

La Carte

Appetizer

Cena

Stuffed Artichoke Hearts “*Al Forno*”

Capers, Vidalia Onions, Gaeta Olives, Parma Prosciutto and Brioche Breadcrumbs
6 (single) 12 (portion of two)

Mozzarella and Tomato “*Ventaglio Caprese*”

“*Bufala*” Milk Mozzarella and Organic Tomatoes garnished with Basil
Drizzled with Extra Virgin Olive Oil
11

Baked Parma and Mozzarella “*Tramezzino*”

Layers of Parma Prosciutto, Mozzarella and Brioche Bread “*Al Forno*” with Warm
Spanish Anchovies and Caper Berry “*Pinzimonio*”
11

Ahi Crudo and Spelt “*Tartara*”

Cubed Ahi Tuna, Bermuda Onions, Capers and Gaeta Olives Marinated with Citrus Fruit Juices
Drizzled with Extra Virgin Olive Oil
11

San Daniele and Pears

Seasonal Pears Draped with San Daniele Prosciutto and Drizzled with “*Saba*”
11

Calamari “*Affogati*”

Stewed Judith Point Calamari in Tomato and Basil Drizzled with Extra Virgin Olive Oil
11

Littleneck Clams “*Cassino*”

Baked Littlenecks on the Half Shell with Oreganato Breadcrumbs topped with Crispy Smoked Pancetta
12

Chilled Seafood Salad “*Dragoncello*”

Poached Calamari, Shrimp, Scallops and Crabmeat with Marinated Artichokes and
Champignon Mushrooms in Tarragon Emulsion
13

Shiitake Caps and Prawns “*Alla Griglia*”

Grilled Maya Prawns and Extra Large Shiitake Caps Drizzled with Warm Herb Dressing
14

Blue Point “*Ripiene*” and Hollandaise

Stuffed Oysters with Crabmeat, Spinach, Bell Peppers and Pancetta Served over a Brandy Sauce and
Coated with Hollandaise
14

If you have any dietary needs and /or allergies, please consult your server as to ingredient details. Il Capriccio offers a full line of gluten-free and lower carbohydrate pastas made from corn, rice, whole wheat or buckwheat flours of which some are vegan friendly.

Please ask your server for available varieties.

Salads

Roasted Golden Beets and “*Caprino*”

Fresh Raspberries and Extra Virgin Olive Oil with “*Caprino*” Goat Cheese

9

Haricot Vert, Sweet Corn, Yukon Gold Potatoes and “*Pomodorini*”

Blanched Haricot Vert Salad with Sweet Corn Kernels, Steamed Yukon Gold Potatoes and Organic Tear Drop Tomatoes Tossed with Aged Red Wine Vinegar and Extra Virgin Olive Oil

9

Hearts of Romaine “*Cesare*”

9

Antonio Grande’s Farm Salad “*La Contadina*”

Wedges of Beefsteak Tomatoes, Bermuda Onions, Cucumbers, Bell Peppers and Basil Sprinkled with “*Fiore di Sale*” and Extra Virgin Olive Oil

9

Mache, Frisee, Roquette, and Trevisano

In a Honey Truffle Emulsion with “*Pecorino di Fossa*” Cheese

10

Pasta

Half Portion Pasta and Pasta Tastings Available Upon Request

Tagliatelle Bolognese with Mascarpone and English Peas

Long Egg Noodles with Three Meat Bolognese, Mascarpone Cheese and Fresh English Peas

18

Ricotta and Spinach “*Malfatti*”

Ricotta and Spinach Dumplings in Tomato Ragu

18

Trofie “*Al Pesto*”

Fresh Miniature Twists of Pasta with Basil Pesto, Pinoli Nuts, Sliced Haricot Vert and Julienned Potatoes

18

Pappardelle Porcini

Squares of Fresh Pasta with Morsels of Parma Prosciutto in a Porcini Mushroom Crème

18

Scialatelli Calabrese e Ricotta Secca Nostrana

Tomato Ragu and Tossed with Grated, Aged, Sheep Milk Ricotta

18

Garganelli, Trevisano and Leeks “*Allo Champagne*”

Homemade Garganelli Quills in a Creamy Braised Trevisano and Leeks Ragu

18

Tortelloni Gorgonzola e Noci

Cheese Filled Tortelloni in Mascarpone and Gorgonzola Crème Sprinkled with Crumbled Walnuts

