

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

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

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

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

DESSERTS 12

SEASONAL SORBET

FRESH FRUIT

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

AFFOGATO

PASTRIES 8

BLUEBERRY BUCKWHEAT SCONE

DANISH

(cheese, blueberry or cherry)

NY CRUMBCAKE

BANANA BREAD

*Bottomless Brunch Cocktails
Bloody Marys & Mimosas*

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

Menu subject to change