

# La Carte

## Appetizer

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Pranzo

### Stuffed Artichoke Hearts “*Al Forno*”

Capers, Vidalia Onions, Gaeta Olives, Parma Prosciutto and Brioche Breadcrumbs  
6 (single)      12 (portion of two)

### Mozzarella and Tomato “*Ventaglio Caprese*”

Homemade Mozzarella and Organic Tomatoes Garnished with Basil  
Drizzled with Extra Virgin Olive Oil  
8

### Baked Parma and Mozzarella “*Tramezzino*”

Layers of Parma Prosciutto, Mozzarella and Brioche Bread “*Al Forno*” with Warm  
Spanish Anchovies and Caper Berry “*Pinzimonio*”  
10

### Ahi Crudo and Spelt “*Tartara*”

Cubed Ahi Tuna, Bermuda Onions, Capers and Gaeta Olives Marinated with Citrus Fruit Juices  
Drizzled with Extra Virgin Olive Oil  
10

### San Daniele and Pears

Seasonal Pears Draped with San Daniele Prosciutto and Drizzled with “*Saba*”  
9

### Calamari “*Affogati*”

Stewed Judith Point Calamari in Tomato and Basil Drizzled with Extra Virgin Olive Oil  
9

### Littleneck Clams “*Cassino*”

Baked Littlenecks on the Half Shell with Oreganato Breadcrumbs topped with Crispy Smoked Pancetta  
10

### Chilled Seafood Salad “*Dragoncello*”

Poached Calamari, Shrimp, Scallops and Crabmeat with Marinated Artichokes and  
Champignon Mushrooms in a Tarragon Emulsion  
11

### Shiitake Caps and Prawns “*Alla Griglia*”

Grilled Maya Prawns and Extra Large Shiitake Caps Drizzled with Warm Herb Dressing  
12

### Blue Point “*Ripiene*” and Hollandaise

Stuffed Oysters with Crabmeat, Spinach, Bell Peppers and Pancetta Served over a Brandy Sauce and  
Coated with Hollandaise  
12

*If you have any dietary needs and /or allergies, please consult your server as to ingredient details. Il Capriccio offers a full line of gluten free and lower carbohydrate pastas made from corn, rice, whole wheat or buckwheat flours, of which some are vegan friendly.*

*Please ask your server for available varieties.*

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## Salads

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### Roasted Golden Beets and “*Caprino*”

Fresh Raspberries and Extra Virgin Olive Oil with “*Caprino*” Goat Cheese

8

### Haricot Vert, Sweet Corn, Yukon Gold Potatoes and “*Pomodorini*”

Blanched Haricot Vert Salad with Sweet Corn Kernels, Steamed Yukon Gold Potatoes and Organic Tear Drop Tomatoes Tossed with Aged Red Wine Vinegar and Extra Virgin Olive Oil

9

### Hearts of Romaine “*Cesare*”

8

### Antonio Grande’s Farm Salad “*La Contadina*”

Wedges of Beefsteak Tomatoes, Bermuda Onions, Cucumbers, Bell Peppers and Basil Sprinkled with “*Fiore di Sale*” and Extra Virgin Olive Oil

9

### Mache, Frisee, Roquette, and Trevisano

In a Honey Truffle Emulsion with “*Percorino di Fossa*” Cheese

10

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## Pasta

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*Half Portions and Pasta Tastings Available Upon Request*

### Tagliatelle Bolognese with Mascarpone and English Peas

Long Egg Noodles with Three Meat Bolognese, Mascarpone Cheese and Fresh English Peas

16

### Ricotta and Spinach “*Malfatti*”

Ricotta and Spinach Dumplings in Tomato Ragu

16

### Trofie “*Al Pesto*”

Fresh Miniature Twists of Pasta with Basil Pesto, Pinoli Nuts, Sliced Haricot Vert and Julienned Potatoes

16

### Pappardelle Porcini

Squares of Fresh Pasta with Morsels of Parma Prosciutto in a Porcini Mushroom Crème

16

### Scialatelli Calabrese e Ricotta Secca Nostrana

Tomato Ragu and Tossed with Grated, Aged, Sheep Milk Ricotta

16

### Garganelli, Trevisano and Leeks “*Allo Champagne*”

Homemade Garganelli Quills in a Creamy Braised Trevisano and Leeks Ragu

16

### Tortelloni Gorgonzola e Noci

Cheese Filled Tortelloni in Mascarpone and Gorgonzola Crème Sprinkled with Crumbled Walnuts

16

### Black Linguine “*Allo Scoglio*”

Fresh Squid Ink Linguine with Shrimp, Calamari and New Zealand Clams in a Mildly Spicy Tomato Concasse

18

### Pasta e Fagioli

7

## Main Course Fish

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### San Pietro Gratinato

Breaded filet of John Dory in a Santa Teresa Lemon and White Wine Sauce  
17

### Stuffed Filet of Lemon Sole “*Gremolata con Pachino*”

A Medley of Salmon, Shrimp and Crabmeat Wrapped in Lemon Sole, Baked in Cocotte  
with “*Pachino*” Sun-dried Tomatoes, Caper Berries, Vidalia Onions and Gaeta Olives Garnished with Basil  
17

