

Il Capriccio

Lunch

Antipasti

Judith Point Calamari Affogati

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

13

Stuffed Artichoke Hearts

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

12

“Flying Meatballs ®”

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

9

Mozzarella di Bufala al Passato di Pomodoro con Pesto

Fresh Bufala mozzarella with cocktail tomato
pure' basil pesto

13

Seafood Salad

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

14

Oysters Ripiene

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

13

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

14

Gamberi e Funghi alla Griglia

Jumbo Shrimp grilled over mushrooms with herbs dressing

15

Vitello Tonnato

Thin slice veal tenderloin sous vide with tuna
ventresca dressing

13

Contorni

Sides

12

Sautéed Spinach

Broccoli Rabe Sauté

Roasted Fingerling Potatoes

Sautéed Mixed Seasonal Mushrooms

Sautéed Dandelions

Pasta

Pappardelle ai Porcini

Square shaped pasta in a porcini mushroom crême with bits of Parma prosciutto

20

Kamut Spaghetti con Ventresca

Ancient grain, organic spaghetti tossed with poached tuna toro, caper berries, black Gaeta olives and teardrop tomatoes finished with extra virgin olive oil

22

Tagliatelle Bolognese

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

20

Maccheroni alla Chitarra

Bottarga & Pistacchio

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

22

Tagliolini Fresche con Scampi e Granchio

Fresh linguine with langostino and crabmeat in tomato concasse

22

Trofie con Ragu di Coniglio al Vino Rosso

Trofie pasta quills in rabbit ragout in red wine sauce

20

Orecchiette con Salsiccia Calabrese e Cime di Rape

Fresh Orecchiette pasta with Calabrian spicy sausage, broccoli rabe

20

Linguine Fresche con Nduia

Fresh linguine garlic and oil with spicy Calabrese home made nduia

20

Tagliolini con Rucola Pomodoro e Gorgonzola

Fresh tagliolini with arugola, fresh tomato and gorgonzola

20

Zuppe

Soups

Cuccia di Grano

Wheat berry soup with Crotonese cheese shavings and olive oil

12

Zuppa di Lenticchie

Beluga lentil soup

11

Carne

Meat

Beef Short Rib “Stracotto”

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

26

Veal Medaglioni Principessa

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

28

Organic Roasted Free-Range Chicken “Al Mattone”

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

24

Sella di Maiale Iberico

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

28

Veal Milanese

Thinly pounded tenderloin of veal, breaded, topped with roquette, tomato, red onion and Parmigiano cheese shavings

28

Tagliata di Vitello alla Griglia

Paillard of veal tenderloin grilled, spinach

28

Petti di Pollo alla Valdostana

Organic breast of chicken with prosciutto and fontina cheese over spinach

24

Costatine D’Agnello in Crosta di Pepe

Rack of Lamb in Mixed spicy Peppercorn Crust in Cognac sauce

30

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

29

Salmone Croccante al Rosmarino

Crispy king salmon filet with Rosemary sauce

27

Capesante in Vellutina di Zucca

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

27

Filetto di Sogliola alla Crosta di Pistacchio

Filet of sole in pistachio crust

28

Salsa di Mare

Clams, shrimp, scallops, squid
Chilean sea bass in tomato concasse
over capellini

28

Trancia di Tonno All’Aceto Balsamico e Pepe Rosa

Center cut Ahi tuna in balsamic sauce with
Caponata alla Siciliana

28

Branzino alle Erbe Aromatiche

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

30

Gamberoni alla Griglia con Fettuccine al Nero di Seppia

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

28

Insalate

Salad

Roasted Golden Beets & Caprino

Extra virgin olive oil and raspberry vinaigrette
with goat cheese

11

Spinach, Pancetta and Walnuts

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

11

Insalata di Finocchio e Arange con Pamiggiano

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

11

Farmer’s Salad

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

11

Insalatina di Campo

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

11

Insalata di Zucchini

Zucchini salad, fresh corn and bell pepper
and pickled onions

11