



Special Event & Private Dining



A: Includes: One salad, choice of three entrées, one dessert, coffee/ tea .
\$ 110.00 per guest.

B: Includes: One pasta , choice of three entrées, one dessert, coffee/tea.
\$ 120.00 per guest.

C. Includes: One appetizer, choice three entrées, one dessert, coffee/tea.
\$ 125.00 per guest.

D. Includes: One pasta one salad, choice of three entrees, one dessert, coffee/ tea.
\$ 130.00 per guest.

E. Includes: One appetizer, one pasta, choice of three entrees, one dessert, coffee/ tea.
\$ 140.00 per guest.

F. Includes: One appetizer, one pasta, one salad, choice of three entrees, one dessert, coffee/ tea.
\$ 150. 00 per Person

Hors d' Oeuvres Pricing

Cocktail Hour. Served Butler style.

Includes one hour of hors d'oeuvres and assorted hot & cold appetizers.

Choices: four hot and four cold selections \$55.00 per guest.

Additional selections are available upon request. Cost adjustment will be incurred and will be reflected in the final price of your event menu.

All prices do not represent costs of beverages, liquor and wine, NJ sales tax (6.625%), and 20% gratuity.

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Dietary lifestyle accommodations
Vegetarian, gluten free, vegan at guest request.



All information and pricing is subject to change prior to event arrangements and deposits



Il Capriccio



Private Dining & Events Menus





Appetizers Course

Carciofi Ripieni

Artichoke hearts, capers, olives, pancetta, bread crumbs, parmesan cheese.

Tartara di Tonno con Farro

Yellow fin tuna tartar , red onion, lemon olive oil dressing, wheat berries.

(* \$4.00 Supplement per guest)

Mozzarella di Bufala and Bresaola

Imported Mozzarella di Bufala, thinly sliced Filet Mignon.

Gamberi e Funghi alla Griglia

Argentinian wild Shrimp, shitake caps, balsamic herb dressing

Insalata di Mare

Octopus, shrimp, calamari, scallops, mushrooms, marinated artichokes, lemon tarragon dressing.

(\$9.00 upcharge per guest)

Bufala Mozzarella Caprese

Imported bufala mozzarella, vine-ripened, tomato, fresh basil, extra virgin olive oil.

Involtini di Melanzane

Fried eggplant slices, stuffed with fresh ricotta. Tomato sauce, mozzarella cheese.

Prosciutto e Melone

Prosciutto San Daniele, slices of seasonal melon.

Vitello Tonnato

Veal loin, sous vide, tuna sauce, capers and creamy mayonnaise.

Antipasto Misto

Prosciutto, di Parma, vine-ripened tomato, bufala mozzarella, pickled eggplant, marinated artichoke hearts, roasted peppers, mixed olives and parmesan cheese.

Polpette della Nonna

Tender beef meat balls, tomato ragu.

Burrata con Pepperoni Arrostiti

Imported Burrata Cheese, Roasted Bell Peppers.

\$8 upcharge per guest.



Hors d' Oeuvres

Cold

Tomato and basil Bruschetta

Caponata alla Sicigliana

Crostini with fresh tuna tartar * \$4.00 extra

Crostini with salmon tartar

Prosciutto wrapped bread sticks

Italian prosciutto di Parma with melon (Seasonal)

Buffala mozzarella cheese and cherry tomatoes

Cream cheese canapés

Smoked salmon canapés

Shrimp cocktail \$4 extra per guest

Canapés of beef tartar \$2 extra per guest

Chunks of Parmigiano Reggiano

Hot

Cubes of swordfish with white wine and tarragon

Mini Beef Wellington

Chicken tenderloins, red wine vinegar sauce

Stuffed mushrooms

Clams Cassino

Veal meat balls with raisins and pine nuts, creamy brandy sauce.

Rose shaped filet of salmon in butter blanc sauce , bottarga

Shrimp in brandy sauce \$4 extra per guest

Wild boar sausage

Mini Rice Balls

Crabmeat Fritters

Fried zucchini blossoms stuffed with ricotta * \$4 extra per guest

Grilled Baby Rack of Lamb \$10 extra per guest





Dessert

Choice of One

Cake Flavors

Chocolate Mousse Cake, chocolate frosting

Vanilla Layer Cake, (vanilla cream filling whipped cream frosting)

Vanilla Layer Cake (chocolate cream filling, whipped cream frosting)

Cannoli Cake (Vanilla cake, cannoli cream filling, whipped cream frosting)

Strawberry Shortcake

Carrot Cake (cream cheese filling & frosting)

Italian Cheese Cake, Biscotti crumb crust

Tiramisu (mascarpone cream, espresso dipped lady fingers, cocoa powder)

Cannoli (2 pieces per guest)

Chocolate lava cake, vanilla whipped cream

(Additional Charge \$5.00 per guest)

Nutella filled Lava Cake, Whipped Cream

(\$5.00 extra per guest)

Gelato “Bomb”

Vanilla & chocolate gelato, dipped in chocolate glaze

Gelato & Sorbet

Vanilla

Chocolate

Pistachio

Hazelnut

Lemon Sorbet

***Custom Cakes are available upon request**

Coffee

Cappuccino

Espresso

Macchiato

Assorted Tea & Coffee



Pasta Course

Orecchiette al Passato di Pomodoro con Pesto

Fresh coin shaped pasta, organic tomato puree, touch of basil pesto.

