

*Il Capriccio*

*Dinner*

## **Antipasti**

### **Judith Point Calamari *Affogati***

Poached, San Marzano tomatoes, basil, English peas

**21**

### **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

**16**

### **Mozzarella di Bufala con Melanzane Arrosto e Bresaola**

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

**22**

### **Seafood Salad con Serpentaria**

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

**29**

### **Oysters Ripiene**

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

**22**

### **Crudo di Tonno**

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

**22**

### **Burrata Tartufata con Prosciutto San Daniele**

Fresh burrata cheese, Truffle infusion  
prosciutto san daniele

**22**

### **Insalata di Polpo**

Octopus salad with mixed vegetables  
lemon olive oil dressing

**22**

### **Gamberi Selvatici e Funghi alla Griglia**

Grilled wild shrimp, shiitake mushrooms, warm herb dressing

**22**

## **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**

### **Paccheri con Guanciale Amatriciana**

Over size rigatoni with Italian guanciale  
San Marzano 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**

### **Linguine alle Vongole Veraci**

Italian authentic fresh clams veraci, fish broth

**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

**39**

### **Rack of Iberico Pork Calabrian Style**

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

**52**

## **Pesce**

*Fish*

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

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

**52**

### **Medaglione di Salmone con Finocchio Arrosto**

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

**45**

### **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”

**52**

### **Filetto di Sogliola All’Origano**

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

**48**

### **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**

*Salads*

### **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

**21**

### **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**

### **Caesar Salad for one**

Hearts of romaine caesar dressing parmigiano cheese croutons

**16**