

Capriccio

Antipasti Freddi

CAPRICCIO HOUSE ANTIPASTA 30

Chefs selection of meats & cheeses, long hots, fig jam, grilled ciabatta bread

GAMBERONI E POLPA DI GRANCHIO 27

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

BURRATA TOAST 20

Roasted cherry tomato, arugula, grilled focaccia, Italian vinaigrette

Antipasti Caldi

POLPETTE FATTE IN CASA 17

Capriccio meatballs, basil, ricotta

CLAMS OREGANATA 23

Lemon white wine

MELANZANE ALLA PARMIGIANA 19

Crispy eggplant, parmesan style

CALAMARI FRITTI 26

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

Zuppe

ZUPPA DEL GIORNO 17

Seasonal soup of the day

Insalata

INSALATA CESARE 17

Romaine lettuce, garlic anchovy dressing, parmesan croutons

INSALATA CAPRICCIO 16

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

INSALATA CASALINGA 16

Baby greens, spiced walnuts, beet "carpaccio", goat cheese, Italian vinaigrette

INSALATA DI LATTUGA 17

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

La Pasta

SPAGHETTI POLPETTE FATTE IN CASA 30

Marinara, meatballs

RIGATONI BOLOGNESE 30

Italian meat ragu, herb ricotta

RAVIOLI DI ARAGOSTA 45

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

TAGLIATELLE FRESCA 36

Wild mushroom and short rib ragu, chestnuts, pecorino romano

Pesci E Crostacei

SEAFOOD ZUPPETTA 60

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

BRANZINO 46

Roasted acorn squash, seasonal wild mushrooms, shrimp brown butter

DIVER SCALLOPS 50

Little neck clams, parsnip risotto, roasted garlic, lemon

Vitello, Manzo & Selvaggina

POLLO 45

CHICKEN

VITELLO 49

VEAL

in the style of

PARMIGIANA | FRANCESE | PICATTA |
MARSALA | MILANESE | SALTIMBOCCA

VEAL ROMERO 60

Jorge's Favorite

Broccoli rabe, crab meat, garlic, served over linguine

BRAISED SHORT RIBS 59

Risotto, baby carrots, roasted apple, parmesan

COSTOLETTA D'ANGNELLO 80

Grilled lamb chops, red wine shallots

TAGLIO A MANO CONTROFILETTO 63

Hand cut 18 oz prime sirloin, red wine shallots

FILETTO DI MANZO 60

8 oz filet mignon, red wine shallots

add roasted lobster tail **38**

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Contorni

13 each

BROCCOLI RABE

Garlic, white wine

WHIPPED YUKON POTATOES

Roasted garlic

FUNGHI

Seasonal mushroom, garlic, herbs

ASPARAGI

Grilled asparagus

SPINACI E AGLIO

Spinach & garlic

RICOTTA GNOCCHI ALLA MILANESE

San Marzano tomato, basil, saffron

INDIVIDUAL SOUFFLES 21

Please place your order at the beginning of the meal