

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, pickled tomato, cocktail sauce, mustard sauce

BURRATA TOAST 20

Whipped ricotta, mascarpone pesto, grilled focaccia, Italian vinaigrette, torn prosciutto

Antipasti Caldi

POLPETTE FATTE IN CASA 17

Capriccio meatballs, basil, ricotta

MELANZANE ALLA PARMIGIANA 19

Crispy eggplant, parmesan style

TUSCAN FLATBREAD 19

Seasonal selection

CLAMS OREGANATA 23

Lemon white wine

CALAMARI FRITTI 26

Tender fried calamari, red cherry peppers, marinara, lemon caper aioli

SEAFOOD MANICOTTI 26

Herb béchamel, gremolata

Zuppe

ZUPPA DEL GIORNO 17

Seasonal soup of the day

Insalata

INSALATA CESARE 17

Romaine lettuce, garlic anchovy dressing, parmesan croutons

INSALATA CASALINGA 16

Fresh greens, ceci beans, pearl mozzarella, egg, capers, herb vinaigrette

INSALATA CAPRICCIO 16

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

TUSCAN WEDGE 17

Humboldt Fog, buttermilk bleu dressing, pancetta, crispy shallots

La Pasta

SPAGHETTI POLPETTE FATTE IN CASA 30

Marinara, meatballs

PACCHERI 42

Wild mushroom, braised brisket ragu,
Locatelli, mascarpone

RAVIOLI DI ARAGOSTA 48

Spinach, tomato, lobster reduction

PAPPARDELLE 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

Sorrento lemon aioli, baby zucchini, confit
fingerlings

SALMON 46

Crispy potato, baby carrot, arugula pesto

CAPESANTE LOCALE 52

Local scallops, charred grapefruit caponata,
shallot soubise, fregola sarda

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, merlot demi
add lobster tail 38

FILETTO DI MANZO 60

8 oz filet mignon, merlot demi
add lobster tail 38

MEZZO POLLO 48

Half chicken, black garlic demi, bread salad

COSTOLETTA D'ANGNELLO 81

Grilled lamb chops, romesco

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

SWEET ITALIAN SAUSAGE

Tomato, basil

SOUFFLE DEL GIORNO 21

Please place your order at the beginning of the meal