

Il Capriccio

Lunch

Antipasti

Calamari Affogati

Poached in san marzano spicy tomato, basil, english peas
18

Cuore di Carciofo Ripieno

Brioche breadcrumbs, capers, Gaeta olives and minced
San Daniele prosciutto
16

Polpette della Nonna

Beef, veal meatballs traditional pomodoro
sauce, parmesan cheese shavings, basil pesto
14

Mozzarella di Bufala con Melanzane Arrosto e Bresaola

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

Insalata di Mare

Poached calamari, shrimp, scallops, octopus and
crabmeat, marinated artichoke, mushrooms
tarragon emulsion
26

Ostriche Ripiene

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

Insalata di Aragosta

Fresh lobster salad
26

Burrata Tartufata con Culatello di Zibello

Fresh burrata cheese, Truffle infusion
Culatello di Zibello
22

Carpaccio di Polpo

Octopus carpaccio, spicy pepperoncino
lemon olive oil dressing
22

Gamberi Selvatici e Funghi alla Griglia

Grilled wild shrimp shiitake mushrooms with warm herb Dressing
20

Vitello Tonnato

Poaced veal tenderloin, tuna capers
creamy dressing
22

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

28

Paccheri Amatriciana

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

28

Fettuccine Bolognese

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

28

Maccheroni alla Chitarra con Bottarga

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

28

Linguine Fresche Terra Mia

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

28

Trofie al Ragu' di Coniglio

Fresh trofie pasta
rabbit ragu'

28

Tagliolini al Nero di Seppia Mare Monti

Fresh squid ink tagliolini pasta, fresh lobster, New Zealand
clams, wild mushrooms, spicy pachino tomato sauce

34

Pici Toscani Cacio e Pepe

Fresh pici pasta, ground black pepper, pecorino cheese

30

Spaghetti Carbonara con Nduia

Carbonara sauce, spicy nduia, guanciale

30

Bucatini Pizzicagnola

Bucatini pasta, spicy neonata from Calabria
ciliegini tomato

30

Carne

Meat

Ossobuco di Vitello

Braised center cut milk fed veal shank served with risotto

55

Vitello Milanese

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

42

Medaglioni di Vitello Arrosto

Roasted loin of veal
white wine sauce

44

Cotoletta di Vitello "Parmigiana"

Boneless loin of veal light tomato
sauce, buffalo mozzarella cheese

42

Stracotto di Manzo

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

42

Filetto di Bue Ripieno ai Quattro Formaggi

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

50

Filetto di Bue ai Ferri

10oz Prime center cut grilled filet mignon

50

Bistecca Piemontese

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

50

Costatine D'Agnello al Pistacchio

Fresh Colorado rack of lamb, pistachio crust

50

Pollo Biologico al Mattone

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

34

Costoletta di Maiale alla Calabrese

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

44

Pesce

Fish

Spigola Cannellini e Cime di Rabe

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

42

Medaglione di Salmone con Finocchio Arrosto

Roasted steelhead salmon, from Faroe Island, crispy celery roots fennelsauce over semolina dumpling

40

Capesante in Vellutina di Zucca e Porcini

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

42

Branzino al Forno

Fresh, whole, roasted mediterranean sea bass white wine, fresh herbs

not available on Saturday

48

Scrigno di Mare

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

“Salsa Americana”

48

Filetto di Sogliola all’Origano

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

42

Ricciola alla Griglia con Salmoriglio

Amberjack grilled, spicy salmoriglio dressing

42

Gamberi Selvatici Aglio Olio e Limone

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

42

Filetto di Branzino alla Griglia con Borlotti e Radicchio Trevisano

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

42

Insalata

Salads

Insalata Croccante al Gorgonzola

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

15

Radicchio Revolution con Colatura di Alici

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

20

Insalata di Finocchio e Arance con Saba

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

15

Insalata Contadina

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

15

Insalata di Cesare for one

Hearts of romaine caesar dressing parmigiano cheese croutons

15