

Capriccio

Antipasti Freddi

CREATE YOUR OWN ANTIPASTI FOR \$6 EACH

**PROSCIUTTO | SOPRESSATA | MOZZARELLA | MARINATED ARTICHOKE
BURRATA | ROASTED LONG HOTS | SPANISH ANCHOVIES | GENOA SALAME
PRIMA DONNA | PARMIGIANA REGGIANO | PROVOLONE**

GAMBERONI E POLPA DI GRANCHIO 26.99

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

BURRATA TOAST 19.99

Grilled focaccia, chili honey, marinated tomatoes, arugula

Antipasti Caldi

POLPO ALLA GRIGLIA 20.99

Grilled octopus, broccoli rabe, sausage, saffron potato, lemon herb pesto

POLPETTE FATTE IN CASA 16.99

Capriccio meatballs, fried basil, ricotta

MELANZANE ALLA PARMIGIANA 18.99

Crispy eggplant, parmesan style

CLAMS OREGANATA 22.99

Lemon white wine

CALAMARI FRITTI 25.99

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

GAMBERONI SCAMPI 21.99

Fresh head on prawns, garlic butter, focaccia crisps

Zuppe

TORTELLONI IN BRODO 13.99

Chicken broth, spinach, cheese tortelloni

ZUPPA DEL GIORNO 16.99

Seasonal selection

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, pickled plums, whipped cottage cheese, feta cheese, vanilla honey vinaigrette

INSALATA DI SPICCHI 16.99

Italian wedge salad, broken bleu cheese dressing, crispy pancetta, grilled corn, pickled onion, heirloom cherry tomatoes

Vitello, Manzo & Selvaggina

POLLO 44.99

PARMIGIANA

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

FRANCESE | PICATTA

MARSALA | MILANESE | SALTIMBOCCA

VITELLO 48.99

PARMIGIANA

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

FRANCESE | PICATTA

MARSALA | MILANESE | SALTIMBOCCA

VEAL ROMERO 59.99

Jorge's Favorite

Broccoli rabe, crab meat, served over linguine oil & garlic

COSTOLETTA DI MAIALE 45.99

Prime pork chop

COSTOLETTA D'ANGNELLO *Market Price*

Grilled lamb chops

TAGLIO A MANO CONTROFILETTO 62.99

Hand cut 18 oz prime sirloin, black garlic butter

FILETTO DI MANZO 59.99

8 oz filet mignon, black garlic butter

Pesci E Crostacei

SALMONE SELVATICO 39.99

Warm summer cous cous, sugar snap peas, Meyer lemon vinaigrette

SEAFOOD ZUPPETTA 59.99

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

SCALLOPS 49.99

Corn Risotto, bruschetta, lemon herb cr me fra che

La Pasta

SPAGHETTI POLPETTE FATTE IN CASA 29.99

Spaghetti, meatballs

RAVIOLI DI ARAGOSTA 44.99

Lobster ravioli, sauvignon blanc blush sauce

LINGUINE ALLE VONGOLE 32.99

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

PACCHERI 26.99

Charred pearl onions, peas, wild mushrooms, porcini cream

RIGATONI BOLOGNESE 29.99

Ricotta

SALSICCIA E PEPERONI 29.99

Mafaldine pasta, sausage, peppers, marinara sauce

Contorni

15.99 ea

BROCCOLI RABE

Garlic, white wine

WHIPPED POTATOES

SPINACI E AGLIO

Spinach & garlic

FUNGHI

Hen of the woods, shiitake, crimini, herbs

ASPARAGI

Grilled asparagus
Saltimbocca style, add \$2

HARVEST VEGETABLES

Corn, mushrooms, sugar snaps, asparagus

RICOTTA GNOCCHI

Vodka cream, meyer lemon, herb breadcrumbs

INDIVIDUAL SOUFFLES 17.00

Please place your order at the beginning of the meal