Il Capriccio

Lunch

Antipasti

Calamari *Affogati*
Poached in san marzano spicy tomato, basil, english peas
24

Cuore di Carciofo Ripieno
Brioche breadcrumbs, capers, Gaeta olives and minced
San Daniele prosciutto
20

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
25

Insalata di Mare
Poached calamari, shrimp, scallops, octopus and
crabmeat, marinated artichoke, mushrooms
tarragon emulsion
27

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

Insalata di Aragosta
Fresh lobster salad
28

Burrata Tartufata con Culatello di Zibello
Fresh burrata cheese, Truffle infusion
Culatello di Zibello
24

Carpaccio di Polpo
Octopus carpaccio, spicy pepperoncino
lemon olive oil dressing
24

Gamberi Selvatici e Funghi alla Griglia
Grilled wild shrimp shiitake mushrooms with warm herb Dressing
24

Vitello Tonnato
Poaced veal tenderloin, tuna capers
creamy dressing
24

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
30

Paccheri Amatriciana
Over size rigatoni with Italian guanciale
San Marzano tomato, fresh basil
30

Fettuccine Bolognese
Egg noodle creamy beef bolognese sauce, mascarpone
cheese, english peas
30

Maccheroni alla Chitarra con Bottarga
Fresh homemade guitar string spaghetti, aglio e olio, Sardinian
bottarga, crushed Sicilian pistachio nuts, peperoncino
30

Linguine Fresche Terra Mia
Fresh homemade linguini, garlic and oil, peperoncino
stone crushed green olives, toasted pignoli nuts
30

Trofie al Ragu' di Coniglio
Fresh trofie pasta
rabbit ragu'
30

Tagliolini al Nero di Seppia Mare Monti
Fresh squid ink tagliolini pasta, fresh lobster, New Zealand
clams, wild mushrooms, spicy pachino tomato sauce
36

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
56

Vitello Milanese
Breaded boneless loin of veal over arugula,
tomato, onions, parmesan shavings
44

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
44

Stracotto di Manzo
Slow cooked boneless grass-fed Piemontese
short ribs with fregula sarda
44

Filetto di Bue Ripieno ai Quattro Formaggi
Filet Mignon stuffed with four cheeses,
walnuts, wrapped with smoked prosciutto (speck)
served with polenta
54

Filetto di Bue ai Ferri
10oz Prime center cut grilled filet mignon
54

Bistecca alla Griglia
22oz natural hormone antibiotic free
grilled New York strip steak
54

Costatine D'Agnello al Pistacchio
Fresh Colorado rack of lamb, pistachio crust
54

Pollo Biologico al Mattone
Half semi-boneless organic chicken, garlic,
lemon, rosemary sauce served with spinach
39

Costoletta di Maiale alla Calabrese
Premium center cut rack of pork, fried green tomatoes,
hot cherry peppers, fingerling potatoes, wild fennel vinegar
49

Pesce
Fish

Spigola Cannellini e Cime di Rabe
Our signature Chilean sea bass, broccoli rabe,
cannellini beans, extra virgin olive oil
46

Medaglione di Salmone con Finocchio Arrosto
Roasted steelhead salmon, from Faroe Island, crispy celery roots
fennelsauce over semolina dumpling
46

Capesante in Vellutina di Zucca e Porcini
Roasted day boat scallops, creamy butternut squash
guanciale, wild porcini mushrooms over chickpea farinaccio
46

Branzino al Forno
Fresh, whole, roasted mediterranean sea bass
white wine, fresh herbs
not available on Saturday
52

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
46

Gamberi Selvatici Aglio Olio e Limone
Wild imported shrimp, garlic, lemon
white wine, over 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

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
20

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,
red onion, fresh basil
18

Insalata di Cesare for one
Hearts of romaine caesar dressing
parmigiano cheese croutons
18