

Capriccio

Antipasti Freddi

CREATE YOUR OWN ANTIPASTI FOR \$6 EACH

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

GAMBERONI E POLPA DI GRANCHIO 26.99

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

BURRATA TOAST 18.99

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

STUFFED MUSHROOMS 20.99

Italian sausage, broccoli rabe, crab, roasted pepper pesto

VONGOLE CASINO 22.99

Clams casino, applewood bacon

POLPETTE FATTE IN CASA 16.99

Capriccio meatballs, arugula salad

CALAMARI FRITTI 25.99

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

MELANZANE ALLA PARMIGIANA 17.99

Crispy eggplant, parmesan style

Zuppe

TORTELLONI IN BRODO 12.99

Chicken broth, spinach, cheese tortelloni

Insalata

INSALATA CESARE 16.99

Romaine lettuce, garlic anchovy dressing, parmesan croutons

INSALATA CAPRICCIO 15.99

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

INSALATA CASALINGA 15.99

Baby greens, spiced walnuts, summer berries, feta cheese, vanilla honey vinaigrette

ITALIAN "MARKET" SALAD 17.99

Romaine, iceberg, cured meats & cheeses, olives, garbanzo beans, toast points, red wine vinaigrette

Vitello Manzo & Selvaggina

POLLO 43.99

PARMIGIANA

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

FRANCESE | PICATTA

MARSALA | MILANESE | SALTIMBOCCA

VITELLO 47.99

PARMIGIANA

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

FRANCESE | PICATTA

MARSALA | MILANESE | SALTIMBOCCA

VEAL ROMERO 59.99

Jorge's Favorite

Broccoli rabe, crabmeat, served over linguine oil & garlic

COSTOLETTA DI MAIALE 43.99

Prime pork chop

COSTOLETTA D'AGNELLO *Market Price*

Grilled lamb chops

TAGLIO A MANO CONTROFILETTO 62.99

Hand cut 18oz prime sirloin, black garlic butter

FILETTO DI MANZO 58.99

8 oz filet mignon, black garlic butter

Pesce E Crostacei

SALMONE SELVATICO 39.99

Skuna Bay salmon, basmati rice, green lentils, fennel pollen, lemon crema

SEAFOOD ZUPPETTA 59.99

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

SCALLOPS 49.99

Seasonal succotash, vidalia onion puree

BRANZINO 48.99

Cavatelli, artichokes, olives, white wine lemon broth

La Pasta

SPAGHETTI E POLPETTE FATTE IN CASA 29.99

Spaghetti, meatballs

LINGUINE ALLE VONGOLE 32.99

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

RAVIOLI DI ARAGOSTA 44.99

Lobster ravioli, sauvignon blanc blush sauce

RIGATONI BOLOGNESE 29.99

Ricotta

PAPPARDELLE 26.99

House made pappardelle, parmesan broth, soppressata, basil

Contorni

15.99 ea

BROCCOLI RABE

Garlic, white wine

WHIPPED POTATOES

TUSCAN FINGERLINGS

Parmesan, rosemary

ASPARAGI

Grilled asparagus

SPINACI E AGLIO

Spinach & garlic

RICOTTA GNOCCHI

Vodka cream, meyer lemon, herb breadcrumbs

INDIVIDUAL SOUFFLES 16.00

Please place your order at the beginning of the meal