### Grilled Prawns over Pasta “*Al Nero di Seppia*”

Squid Ink Pasta with Tomato Concasse, Pinoli Nut and Roasted Pepper “*Salsa*”  
23

### Ahi Tuna “*Agrodolce*” with Sicilian Caponata

Seared Ahi Steak in a Tangy Sweet and Sour Sauce over Caponata of Seasonal Vegetables  
23

### Potato Encrusted Day Boat Scallops “*Al Pomodoro*”

Extra Large Day Boat Scallops with Golden Roasted Julienned Yukon Potato over Tomato Puree  
19

### Chilean Sea Bass “*Cannellini e Cime di Rapa*”

Chilean Sea Bass al Vino Bianco Served over a Sauté of Cannellini Beans and Broccoli Rabe “*Aglio e Olio*”  
Drizzled with Extra Virgin Olive Oil  
20

### Lobster “*Fradiavolo*”

Half Maine Lobster and New Zealand Clams in a Mild “*Pomodoro*” over Linguine  
18

### Roasted Whole Branzino “*Al Pomodoro e Basilico*”

Whole Mediterranean Sea Bass “*Branzino*” Oven Roasted with Tomato Concasse, Garlic and Basil  
Plated Table Side  
23

## Main Course Meat

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### Seared Breast of Chicken Paillard “*Alla Piastra*”

All Natural Breast of Chicken Pan-Seared with Rosemary Garnished with Escarole “*Aglio e Olio*”  
16

### Chicken “*Ai Quattro Formaggi*”

Combination of Provolone, Fontina, Mascarpone and Parmigiano Cheeses Stuffed in a Breast of All Natural Chicken  
Wrapped with Smoked Prosciutto “*Speck*”  
17

### Breaded Berkshire Rack of Pork “*Dolce e Piccante*”

Frenched Rack of Berkshire Pork, Encrusted with Blend of Dry Breadcrumbs and Browned with Sage, Spicy Cherry and  
Sweet Peppadew Peppers in a Light Demi Served with Spinach Sauté  
17

### Beef “*Straccetti*”

Pan-seared Strips of “*Piemontese*”\* Beef Glazed with Balsamic Vinegar Served with  
Rucola, Cherry Tomatoes and Bermuda Onions Topped with Shavings of Parmigiano Reggiano  
18

## Main Course Meat

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### Medallions of Veal “*Boscaiola*”

Tender, Milk Fed Veal Prepared with Sun Dried Tomatoes, Chipollini Onions, Mixed Seasonal Mushrooms and Herbs  
18

### Veal Principessa

Medallions of Veal Tenderloin Topped with Eggplant, Coppa, Tomato and Mozzarella Cheese Served with  
Steamed Asparagus Tips  
18

### Beef Short Ribs “*Brassato con Risi e Bisi*”

Slow Cooked Boneless “*Piemontese*” Beef Short Ribs “*Al Vino Rosso*” Served with Risotto “*alla Parmigiana*”  
with English Peas  
18

### Veal “*Tagliata Milanese*”

Thinly Pounded Tenderloin of Veal, Breaded and Topped with Rucola, Tomatoes, and Red Onions with  
Parmigiano Cheese Shavings  
22

### Skirt Steak “*Ciambotta*”

Roasted and Sliced Piedmontese Skirt Steak with Mushrooms, Vidalia Onions, Green and Red Peppers, and  
Potatoes in a Tangy Garlic and Rosemary Sauce  
22

## Contorni

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7

Grilled Asparagus

Sautéed Spinach

Broccoli Rabe Sauté

Roasted Yukon Gold Potatoes

Steamed Broccoli

Sautéed Escarole

Mixed Seasonal Mushroom Sauté

Dandelion Sauté

Zucchini Milanese

Risotto alla Milanese

Chilled Cannellini Beans with Garlic & Rosemary

Asparagus Milanese

Caponata

## Lunch “*Al Volo*”

We realize that guests joining us for lunch during the week maybe dining with a limited amount of time.  
To accommodate such rigorous time constraints, may we please suggest the following options:

### Appetizer

#### Mozzarella and Tomato “*Ventaglio Caprese*”

Homemade Mozzarella and Organic Tomatoes garnished with Basil, Drizzled with Extra Virgin Olive Oil

#### Ahi Crudo and Spelt “*Tartara*”

Cubed Ahi Tuna, Bermuda Onions, Capers and Gaeta Olives Marinated with Citrus Fruit Juices, Drizzled with Extra Virgin Olive Oil

#### Calamari “*Affogati*”

Stewed Judith Point Calamari in Tomato and Basil Drizzled with Extra Virgin Olive Oil

#### Shiitake Caps and Prawns “*Alla Griglia*”

Grilled Maya Prawns and Extra Large Shiitake Caps Drizzled with Warm Herb Dressing

### Pasta

#### Tagliatelle Bolognese with Mascarpone and English Peas

Long Egg Noodles with Three Meat Bolognese, Mascarpone Cheese and Fresh English Peas