18

Black Linguine “*Allo Scoglio*”

Fresh Squid Ink Linguine with Shrimp, Calamari and New Zealand Clams in a Mildly Spicy Tomato Concasse

20

Pasta e Fagioli

7

Main Course Fish

San Pietro Gratinato

Breaded filet of John Dory in a Santa Teresa Lemon and White Wine Sauce
24

Stuffed Filet of Lemon Sole “*Gremolata con Pachino*”

A Medley of Salmon, Shrimp and Crabmeat Wrapped in Lemon Sole, Baked in Cocotte
with “*Pachino*” Sun-dried Tomatoes, Caper Berries, Vidalia Onions and Gaeta Olives Garnished with Basil
26

Grilled Prawns over Pasta “*Al Nero di Seppia*”

Squid Ink Pasta in a Tomato Concasse, Pinoli Nut and Roasted Pepper “*Salsa*”
27

Ahi Tuna “*Agrodolce*” with Sicilian Caponata

Seared Ahi Steak in a Tangy Sweet and Sour Sauce over Caponata of Seasonal Vegetables
27

Potato Encrusted Day Boat Scallops “*Al Pomodoro*”

Extra Large Day Boat Scallops with Golden Roasted Julienned Yukon Potato over Tomato Puree
28

Chilean Sea Bass “*Cannellini e Cime di Rapa*”

Chilean Sea Bass al Vino Bianco Served over a Sauté of Cannellini Beans and Broccoli Rabe “*Aglia e Olio*”
Drizzled with Extra Virgin Olive Oil
28

Scrigno di Mare

Shelled Maine Lobster, Prawns and Day Boat Scallops in a Seasonal Mushroom and Brandy Crème
28

Roasted Whole Branzino “*Al Pomodoro e Basilico*”

Whole Mediterranean Sea Bass “*Branzino*” Oven Roasted with Tomato Concasse, Garlic and Basil
Plated Table Side
28

Main Course Meat

Seared Breast of Chicken Paillard “*Alla Piastra*”

All Natural Breast of Chicken Pan-Seared with Rosemary Garnished with Escarole “*Aglia e Olio*”
22

Chicken “*Ai Quattro Formaggi*”

Combination of Provolone, Fontina, Mascarpone and Parmigiano Cheeses Stuffed in a Breast of All Natural Chicken
Wrapped with Smoked Prosciutto “*Speck*”
24

Breaded Berkshire Rack of Pork “*Dolce e Piccante*”

Frenched Rack of Berkshire Pork, Encrusted with Blend of Dry Breadcrumbs and Browned with Sage, Spicy Cherry and
Sweet Peppadew Peppers in a Light Demi Served with Spinach Sauté
25

Beef “*Straccetti*”

Pan-seared Strips of “*Piemontese*”* Beef Glazed with Balsamic Vinegar Served with
Rucola, Cherry Tomatoes and Bermuda Onions Topped with Shavings of Parmigiano Reggiano
26

Main Course Meat

Medallions of Veal “*Boscaiola*”

Tender, Milk Fed Veal Prepared with Sun Dried Tomatoes, Chipollini Onions, Mixed Seasonal Mushrooms and Herbs
26

Veal Principessa

Medallions of Veal Tenderloin Topped with Eggplant, Coppa, Tomato and Mozzarella Cheese Served with Steamed Asparagus Tips
26

Beef Short Ribs “*Brassato con Risi e Bisi*”

Slow Cooked Boneless “*Piemontese*” Beef Short Ribs “*Al Vino Rosso*” Served with Risotto alla Parmigiana with English Peas
26

Veal “*Tagliata Milanese*”

Thinly Pounded Tenderloin of Veal, Breaded and Topped with Rucola, Tomatoes, and Red Onions with Parmigiano Cheese Shavings
28

Veal Shank Ossobuco

Braised Center Cut of Milk fed Veal Shank Served with Saffron Risotto
31

Stuffed Filet Mignon with Gorgonzola and Provolone “*Alle Noci e Basilico*”

Combination of Gorgonzola, Provolone and Mascarpone Cheese with Walnuts and Basil, Wrapped with Thinly Pounded Filet Mignon and “*Speck*” Served with Polenta “*Al Lattè*”
31

Filet Mignon “*Ciambotta*”

