

Il Capriccio

Dinner

Antipasti

Judith Point Calamari Affogati

Stewed in San Marzano tomato & basil
garnished with English peas drizzled with extra virgin olive oil

14

Stuffed Artichoke Hearts

Brioche breadcrumbs, capers, Gaeta olives and minced
San Daniele prosciutto

13

“Flying Meatballs ®”

Blended beef and veal with Grana Padano meatballs in
traditional pomodoro, drizzled with basil pesto

10

Mozzarella di Bufala al Passato di Pomodoro con Pesto

Fresh Bufala mozzarella with cocktail tomato
pure’ basil pesto

15

Seafood Salad al Dragoncello

Poached calamari, shrimp, scallops, octopus and
crabmeat with marinated artichokes and mushrooms
in tarragon emulsion

16

Oysters Ripiene

Beau Soleil oysters stuffed with crabmeat,
Holland peppers, spinach & pancetta in creamy
brandy sauce and Hollandaise

15

Crudo di Tonno

Cubed Ahi Tuna, Bermuda onions, capers and
Gaeta olives. Marinated with citrus fruit juices
Drizzled with extra virgin olive oil over farro

15

Gamberi e Funghi alla Griglia

Jumbo shrimp grilled over Mushrooms with herbs dressing

17

Vitello Tonnato

Thin slice veal tenderloin sous vide with tuna
ventresca dressing

15

Contorni

Sides

12

Sautéed Spinach

Broccoli Rabe Sauté

Roasted Fingerling Potatoes

Asparagus Milanese

Sautéed Mixed Seasonal Mushrooms

Sautéed Dandelions

Pasta

Pappardelle ai Porcini

Fresh pappardelle pasta in a porcini mushroom infusion with prosciutto

24

Kamut Spaghetti con Ventresca

Ancient grain, organic spaghetti tossed with poached tuna toro, caper berries, black Gaeta olives, campari tomatoes and fresh basil

25

Tagliatelle Bolognese

Long egg noodle in a creamy beef Bolognese sauce mascarpone cheese, English peas

24

Maccheroni alla Chitarra con Bottarga di Mugine, Pistacchio Siciliano

Guitar string spaghetti in Aglio e olio, Sardinian Bottarga, crushed Sicilian pistachio nuts, peperoncino

26

Tagliolini Freschi con Scampi e Granchio

Fresh linguine with langostino, crabmeat in tomato concasse

26

Trofie con Ragu di Coniglio al Vino Rosso

Trofie pasta quills in rabbit ragout, red wine sauce

24

Linguine Fresche con Nduia

Fresh linguine garlic and oil with spicy Calabrese home made nduia

24

Risotto All' Astice

Lobster risotto with asparagus and parmesan cheese shell

26

Orecchiette con Salsiccia Calabrese e Cime di Rape

Fresh Orecchiette pasta with Calabrian spicy sausage, broccoli rabe

24

Zuppe

Soups

Cuccia di Grano

Wheat berry soup with Crotonese cheese shavings and olive oil

14

Zuppa di Lenticchie

Beluga lentil soup

14

Carne

Meat

Beef Short Rib "Stracotto"

Slow cooked boneless grass-fed Piemontese short ribs with Fregula Sarda

34

Veal "Ossobuco"

Braised center cut milk fed veal shank served with risotto

43

Organic Roasted Chicken "Al Mattone"

Half semi-boneless free-range chicken in garlic, lemon and rosemary served with spinach

28

Sella di Maiale Iberico

Rack of Iberico pork ,imported from Spain hot cherry peppers fried green tomatoes and potatoes

34

Veal Milanese

Veal tenderloin, breaded with arugola tomato and onions, Parmesan cheese shavings

42

Tagliata di Vitello alla Griglia

Paillard of veal tenderloin grilled, spinach

42

Costoletta di Vitello con Porcini

Center cut rack of veal with wild porcini mushrooms and asparagus

45

NY Strip Piemontese

All natural (hormone & antibiotic free) New York Strip steak Piemontese roasted with sautéed dandelion greens fingerling potatoes

46

Filet Mignon Ripieno

Filet Mignon stuffed with four cheeses and Walnuts wrapped with smoked prosciutto (spec) Served with polenta

42

Costatine D'Agnello in Crosta di Pepe

Rack of Lamb in Mixed spicy Peppercorn Crust in Cognac sauce

38

Veal Medaglioni Principessa

Veal tenderloin, eggplant, prosciutto, mozzarella and Grilled tomato served with asparagus

34

Pesce

Fish

Sea Bass “Cannellini e Cime di Rapa”

Our signature Chilean sea bass over sautéed broccoli rabe and cannellini beans drizzled with extra virgin olive oil

38

Salmone Croccante al Rosmarino

Crispy king salmon filet with rosemary sauce with zucchini and tomato au gratin

35

Capesante in Vellutina di Zucca

Roasted day boat scallops, in a creamy butternut squash puree with polenta, pancetta and sautéed seasonal wild mushrooms

34

Branzino al Forno

Fresh, whole, roasted Mediterranean sea bass garlic and aromatic herbs

*not available on Saturday

38

Scigno di Mare

Semi-shelled lobster, jumbo scallops, Maya prawns, langostino with seasonal mushrooms in a velvety brandy “Salsa Americana”

36

Filetto di Sogliola al Vino Bianco e limone

Filet of sole in lemon and wine sauce

32

Trancia di Tonno All’Aceto Balsamico e Pepe Rosa

Center cut Ahi tuna in balsamic sauce with Caponata alla Siciliana

35

Gamberoni alla Griglia con Fettuccine al Nero di Seppia

Grilled jumbo shrimp over squid ink fettuccine roasted Peppers, eggplant, pinoli nut and cherry tomato

36

Insalata

Salads

Roasted Golden Beets & Caprino

Extra virgin olive oil and raspberry vinaigrette with goat cheese

13

Spinach, Pancetta and Walnuts

Tender spinach leaves & roasted walnuts tossed with gorgonzola “Dolce”, crispy pancetta in balsamic vinegar sprinkled with duck boiled egg

13

Insalata di Finocchio e Arange con Pamiggiano

Fresh d fennel salad with orange, pomegranate berries in ginger dressing with Parmiggiano shavings

13

Farmer’s Salad

Cocktail tomato, fresh corn, green & red bell peppers Tropea red onion with fresh basil

13

Insalatina di Campo

Blend of Trevisano, endive, upland cress, roquette, mache and micro greens in a honey truffle balsamic dressing

13

Insalata di Zucchini

Zucchini salad, fresh corn and red bell pepper and pickled onions

13