roasted peppers, tomatoes, fontina cheese and pesto grilled, seasonal mushrooms, reggiano cheese, garlic, chives and truffle oil	

SOUP & SALADS 7

Minestrone	AVAILABLE OPTIONS
traditional italian vegetable soup with pasta	Lg: \$5.50
	Sm: \$4.00
Today's Soup	AVAILABLE OPTIONS
chef's daily soup creation	Lg: \$5.50
	Sm: \$4.00

The Wedge		AVAILABLE OPTIONS
crisp iceberg lettuce wedge with crumbled blue cheese and red wine vinaigrette		Lg: \$8.50
		Sm: \$6.75
Insalata Mista		\$6.95
seasonal mixed greens with tomatoes, cucumber, carrots and balsamic vinaigrette		
Caesar Salad		\$8.50
romaine lettuce, croutons and parmesan with a classic caesar dressing		
Caprese		\$8.95
sun ripe tomatoes, buffalo mozzarella and basil		
Spinach Salad		\$7.95
baby spinach leaves tossed with diced tomato, pancetta crumbles, shaved red onion tossed with crumbled hard boiled egg and warm shallot vinaigrette		
PIZZAS 3		
Il Villagio		\$13.50
grilled portobello, peppers, sun dried tomatoes, feta, pesto and mozzarella cheese		
Margarita		\$13.25
tomato, mozzarella, fresh basil		
Salsicce		\$13.50
mozzarella, pepperoni and italian sausage pizza		
SIDES 8		
Enormous Baked Potato		\$6.25
Garlic Mashed Potatoes		\$6.50
Au Gratin Potatoes		\$6.25
Spaghettini Pomodoro		\$5.25
Sauteed Spinach		\$7.50
Sauteed Wild Mushrooms		\$7.00
Steamed Asparagus		\$8.00
Seasonal Vegetables		\$8.00
PRIME STEAKS & CHOPS 8		
Rib Eye Steak		\$39.50
capriccio's signature 24oz bone in prime ribeye steak		

Porterhouse	\$41.50
28oz prime porterhouse steak	
New York Strip	\$36.50
16oz prime new york strip steak	
Fillet 12oz Prime Filet Mignon	\$38.50
Fillet 8oz Prime Filet Mignon	\$33.25
Fillet Available With Grilled Lobster Tail	
Lamb Chops 15oz Colorado Lamb Chops	\$36.00
Kurobuta Pork Tenderloin 14oz Center Cut Pork Tenderloin	\$27.50

FRESH SEAFOOD 3

Market Fresh Selection Of Seafood

Lobster Tail	\$59.00
broiled new zealand lobster tail and melted lemon butter	
Zuppa Di Pesce	\$29.50
venetian seafood stew with fresh fish, calamari, shrimp, mussels, tomatoes and fennel	

PASTAS 6

Cappellini D Angelo	\$23.50
seared shrimp with angel hair pasta tossed with olive oil, garlic, basil and white wine	
Fettuccini Alfredo	\$18.25
classic style with cream sauce and parmesan	
Penne E Pollo	\$18.50
roasted chicken, grapes, walnuts, gorgonzola and penne in light cream sauce	
Spaghetтини Bolognese	\$16.25
spaghetтини with a rice classic meat sauce of beef, tomatoes and herbs	
Lobster Ravioli	\$23.95
lobster pockets in a rice lobster sauce	
Lasagne Al Forno	\$18.95
oven baked lasagne with marinara sauce	

TRADITIONAL ITALIAN FAVORITES 6

Chicken Tuscano	\$21.00
herb roasted free range chicken with natural jus	

Chicken Parmigiana	\$21.75
breaded chicken breast with marinara sauce and mozzarella	
Veal Chop Milanese	\$38.25
12oz veal chop, breaded with crushed breadstick and pan fried	
Veal Piccata	\$23.95
veal scalloppine in lemon caper sauce	
Veal Marsala	\$24.95
veal scalloppine with marsala and mushrooms	
Osso Bucco	\$31.00
braised veal shank in a chianti red wine sauce	

DESSERTS 5

Our Signature Dessert Shooters	\$2.50
Three Berry Cobbler	\$7.75
Hot Godiva Chocolate Cake	\$7.50
Fresh Berries With Vanilla Bean Ice Cream	\$8.50
Our Fresh Made Ice Creams Or Sorbets	\$6.50