Roasted and Sliced Center Cut Filet Mignon with Mushrooms, Vidalia Onions, Green and Red Peppers, Potatoes in a Tangy Garlic and Rosemary Sauce
31

Contorni

7

Grilled Asparagus

Sautéed Spinach

Broccoli Rabe Sauté

Roasted Yukon Gold Potatoes

Steamed Broccoli

Sautéed Escarole

Mixed Seasonal Mushroom Sauté

Dandelion Sauté

Zucchini Milanese

Risotto alla Milanese

Chilled Cannellini Beans with Garlic & Rosemary

Asparagus Milanese

Caponata

Steak, Chops, Etc... "Ai Ferri"

From the Grill and Broiler

18 oz. "Piemontese"* Beef New York Strip Steak
32

28 oz. Certified Black Angus Porterhouse "Fiorentina" (Limited Availability)
38

8 oz. Broiled Petite Mignon
28

18 oz. Frenched Beef Ribeye "Il Cowboy"
29

20 oz. Broiled Double Cut Colorado Lamb Chops "Ai Ferri"
34

18 oz. Broiled Veal T-Bone "Costoletta"
34

Grilled Veal Paillard
29

*All items from this section are garnished with Spinach Sauté and Potato Puree.
Extra Contorni are available in addition to those listed.*

**Piemontese* Beef is an all natural, hormone and anti-biotic free Italian breed steer, grown in Montana*

Seafood "Sul Leggero"

Broiled Maya Prawns
28

8 oz. Ahi Tuna, Grilled
26

Whole Fish "Del Giorno" Grilled with Lemon and Herb "Pinzimonio"
30

Broiled Day Boat Scallops
24

Roasted, Scottish Salmon "Croccante"
23

*All Items from the seafood section are garnished with Sautéed Escarole "Aglio e Olio"
Half portion salad of choice is available upon request as a substitute for Sautéed Escarole*

Award Wining Gourmet Dining in an Atmosphere of Taste

Welcome and buon appetito from Executive Chef Antonio Grande, Chef Natale Grande, their family and staff. We look forward to providing you with a most sumptuous culinary experience.

Distinctive gourmet dining is assured by master oenogastronome and Executive Chef Antonio Grande, who has perfected his skills aboard such luxury cruise ships as the *Michelangelo*, the *Leonardo Da Vinci*, the *Oceanic*, and the *Homeric*.

Our “Crème de la Crème” ingredients – the finest cuts of meat, fresh picked vegetables, fragrant herbs and spices, exquisite fresh fish and **our own farm grown organic summer vegetables** - Are lovingly combined with meticulous care, life long experience, and a passionate appreciation for fine dining and good health

Gourmet Wine Tasting Dinners

Our seasonally scheduled Gourmet Wine Dinners have been well-received, form both wine connoisseurs as well as all who wish to increase their knowledge and experience of gourmet dining.

Available on a limited-guest basis, these delightful dinners feature carefully selected wines from the world’s finest vineyards and an impeccably matched multi-course menu, prepared under Executive Chef Grande’s direct supervision. For your added enjoyment, a guest speaker from select vineyards will be available to discuss the wines and answer questions.

For the discriminating wine connoisseur... Il Capriccio offers a custom tailored wine & dinner menu available for intimate gatherings of six or greater.

Gourmet Single Malt Scotch Tasting Dinners

Our quarterly scheduled Gourmet Single Malt Scotch Tasting Dinners appeal to Scotch enthusiasts as well as to those who wish to increase their knowledge of the spirit. These wonderful dinners feature impeccably selected Scotches from the world’s finest distilleries and are matched seamlessly with a multi-course menu, prepared under the meticulous eye of Chef Grande himself. Complementing the evening’s experience is a guest speaker who will discuss the Scotch and answer any inquiries. A three-piece jazz band is typically present during the tasting, adding the finish touch to a memorable experience.

A custom tailored Scotch & dinner menu is available for intimate gatherings of six or greater.

Cooking Classes and Demonstrations

Executive Chef Antonio Grande is pleased to share his extensive knowledge and years of experience in the kitchen. An evening of Chef’s Philosophy and Mastery of “*La Cucina Italiana*” accompanied by a beautifully prepared menu paired with perfectly selected wines are all available for gatherings of ten or greater.

Please ask the maître d’ to find out more about these truly exceptional epicurean events.