



## Menu Pricing Options



- A. Salad...Choice of three pastas... Dessert and coffee  
\$ 37.00 per Person
- B. Pasta...Choice of four main courses...Dessert and coffee  
\$ 48.00 per Person
- C. Appetizer...Choice of four main courses...Dessert and coffee  
\$ 54.00 per Person
- D. Pasta... Salads...Choice of four main courses...Dessert and coffee  
\$ 58.00 per Person
- E. Appetizer...Salad...Choice of four main courses...Dessert and coffee  
\$ 62.00 per Person
- F. Appetizer...Pasta...Salad...Choice of four main courses...Dessert and coffee  
\$ 74.00 per Person

## Cocktail hour and Hors d' Oeuvres Pricing

- Option 1 : existing menu with one hour of hors d'oeuvres, butler style, inclusive of three hot and three cold hors d'oeuvres  
\$ 13.00 per Person
- Option 2 : existing menu with one hour of hors d'oeuvres, butler style, inclusive of four hot and four cold hors d'oeuvres  
\$ 15.00 per Person
- Option 3 : Event of only butler style hors d'oeuvres inclusive of four hot, four cold hors d'oeuvres, dessert of choice and coffee  
\$ 50.00 per Person (approximately 3 hours in duration)

Please note that additional choices and or courses can be added upon request, but additional fees may be incurred.

All prices ***do not*** represent costs of beverages, liquor and wine, 7% NJ sales tax, and 20% gratuity unless specified.

\*Custom tailored menus, wine pairings and wine tastings are available upon request

**\*Dietary Accommodations are available\***

Please do not hesitate to mention any special needs, event accommodations and or special services.



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



# *Il Capriccio*



## *Dinner Party Menus*





## Appetizers Course



### **Freshly Stuffed Artichoke Heart**

Stuffed with capers, Gaeta olives, anchovies and American bread crumbs

### **Yellow Fin Tuna Tartar**

Capers and Bermuda onions with a hint of peperoncino and infused with lime, drizzled with extra virgin olive oil served over spelt

### **Spiedino of Mozzarella and Prosciutto**

Layers of American bread, mozzarella and Parma prosciutto, batter and baked. Served with a warm anchovies and capers, *Aglio e Olio*

### **Stuffed Blue Point Oysters with Crabmeat \***

Diced spinach, braised pancetta and bell peppers with jumbo lump Maryland crabmeat, topped with Hollandaise  
(\* \$4.00 Supplement per guest)

### **Crab Cakes \***

Fresh jumbo lump Maryland crabmeat, panko bread crumbs, sesame seeds, sweet corn and roasted bell peppers with a horseradish mayo  
(\* \$4.00 Supplement per guest)

### **Homemade Mozzarella with Sliced Tomato and Basil**

### **Bufala Mozzarella Caprese**

Layers of bufala mozzarella and sliced tomato topped with basil and drizzled with extra virgin olive oil  
(\* \$2.00 Supplement per guest)

### **Stuffed Eggplant with Fresh Ricotta**

Served over a light tomato sauce topped with mozzarella cheese

### **Parma and Melon**

Fresh wedges of melon with sliced Parma prosciutto

### **“Piedmontese” Beef Tartar \***

All natural, hormone and antibiotic free Italian beef tartar served with toasted brioche bread  
(\* \$4.00 Supplement per guest)

### **Cold Antipasto**

Combination of prosciutto di Parma, tomato and fresh mozzarella, pickled eggplant, roasted peppers, mixed olives and imported provolone cheese



## Hors d’ Oeuvres

### Cold

Bruschette, tomato and basil

Canapés of goose liver pate

Crostini with fresh tuna tartar \* \$2.00 extra

Crostini with salmon tartar

Italian prosciutto di Parma with grissini bread sticks

Italian prosciutto di Parma with melon

Canapés of “Parma Cotto” ham

Buffala mozzarella cheese and cherry tomatoes

Cream cheese canapés over crackers

Smoked salmon canapés

Shrimp cocktail \* \$2.00 Extra

Canapés of beef tartar \* \$2.00 extra

Canapes of hard boiled egg and butter mousse with green olives

### Hot

Cubes of swordfish with white wine and tarragon

Chicken tender loin in a vinegar sauce

Stuffed mushrooms

Baked clams cassino

Veal meat balls with raisins and pine nuts

Rose shaped filet of salmon in butter blanc sauce with bottarga

Shrimp in brandy

Wild boar sausage

Arancini di riso (*Rice Balls*)

