



BUBBLES & BRUNCH

at
Capriccio

TO START

ANTIPASTI 20
cured meats & cheeses, treccini

BURRATA TOAST 17
strawberry agrodolce, pistachio,
toasted brioche

LAMB LOLLIPOPS 24
haystack potato, fig reduction,
pomegranates

ENTREES

"BYOO" 18
Build your own omelet choice of
three traditional ingredients, twice
cooked farm potatoes

EGGS BENEDICT 17
hollandaise, english muffin, twice
cooked farm potatoes

PRIME SIRLOIN & EGGS 34
eggs your way, twice cooked farm
potatoes

BELGIAN WAFFLE 15
berries, maple syrup, crème chantilly

DESSERTS 12

SEASONAL SORBET

FRESH FRUIT
honey yogurt, berries, walnut, maple
drizzle, flax seed

AFFOGATO

STRAWBERRY MANGO CHEESECAKE
almond graham crust, fresh strawberries

NUTELLA BREAKFAST TOAST
mascarpone cream, salted caramel

*Bottomless Brunch Cocktails
Bloody Marys & Mimosas*

HOUSE CURED LOX PLATTER 16
eggs, capers, red onion, toasted bagel

SEASONAL CITRUS SALAD 16
fennel, castelfranco radicchio, mint,
ruby red grapefruit, cara cara
oranges, wildflower honey-xeres
vinaigrette

LITTLE GEM CAESAR SALAD 15
focaccia croutons

TAGLIATELLE AI FRUTTI DI MARE 30
atlantic shellfish, parmesan, herbs

CAVATELLI VERDE 24
italian sausage, broccolini, basil pesto,
breadcrumbs

CAPP MEATBALL SANDWICH 16
provolone, ricotta, toasted french roll

T-BONE PORK CHOP 28
wild mushrooms, potato puree

SIDES 8

APPLEWOOD BACON

CRISPY SCRAPPLE

PORK SAUSAGE

PETIT SALAD

HALF AVOCADO

TWICE COOKED FARM POTATOES

PASTRIES 8

BLUEBERRY BUCKWHEAT SCONE

DANISH

(cheese, blueberry or cherry)

NY CRUMBCAKE

BANANA BREAD

Add bottomless brunch cocktails for an additional \$15 per person
with purchase of entree

Menu subject to change