

# Capriccio

## Antipasti Freddi

### **CAPRICCIO HOUSE ANTIPASTA 30**

Chef's selection of meat & cheese, long hots, fig jam, grilled ciabatta bread

### **GAMBERONI E POLPA DI GRANCHIO 27**

Jumbo gulf shrimp and crabmeat, heirloom tomato, melon, horseradish crème fraîche

### **BURRATA TOAST 20**

Roasted cherry tomato, 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, marinara, lemon caper aioli

## 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**

Bibb lettuce, Wensleydale cranberry cheese, pancetta, quinoa, white balsamic vinaigrette

# La Pasta

## SPAGHETTI POLPETTE FATTE IN CASA 30

Marinara, meatballs

## RAVIOLI CON FORMAGGIO 41

Grilled chicken, broccoli rabe, black garlic, Parmigiano Reggiano cream

## CAPPELLINI ALLA VONGOLE 42

Local little neck clams, garlic, white wine, Italian parsley

## TAGLIATELLE BOLOGNESE 30

Italian meat ragù, herb ricotta

# Pesci E Crostacei

## SEAFOOD ZUPPETTA 60

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

## KING SALMON 46

Pinenut crusted, risotto, spring vegetable consommé, baby beets, haricot verts, green onion

## BRANZINO 46

Roasted corn, wild mushrooms, green apple, olive tapenade

## CAPESANTE LOCALE 50

Local scallops, confit potato, portobello, pancetta, asparagus, roasted cherry tomato, saffron/vanilla oil

# 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

## TAGLIO A MANO CONTROFILETTO 63

Hand cut 18 oz prime sirloin, red wine shallots  
add lobster tail 38

## FILETTO DI MANZO 60

8 oz filet mignon, red wine shallots  
add lobster tail 38

## COSTOLETTA D'ANGNELLO 81

Grilled lamb chops, Castelvetrano olive/mint tapenade

# Contorni

13

## BROCCOLI RABE

Garlic, white wine

## PUREED POTATO RUSTICO

Roasted garlic

## FUNGHI

Seasonal mushroom, garlic, herbs

## ASPARAGI

Grilled asparagus

## SPINACI E AGLIO

Spinach & garlic

## RICOTTA GNOCCHI

San Marzano tomato ragù, basil

## SOUFFLÉS 21

Please place your order at the beginning of the meal