

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

TUSCAN FLAT BREAD 19

Italian sausage, roasted peppers, tomato, basil

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 DI BURRATA 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 ragu, herb ricotta

Pesci E Crostacei

SEAFOOD ZUPPETTA 60

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

BRANZINO 46

Roasted corn, wild mushrooms, green apple,
olive tapenade

KING SALMON 46

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

CAPELANTE 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, colossal crabmeat, 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, red wine shallots

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 ragu, basil

ITALIAN FENNEL SAUSAGE

Tomato, basil

SOUFFLE DEL GIORNO 21

Please place your order at the beginning of the meal