#### Ricotta and Spinach “*Malfatti*”

Ricotta and Spinach Dumplings in Tomato Ragu

#### Pappardelle Porcini

Squares of Fresh Pasta with Morsels of Parma Prosciutto in a Porcini Mushroom Crème

### Main Course

#### San Peitro Gratinato

Breaded filet of John Dory in a Santa Teresa Lemon and White Wine Sauce

#### Ahi Tuna “*Agrodolce*” with Sicilian Caponata

Seared Ahi Steak in a Tangy Sweet and Sour Sauce over Caponata of Seasonal Vegetables

#### Seared Breast of Chicken Paillard “*Alla Piastra*”

All Natural Breast of Chicken Pan-Seared with Rosemary Garnished with Escarole “*Aglio e Olio*”

#### Breaded Berkshire Rack of Pork “*Dolce e Piccante*”

Encrusted with Dry Breadcrumbs and Browned with Sage, Spicy Cherry and Sweet Peppadew Peppers in a Light Demi Served with Spinach Sauté

#### Beef “*Straccetti*”

Seared Strips of “*Piemontese*” Beef Glazed with Balsamic Vinegar Served with Rucola, Cherry Tomatoes and Onions with Parmigiano Shavings

#### Veal “*Tagliata Milanese*”

Thinly Pounded Tenderloin of Veal, Breaded and Topped with Rucola, Tomatoes, and Red Onions topped with Parmigiano Shavings

## Combination Lunch

For guests who prefer a larger, single course as opposed to a meal with several courses

#### Pan-seared Chicken Breast over *Cesare Salad*

16

#### Chicken Milanese with Tricolor Salad, Topped with Parmigiano Shavings

16

#### Pan-seared Veal Paillard and Antonio’s Farm Salad

20

#### Oven Roasted Day Boat Scallops and Maya Prawns Served over a Bed of Sautéed Mix Mushrooms

Rosemary Infused and Drizzled with a Balsamic Reduction

20

#### Broiled Scottish Salmon “*Al Limone*” Accompanied by Mache, Frisee, Roquette and Trevisanno

Drizzled with a House Balsamic Vinaigrette

18

#### Grilled Ahi Tuna Steak Topped with a Tomato “*Salsa*” Paired with a Haricot Vert Salad

with Sweet Corn, Yukon Gold Potatoes and Tear Drop Tomatoes in Red Wine Vinegar and Extra Virgin Olive Oil

23

#### Broiled Petite Mignon and Sautéed Broccoli Rape “*Aglio e Olio*”

24

## **Award Wining Gourmet Dining in an Atmosphere of Taste**

Welcome and buon appetito from Executive Chef Antonio Grande, Chef Natale Grande, their family and staff. We look forward to providing you with a most sumptuous culinary experience.

Distinctive gourmet dining is assured by master oenogastronome and Executive Chef Antonio Grande, who has perfected his skills aboard such luxury cruise ships as the *Michelangelo*, the *Leonardo Da Vinci*, the *Oceanic*, and the *Homeric*.

Our “Crème de la Crème” ingredients – the finest cuts of meat, fresh picked vegetables, fragrant herbs and spices, exquisite fresh fish and **our own farm grown organic summer vegetables** - are lovingly combined with meticulous care, life long experience, and a passionate appreciation for fine dining and good health.

### **Gourmet Wine Tasting Dinners**

Our seasonally scheduled Gourmet Wine Dinners have been well-received, from both wine connoisseurs as well as all who wish to increase their knowledge and experience of gourmet dining.

Available on a limited-guest basis, these delightful dinners feature carefully selected wines from the world’s finest vineyards and an impeccably matched multi-course menu, prepared under Executive Chef Grande’s direct supervision. For your added enjoyment, a guest speaker from select vineyards will be available to discuss the wines and answer questions.

For the discriminating wine connoisseur... Il Capriccio offers a custom tailored wine & dinner menu available for intimate gatherings of six or greater.

### **Gourmet Single Malt Scotch Tasting Dinners**

Our quarterly scheduled Gourmet Single Malt Scotch Tasting Dinners appeal to Scotch enthusiasts as well as to those who wish to increase their knowledge of the spirit. These wonderful dinners feature impeccably selected Scotches from the world’s finest distilleries and are matched seamlessly with a multi-course menu, prepared under the meticulous eye of Chef Grande himself. Complementing the evening’s experience is a guest speaker who will discuss the Scotch and answer any inquiries. A three-piece jazz band is typically present during the tasting, adding the finish touch to a memorable experience.

A custom tailored Scotch & dinner menu is available for intimate gatherings of six or greater.

### **Cooking Classes and Demonstrations**

Executive Chef Antonio Grande is pleased to share his extensive knowledge and years of experience in the kitchen. An evening of Chef’s Philosophy and Mastery of “*La Cucina Italiana*” accompanied by a beautifully prepared menu paired with perfectly selected wines are all available for gatherings of ten or greater.

Please ask the maître d’ to find out more about these truly exceptional epicurean events.