Penne alla Vodka

Penne pasta, Vodka sauce.

Rigatoni Amatriciana

Rigatoni pasta, pancetta, onions, plum tomato sauce, pecorino cheese.

Penne al Pomodoro

Penne pasta, fresh tomato and basil. ***Vegetarian*

Rigatoni Bolognese

Rigatoni pasta, Bolognese sauce, mascarpone cheese, sweet peas.

Orecchiette con Cime di Rapa e Salsiccia Calabrese

Fresh orecchiette pasta, spicy Calabrian sausage, sauteed broccoli raab.

Trofie al Ragu di Coniglio

Fresh Trofie pasta, rabbit ragu.

Risotto

Creamy Italian Arborio rice with choice of wild porcini mushrooms **Vegetarian*.

Salad Course

Insalata Cesare

Crispy romaine, homemade garlic croutons, parmesan cheese.

Insalata di Finocchio con Arange e melograno

White Balsamic Vinaigrette. **Vegan*

Panzanella Toscana

Tuscan Bread salad, vine-ripened tomatoes, red onion, capers, Gaeta Olives, fresh basil. **Vegan*

Insalata Capricciosa

Organic mixed field greens, balsamic olive dressing **Vegan*

Insalata Contadina

Vine ripened tomatoes, red onion, bell peppers, cucumbers, sweet corn, fresh basil, extra virgin olive oil, red wine vinegar dressing **Vegan*.

Insalata Tricolore

Baby arugula, radicchio trevisano, Belgian endive, shaved Parmesan, balsamic dressing.





Entree

Filetto di Manzo al Brandy

Filet Mignon, creamy brandy sauce.
\$10 upcharge per guest.

Filetto di Manzo Balsamico *

Braised filet mignon, balsamic vinegar reduction, pink peppercorns.
\$10 upcharge per guest.

Filetto di Manzo Ripieno

Stuffed with walnuts, mascarpone, provolone, gorgonzola & parmesan Cheeses. Wrapped with smoked prosciutto, served with baked polenta.
\$10 upcharge per guest.

Brasato di Manzo al Vino Rosso

Slow cooked boneless beef short ribs, red wine sauce, risotto.

Costatine di Agnello alle Noci

American rack of lamb, walnut crust. Roasted fingerling potatoes
\$10 extra per guest.

Costoletta di Miale alla Calabrese

Rack of Iberico pork, red wine vinegar sauce, hot cherry peppers, fried green tomatoes, roasted fingerling potatoes.

Costoletta di Maiale alla Milanese

Breaded rack of Iberico pork, thinly pounded, sautéed hot cherry peppers.

Petto di Pollo alla Valdostana

Organic breast of chicken, prosciutto di Parma, fontina cheese, white wine sage reduction, sautéed spinach.

Petto di Pollo alla Milanese

Organic breast of chicken “Milanese style”, arugula, tomato, red onion, shaved parmesan cheese.

Involtino di Pollo Ripieno

Boneless chicken breast filled with mushrooms, onions & fontina cheeses. Wrapped in prosciutto in a white wine reduction. Served with sautéed spinach.

Melenzane alla Parmigiana

Eggplant Parmesan
*Vegetarian



Entree

Scaloppine di Vitello della Principessa

Veal scallopine (battered), bresaola, eggplant, mozzarella, tomatoes, sweet peas. Sherry and sage reduction. Served with steamed asparagus.

Costoletta di Vitello alla Forestiera

Roasted veal chop, sautéed onions, seasonal mushrooms, crispy Italian bacon. Served with roasted garlic & rosemary fingerling potatoes.
\$20 extra per guest.

Ossobuco di Vitello

Braised center cut veal shank, white wine & demi glaze sauce. Served with saffron & parmesan risotto alla Milanese
\$10 extra per guest.

Vitello alla Milanese

Breaded, with arugula tomato, red onion, parmesan cheese shavings, balsamic dressing.

Scaloppine di Vitello Agrodolce

Veal scallopine in a sweet and sour sauce with pine nuts & golden raisins. Served with steamed asparagus.

Filetto di Sogliola Gratinata

In Lemon and white Wine Sauce

Filetto di Salmone Croccante

Seared salmon in white wine sauce and fresh rosemary

Spigola Cilena con Cannellini e Cime di Rapa *

Chilean Sea Bass, Cannellini beans, broccoli raab
\$10 extra per guest.

Tonno ai Tre Pepi *

Yellow fin tuna, mixed peppercorns crust, creamy brandy sauce. Served with lightly steamed asparagus.
\$5 extra per guest.

Filetto di Branzino alla Griglia

Grilled filet of Branzino, Radicchio, Borlotti Beans.

Capesante Scottate

Seared Day boat scallops, diced roasted potatoes, onions, portobello mushrooms.. Warm herb dressing.
\$10 extra per guest.

