Il Capriccio

Dinner

Antipasti

Calamari *Affogati*
Poached, San Marzano spicy tomatoes, basil, English peas
28

Cuore di Carciofo Ripieno
Artichoke hearts stuffed brioche breadcrumbs, capers,
Gaeta olives, minced San Daniele prosciutto
24

Polpette della Nonna
Beef, veal meatballs traditional pomodoro
sauce, parmesan cheese shavings, basil pesto
22

Mozzarella di Bufala con Melanzane Arrosto e Bresaola
Fresh imported bufala mozzarella cheese,
roasted Italian eggplant, bresaola, tomato puree
28

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
27

Insalata di Aragosta
Fresh lobster salad
32

Burrata Tartufata con Culatello di Zibello
Fresh burrata cheese, truffle infusion
culatello di Zibello
28

Carpaccio di Polpo
Octopus carpaccio, spicy pepperoncino
lemon olive oil dressing
27

Gamberi Selvatici e Funghi alla Griglia
Grilled wild shrimp, shiitake mushrooms, warm herb dressing
27

Vitello Tonnato
Poached veal tenderloin, tuna capers
creamy dressing
28

Contorni
Sides

Spinaci Saltati
Sautéed Spinach
15

Broccoli di Rabe
Sautéed
Broccoli Rabe
15

Patate Arrosto
Herb roasted fingerling Potatoes
15

Asparagi Milanese
Asparagus “Milanese style”
17

Funghi Misti Trifolati
Mixed Seasonal Mushrooms Sautéed
17

Pasta

Pappardelle ai Porcini
Fresh pappardelle porcini mushroom
infusion of prosciutto
35

Paccheri Amatriciana
Over size rigatoni with Italian guanciale
San Marzano tomato, fresh basil
35

Fettuccine Bolognese con Mascarpone
Egg noodle creamy beef bolognese sauce, mascarpone
cheese, english peas
35

Maccheroni alla Chitarra con Bottarga
Fresh homemade guitar string spaghetti, aglio e olio, Sardinian
bottarga, crushed Sicilian pistachio nuts, peperoncino
37

Linguine Fresche Terra Mia
Fresh homemade, linguini, garlic and oil, peperoncino
stone crushed green olives, toasted pignoli nuts
35

Trofie al Ragu' di Coniglio
Fresh trofie pasta
rabbit ragu'
35

Tagliolini al Nero di Seppia Mare Monti
Fresh squid ink tagliolini 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
35

Spaghetti Carbonara con Nduia
Carbonara sauce, spicy nduia, guanciale
35

Bucatini Pizzicagnola
Bucatini pasta, spicy neonata from Calabria
ciliegini tomato
35

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
58

Medaglioni di Vitello Arrosto
Roasted loin of veal
white wine sauce
58

Cotoletta di Vitello "Parmigiana"
Boneless loin of veal light tomato
sauce, buffalo mozzarella cheese
58

Stracotto di Manzo
Slow cooked boneless grass-fed Piemontese
short ribs with fregula sarda
58

Filetto di Bue Ripieno ai Quattro Formaggi
Filet Mignon stuffed with four cheeses,
walnuts, wrapped with smoked prosciutto (speck)
served with polenta
65

Filetto di Bue ai Ferri
10oz Prime center cut grilled filet mignon
65

Bistecca alla Griglia
20oz natural, hormone and antibiotic free
grilled New York strip steak
65

Costatine D'Agnello al Pistacchio
Fresh Colorado rack of lamb, pistachio crust
66

Pollo Biologico al Mattone
Half semi-boneless organic chicken, garlic,
lemon, rosemary sauce served with spinach
46

Costoletta di Maiale alla Calabrese
Premium center cut rack of pork, fried green tomatoes,
hot cherry peppers, fingerling potatoes, wild fennel vinegar.

56

Pesce
Fish

Spigola Cannellini e Cime di Rabe
Our signature chilean sea bass, broccoli rabe,
cannellini beans, extra virgin olive oil
56

Medaglione di Salmone con Finocchio Arrosto
Roasted steelhead salmon from Faroe Island crispy celery roots
fennel sauce over semolina dumpling
52

Capesante in Vellutina di Zucca e Porcini
Roasted day boat scallops, creamy butternut squash
guanciale, wild porcini mushrooms over chickpea farinaccio
56

Branzino al Forno
Fresh, whole, roasted Mediterranean sea bass,
white wine, fresh herbs
not available on Saturday
68

Scrigno di Mare
Semi-shelled lobster, jumbo scallops, wild shrimp,
seasonal wild mushrooms in a velvety brandy
“Salsa Americana”
58

Filetto di Sogliola all’Origano
Filet of sole, lemon sauce, wild oregano
garlic bread crumbs
54

Ricciola alla Griglia con Salmoriglio
Amberjack grilled, spicy salmoriglio dressing
54

Gamberi Selvatici Aglio Olio e Limone
Wild imported shrimp, garlic, lemon,
white wine, ove risotto
54

Filetto di Branzino alla Griglia con Borlotti e Radicchio Trevisano
Grilled filet of European sea bass, borlotti beans, radicchio
fresh herbs warm dressing
54

Insalata
Salads

Insalata Croccante al Gorgonzola
Hearts of romaine with gorgonzola cheese lemon
dressing apple crisp, walnuts and raisins
22

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
22

Insalata Contadina
Sweet New Jersey cocktail tomatoes, fresh corn, crisp green and
red bell peppers, sweet onion, fresh basil, extra virgin olive oil,
red wine vinegar dressing
22

Insalata di Cesare
Crisp hearts of romaine, creamy Caesar dressing
parmigiano cheese, house made croutons
22