

Capriccio

Antipasti Freddi

CREATE YOUR OWN ANTIPASTI FOR \$6 EACH

**PROSCIUTTO | SMOKED SPECK | MOZZARELLA | MARINATED ARTICHOKES
BURRATA | ROASTED LONG HOTS | WHITE ANCHOVIES | GENOA SALAME
PRIMA DONNA | PARMIGIANA REGGIANO | PROVALA**

GAMBERONI E POLPA DI GRANCHIO 26.99

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

BURRATA TOAST 19.99

Roasted cherry tomato, arugula, grilled focaccia, Italian vinaigrette

Antipasti Caldi

POLPETTE FATTE IN CASA 16.99

Capriccio meatballs, basil, ricotta

CLAMS OREGANATA 22.99

Lemon white wine

MELANZANE ALLA PARMIGIANA 18.99

Crispy eggplant, parmesan style

CALAMARI FRITTI 25.99

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

Zuppe

ZUPPA DEL GIORNO 16.99

Seasonal soup of the day

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, beet "carpaccio", goat cheese, Italian vinaigrette

INSALATA DI LATTUGA 16.99

Organic bibb lettuce, quinoa, Maytag Blue Cheese, pancetta, pickled shallots

La Pasta

SPAGHETTI POLPETTE FATTE IN CASA 29.99

Marinara, meatballs

RIGATONI BOLOGNESE 29.99

Italian meat ragu, herb ricotta

RAVIOLI DI ARAGOSTA 44.99

Lobster ravioli, San Marzano tomato, basil, lobster butter sauce

TAGLIATELLE FRESCA 35.99

Wild mushroom and short rib ragu, chestnuts, pecorino romano

Pesci E Crostacei

SEAFOOD ZUPPETTA 59.99

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

BRANZINO 45.99

Roasted acorn squash, romanesco, gualciale, local blue crab reduction

DIVER SCALLOPS 49.99

Little neck clams, parsnip risotto, roasted garlic, lemon

Vitello, Manzo & Selvaggina

POLLO 44.99

CHICKEN

in the style of

VITELLO 48.99

VEAL

PARMIGIANA | FRANCESE | PICATTA |
MARSALA | MILANESE | SALTIMBOCCA

VEAL ROMERO 59.99

Jorge's Favorite

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

OSSO BUCO ALLA BAROLO 74.99

Stone milled polenta, roasted baby carrots, apple, Barolo wine sauce

COSTOLETTA D'ANGNELLO 79.99

Grilled lamb chops, roasted tomato/green pepper relish

TAGLIO A MANO CONTROFILETTO 62.99

Hand cut 18 oz prime sirloin, red wine shallots

FILETTO DI MANZO 59.99

8 oz filet mignon, red wine shallots

Contorni

12.99 ea

BROCCOLI RABE

Garlic, white wine

WHIPPED POTATOES

FUNGHI

Seasonal mushroom, garlic, herbs

ASPARAGI

Grilled asparagus

SPINACI E AGLIO

Spinach & garlic

RICOTTA GNOCCHI

San Marzano tomato, basil pesto

INDIVIDUAL SOUFFLES 17.00

Please place your order at the beginning of the meal