

Il Capriccio

Dinner

Antipasti

Calamari Affogati

Poached, San Marzano spicy tomatoes, basil, English peas
22

Cuore di Carciofo Ripieno

Artichoke hearts Stuffed brioche breadcrumbs, capers,
Gaeta olives, minced San Daniele prosciutto
18

Polpette della Nonna

Beef, veal meatballs traditional pomodoro
sauce, parmesan cheese shavings, basil pesto
18

Mozzarella di Bufala con Melanzane Arrosto e Bresaola

Fresh imported bufala mozzarella cheese,
roasted Italian eggplant, bresaola, tomato puree
24

Insalata Di Mare

Poached calamari, shrimp, scallops, octopus and
crabmeat, marinated artichoke, mushrooms
tarragon emulsion
29

Ostriche Ripiene

Beau Soleil oysters stuffed with crabmeat,
holland peppers, spinach, pancetta, creamy
brandy sauce, hollandaise
24

Crudo di Ricciola

Fresh Italian Amberjack, ginger' pineapple
pomegranate, lemon evoo dressing
24

Burrata Tartufata con Culatello di Zibello

Fresh burrata cheese, Truffle infusion
Culatello di Zibello
26

Carpaccio di Polpo

Octopus carpaccio, spicy pepperoncino
lemon olive oil dressing
24

Gamberi Selvatici e Funghi alla Griglia

Grilled wild shrimp, shiitake mushrooms, warm herb dressing
24

Vitello Tonnato

Poaced veal tenderloin, tuna capers
creamy dressing
26

Contorni

Sides

Spinaci Saltati

Spinach Sautéed
15

Broccoli di Rabe

Broccoli Rabe Sautéed
15

Patate Arrosto

Roasted Fingerling Potatoes
15

Asparagi Milanese

Asparagus Milanese
15

Funghi Misti Trifolati

Mixed Seasonal Mushrooms Sautéed
15

Pasta

Pappardelle ai Porcini

Fresh pappardelle porcini mushroom
infusion of prosciutto

34

Paccheri Amatriciana

Over size rigatoni with Italian guanciale
San Marzano tomato, fresh basil

34

Fettuccine Bolognese

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

34

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

34

Trofie al Ragu' di Coniglio

Fresh Trofie pasta
rabbit Ragu'

34

Tagliatelle Aragosta Mare Monti

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

42

Pici Toscani Cacio e Pepe

Fresh pici pasta, ground black pepper, pecorino cheese

34

Spaghetti Carbonara con Nduia

Carbonara sauce, spicy nduia, guanciale

34

Carne

Meat

Ossobuco di Vitello

Braised center cut milk fed veal shank served with risotto

65

Vitello Milanese

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

54

Medaglioni di Vitello Arrosto

Roasted loin of veal
white wine sauce

56

Cotoletta di Vitello "Parmigiana"

Boneless loin of veal light tomato
sauce, buffalo mozzarella cheese

54

Stracotto di Manzo

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

52

Filetto di Bue Ripieno con Polenta

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

62

Filetto di Bue ai Ferri

10oz Prime center cut grilled filet mignon

62

Bistecca Piemontese

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

62

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

44

Costoletta di Maiale alla Calabrese

Rack of Iberico pork fried green tomatoes, hot cherry peppers,
fingerling potatoes, wild fennel vinegar

54

Pesce

Fish

Spigola Cannellini e Cime di Rabe

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

54

Medaglione di Salmone con Finocchio Arrosto

Roasted steelhead salmon from Faroe Island crispy celery roots
fennel sauce over semolina dumpling

50

Capesante in Vellutina di Zucca e Porcini

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

54

Branzino al Forno

Fresh, whole, roasted mediterranean sea bass
white wine, fresh herbs
not available on Saturday

62

Scrigno di Mare

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

56

Filetto di Sogliola all'Origano

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

52

Tonno in Crosta di Pepe

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

52

Gamberi Selvatici Aglio Olio e Limone

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

52

Filetto di Branzino alla Griglia con Borlotti e Radicchio Trevisano

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

52

Insalata

Salads

Insalata Croccante al Gorgonzola

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

18

Radicchio Revolution con Colatura di Alici

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

22

Insalata di Finocchio e Arance con Saba

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

18

Insalata Contadina

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

18

Insalata di Cesare for one

Hearts of romaine Caesar dressing
parmigiano cheese croutons

18