

Il Capriccio

Dinner

Antipasti

Judith Point Calamari *Affogati*

Poached, San Marzano tomatoes, basil, English peas
18

Stuffed Artichoke Hearts

Brioche breadcrumbs, capers, Gaeta olives, minced
San Daniele prosciutto
17

“Flying Meatballs ®”

Beef, veal meatballs traditional pomodoro
sauce, parmesan cheese shavings, basil pesto
15

Mozzarella di Bufala con Melanzane Arrosto e Bresaola

Fresh imported bufala mozzarella cheese,
roasted Italian eggplant, bresaola, tomato puree
18

Seafood Salad con Serpentaria

Poached calamari, shrimp, scallops, octopus and
crabmeat, marinated artichoke, mushrooms
tarragon emulsion
24

Oysters Ripiene

Beau Soleil oysters stuffed with crabmeat,
holland peppers, spinach, pancetta, creamy
brandy sauce, hollandaise
18

Crudo di Tonno

Ahi tuna, bermuda onions, capers,
gaeta olives, lemon juice,
extra virgin olive oil over farro
18

Burrata Tartufata con Prosciutto San Daniele

Fresh burrata cheese, Truffle infusion
prosciutto san daniele
19

Insalata di Polpo

Octopus salad with mixed vegetables
lemon olive oil dressing
19

Gamberi Selvatici e Funghi alla Griglia

Grilled wild shrimp, shiitake mushrooms, warm herb dressing
19

Contorni

Sides
15

Spinach Sautéed

Broccoli Rabe Sautéed

Roasted Fingerling Potatoes

Asparagus Milanese

Mixed Seasonal Mushrooms Sautéed

Pasta

Pappardelle ai Porcini

Fresh pappardelle porcini mushroom
infusion of prosciutto

32

Spaghetti di Grano Khorasan con Ventresca

Ancient grain organic spaghetti
tuna ventresca, caper berries, black Gaeta olives, campari
tomato, fresh basil

34

Tagliatelle Bolognese

Egg noodle creamy beef bolognese sauce, mascarpone
cheese, english peas

32

Maccheroni alla Chitarra con Bottarga

Fresh homemade guitar string spaghetti, aglio e olio, Sardinian
bottarga, crushed Sicilian pistachio nuts, peperoncino

34

Linguine Fresche Terra Mia

Fresh homemade, linguini, garlic and oil
peperoncino, stone crushed green olives, toasted pignoli nuts

32

Trofie al Ragu' di Coniglio

Fresh Trofie pasta
rabbit Ragu'

32

Tagliatelle Aragosta Mare Monti

Homemade fresh Tagliatelle pasta, fresh lobster, New Zealand
clams, wild mushrooms, spicy pachino tomato sauce

38

Pici Toscani Cacio e Pepe

Fresh pici pasta, ground black pepper, pecorino cheese

34

Carne

Meat

Veal "Ossobuco"

Braised center cut milk fed veal shank served with risotto

65

Veal Milanese

Breaded boneless loin of veal over arugula,
tomato, onions, parmesan shavings

49

Tagliata di Vitello alla Griglia

Grilled boneless loin of veal
spinach, potato puree

49

Cotoletta di Vitello "Parmigiana"

Boneless loin of veal light tomato
sauce, buffalo mozzarella cheese

49

Beef Short Rib "Stracotto"

Slow cooked boneless grass-fed Piemontese
short ribs with fregula sarda

49

Filet Mignon Ripieno e Polenta

Filet Mignon stuffed with four cheeses,
walnuts, wrapped with smoked prosciutto (speck)
served with polenta

58

Filetto di Bue ai Ferri

10oz Prime center cut grilled filet mignon

58

NY Strip Piemontese

22oz all natural hormone, antibiotic free
grilled New York strip steak Piemontese

58

Costatine D'Agnello al Pistacchio

Fresh Colorado rack of lamb, pistachio crust

62

Pollo Biologico al Mattone

Half semi-boneless organic chicken, garlic,
Lemon, rosemary sauce served with spinach

36

Porchetta Arrosto

Boneless roasted suckling porchetta
over spicy polenta

44

Rack of Iberico Pork Calabrian Style

Fried green tomatoes, hot cherry peppers,
fingerling potatoes, garlic vinegar sauce

48

Pesce

Fish

Sea Bass “Cannellini e Cime di Rapa”

Our signature chilean sea bass, broccoli rabe, cannellini beans, extra virgin olive oil

48

Medaglione di Salmone con Finocchio Arrosto

Roasted steelhead salmon, fennel sauce, crispy celery roots over semolina dumpling

44

Capesante in Vellutina di Zucca e Porcini

Roasted day boat scallops, creamy butternut squash guanciale, wild porcini mushrooms over chickpea farinaccio

50

Branzino al Forno

Fresh, whole, roasted mediterranean sea bass garlic, aromatic herbs

not available on saturday

58

Scrigno di Mare

Semi-shelled lobster, jumbo scallops, wild shrimp, seasonal wild mushrooms in a velvety brandy

“Salsa Americana”

50

Filetto di Sogliola All’Origano

Filet of sole, lemon sauce, wild oregano garlic bread crumbs

45

Tonno in Crosta di Pepe

Albacore tuna in mix peppercorn crust brandy sauce, roasted tomato zucchini

46

Gamberi Selvatici Aglio Olio e Limone

Wild imported shrimp, garlic, lemon, white wine sauce, risotto

46

Filetto di Branzino alla Griglia con Borlotti e

Radicchio Trevisano

Grilled filet of european sea bass, borlotti beans, radicchio, fresh herbs warm dressing

46

Polpo Affogato con Ceci e Fresa di Pane

Fresh octopus spicy pachino tomatoes, chickpeas garlic olive oil bread crostone

46

Insalata Croccante al Gorgonzola

Hearts of romaine with gorgonzola lemon dressing apple crisp, walnuts and raisins

16

Radicchio Revolution con Colatura di Alici

Castelfranco, trevisano precoce, rosa veneto belgium Endive, colatura di alici dressing

18

Insalata di Finocchio e Arance con Saba

Fresh fennel salad, orange, pomegranate saba dressing, parmigiano shavings

16

Farmer’s Salad

Cocktail tomato, fresh corn, green and red bell peppers, tropea onion, fresh basil

16

Insalata Cesare

Hearts of romaine caesar dressing parmigiano cheese croutons

16

Insalata

Salads