

# Capriccio

## First Course

Choice of

**Zuppa or Caesar Salad**

## Second Course

Choice of One of the following Entrees

### **Costoletta Di Maiale**

Prime pork chop

### **Salmone Selvatico**

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

### **Pollo Parmigiana**

Chicken topped with roma tomato sauce, mozzarella cheese with linguine

### **Rigatoni Bolognese**

Ricotta

## Third Course

Assorted Italian Pastries

\$80 per person



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Choice of

**Zuppa or Caesar Salad**

## **Second Course**

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Prime pork chop

### **Salmone Selvatico**

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### **Pollo Parmigiana**

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### **Rigatoni Bolognese**

Ricotta

### **Scallops**

Seasonal succotash, vidalia onion puree

## **Third Course**

Assorted Italian Pastries

\$90 per person

# Capriccio

## **First Course**

Assorted Antipasti Freddi (Family Style)

## **Second Course**

Zuppa or Caesar Salad

## **Third Course**

Choice of One of the following Entrees

### **Branzino**

Cavatelli, artichokes, olives, white wine lemon broth

### **Seafood Zuppetta**

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

### **Ravioli Di Aragosta**

Lobster ravioli, sauvignon blanc blush sauce

### **Pollo Parmigiana**

Chicken topped with roma tomato sauce, mozzarella cheese with linguine

### **Veal Romero**

Broccoli rabe, crabmeat, served over linguini oil & garlic

### **Filetto Di Manzo**

8 oz. filet mignon, black garlic butter

## **Third Course**

Assorted Italian Pastries

\$100 per person