

# Capriccio

## Antipasti Freddi

CREATE YOUR OWN ANTIPASTI FOR \$5 EACH

PROSCIUTTO | SOPPRESSATA | MOZZARELLA | DUCK PROSCIUTTO  
BURRATA | ROASTED LONG HOTS | SPANISH ANCHOVIES | GENOA SALAME  
PRIMA DONNA | PARMIGIANO REGGIANO | PROVOLONE | MARINATED ARTICHOKE

### GAMBERONI E POLPA DI GRANCHIO 21.99

Jumbo gulf shrimp and crabmeat, tomato horseradish salsa, mustard sauce

### BURRATA TOAST 13.99

Grilled ciabatta, chili honey, marinated tomatoes, arugula

## Antipasti Caldi

### PEPPERONI PICCANTI RIPIENI 17.99

Italian long hots stuffed with stewed sausage, aged provolone, marinara, mozzarella cheese

### WILD MUSHROOM TOAST 12.99

Whipped ricotta, quail egg

### VONGOLE CASINO 18.99

Clams casino, applewood bacon

### POLPETTE FATTE IN CASA 11.99

Capriccio meatballs

### CALAMARI FRITTI 18.99

Tender fried calamari, red cherry peppers, garlic chips, marinara sauce

### MELANZANE ALLA PARMIGIANA 16.99

Crispy eggplant, parmesan style

## Zuppe

### TORTELLONI IN BRODO 10.99

Chicken broth, spinach, cheese tortelloni

## Insalata

### INSALATA CESARE 15.99

Romaine lettuce, garlic anchovy dressing, parmesan croutons

### INSALATA CAPRICCIO 14.99

Arugula, frisee, fennel, radish, plum tomato, lemon vinaigrette

### INSALATA CASALINGA 15.99

Baby greens, spiced walnuts, dried fruit, feta cheese, vanilla honey vinaigrette

# Vitello Manzo & Selvaggina

## **POLLO 36.99**

PARMIGIANA

Chicken topped with roma tomato sauce, mozzarella cheese with linguini, *or in the style of*

FRANCESE | PICATTA

MARSALA | MILANESE | SALTIMBOCCA 37.99

## **VITELLO 39.99**

PARMIGIANA

Veal topped with roma tomato sauce, mozzarella cheese with linguine, *or in the style of*

FRANCESE | PICATTA

MARSALA | MILANESE | SALTIMBOCCA

## **VEAL ROMERO 49.99**

*Jorge's Favorite*

*Broccoli rabe, crabmeat, served over linguine oil & garlic*

## **COSTOLETTA DI MAIALE 39.99**

Prime pork chop  
sausage foie gras crusted **46.99**

## **COSTOLETTA D'AGNELLO 57.99**

Grilled lamb chops

## **TAGLIO A MANO CONTROFILETTO 52.99**

Hand cut 18oz prime sirloin, black garlic butter

## **FILETTO DI MANZO 47.99**

8 oz filet mignon, black garlic butter

## *Pesce E Crostacei*

### **SALMONE SELVATICO IN CROSTA 38.99**

Skuna Bay salmon, phyllo crust, wilted watercress, crispy capers, herbed yogurt

### **SEAFOOD ZUPPETTA 54.99**

Lobster, scallops, shrimp, crabmeat simmered in olive oil, red onion, capers, garlic, over linguini

### **SCALLOPS 42.99**

Squid ink orzo, butternut squash, lemon curd

## *La Pasta*

### **SPAGHETTI E POLPETTE FATTE IN CASA 27.99**

House made spaghetti, meatballs

### **LINGUINE ALLE VONGOLE 28.99**

Tender little neck clams served in red or white wine sauce over linguine

### **RAVIOLI DI ARAGOSTA 40.99**

Lobster ravioli, sauvignon blanc blush sauce

### **CAVATELLI 23.99**

Handmade pasta, roasted eggplant, tomato, whipped burrata, brussel sprouts

### **RIGATONI BOLOGNESE 27.99**

Ricotta

## *Contorni*

**11.99 ea**

### **BRUSSEL SPROUTS**

Roasted garlic, shallots, white balsamic, roasted peppers

### **WHIPPED POTATOES**

### **TUSCAN FINGERLINGS**

Parmesan, rosemary

### **ASPARAGI**

Grilled asparagus

### **SPINACI E AGLIO**

Spinach & garlic

### **GNOCCHI**

Vodka cream, breadcrumbs

### **INDIVIDUAL SOUFFLES 14.99**

Please place your order at the beginning of the meal