Crabmeat frittelle

Zucchini blossom frittelle

Zuchini and squash frittelle

Mini filet mignon Wellington \* \$1.50 Extra

Mini chicken Wellington

Mini spring rolls

Mini calzone with pomodoro and basil

Potato crocchette

### Assorted Cheese Platters

Cacio di Fossa \* \$2.00

Parmigiano Reggiano

Pecorino Toscano

Asiago

Caciocavallo Ragusano \* \$2.00

Formaggio di Capra al Fieno

Piave Vecchio \* \$2.00


Pecorino al Nocetto

Provolone Piccante

Pecorino Tartufato \* \$2.00

Grana Padano





## Dessert

**New York Style Cheese Cake**  
With wild berry compote and whipped cream

**Tirami Su'**  
Layers of silky mascarpone cream and espresso soaked savoiardi

**Vanilla Crème Brulee**

**Warm Intense Chocolate Molten Cake**  
Served with hazelnut gelato

**Warm Apple Cinnamon Cake**  
Served with vanilla sauce and vanilla gelato

**Almond Tuille Cannoli**  
with chocolate chunk-ricotta cheese filling and wild berry coulis

**Flavor Selection of Homemade Gelato or Sorbet**

**Chocolate Indulgence**  
Crispy hazelnut crunch, layered with chocolate fondant and ganache, served with walnut praline gelato

**Semifreddo al Croccante**  
Caramelized almond parfait

**Chocolate Mouse Cake**

**Red Velvet Cake \***  
(pricing varies)

**Custom Cake \***  
(pricing varies according to specifications)

## Coffee

**Cappuccino**

**Espresso**

**Organic Teas**

**American**

**Macchiato**

**Orzo**



## Pasta Course



**Homemade Orecchiette with Tomato Puree and Pesto**  
Coin shaped pasta in a organic tomato sauce and drizzled with basil pesto

**Garganelli with Prosciutto, Leeks and Fava Beans**  
Fresh pasta quills with braised leeks, Parma prosciutto and fresh fava beans

**Rigatoni Amatriciana**  
Over sized pasta tubes, with braised pancetta and onions in tomato, basil sauce, sprinkled with pecorino cheese

**Risotto Porcini**  
Italian Arborio rice with wild porcini mushrooms

**Penne al Pomodoro**  
Penne quills in a fresh tomato and basil sauce

**Trofiette in Oxtail Ragu**  
Homemade miniature pasta twists in oxtail ragu

**Four Cheese Tortelloni with Gorgonzola and Walnuts**  
Four cheese tortelloni in a gorgonzola and mascarpone cheese sauce topped with crumbled toasted walnuts

**Escarole and Bean Soup**

**Pasta e Fagioli**

**Lobster Bisque topped with Crispy Puff Pastry**

## Salad Course

**Belgium Endive, Trevisano Radicchio and Mache**  
with a balsamic honey-truffle dressing topped with shavings of Tuscan cacio di fossa cheese

**Caesar Salad**

**Wedges of Romaine Hearts in Vinaigrette**

**Spinach Salad**  
with crispy bacon and granulated hard boiled eggs

**Tricolor Salad**  
Roquette, frisee and radicchio Trevisano lettuce in a balsamic vinaigrette with shavings of Parmigiano reggiano

**Roasted Golden Beet Salad**  
With raspberries and fresh Vermont goat cheese, drizzled with extra virgin olive oil

**Farmer's Salad**  
Vine ripened tomatoes, Bermuda onion, bell peppers, cucumbers, sweet corn and basil in an extra virgin olive oil, red wine vinegar dressing





## Main Course

### **Filet Mignon in Port Wine \***

Topped with melted gorgonzola cheese, and served with cauliflower timbale  
(\* \$8.00 Supplement per guest)

### **Filet Mignon Balsamico \***

Braised filet mignon in a balsamic vinegar reduction sprinkled with pink peppercorns, served with steamed broccoli and potato puree  
(\* \$8.00 Supplement per guest)

### **Stuffed Filet Mignon with Gorgonzola \***

Mascarpone, provolone and gorgonzola cheese, walnuts and basil, wrapped with smoked prosciutto and garnished with baked polenta  
(\* \$8.00 Supplement per guest)

### **Braised Beef Short Ribs**

Slow cooked “*Piedmontese*” shorts ribs *Ajuus* served with risotto alla Parmigiana

### **Lamb Ossobuco al Barolo**

Roasted lamb shank glazed with Barolo red wine and served with saffron risotto

### **Rack of Lamb in Three Peppercorn Crust**

American rack of lamb, in a crust of mixed peppercorns served over a brandy cream sauce

### **Broiled Colorado Lamb Chops**

Marinated and flame broiled served with sautéed seasonal mushrooms

### **Breast of Chicken Valdostana**

Breast of all-natural chicken, topped with Parma prosciutto and fontina cheese in a white wine and sage sauce, accompanied by spinach sauté

### **Breast of Chicken Milanese**

Breaded breast of all-natural chicken served with sautéed spinach

### **Stuffed Chicken Quattro Formaggio**

All-natural chicken breast stuffed with, provolone, mascarpone, fontina and Parmigiano cheese wrapped with speck in a light demi-glass with roasted baby bok choy

### **Veal White Wine and Lemon**

A rendition of the classic “*Vitello Francese*.” Battered veal in a lemon, white wine and butter sauce served with steamed broccoli and potato puree

### **Veal Principessa**

Battered veal topped with coppa, eggplant, mozzarella and tomato in a sherry and sage sauce served with steamed asparagus



## Main Course

### **Veal Chop Forestiera \***

Roasted veal t-bone with Vidalia onions, seasonal mushrooms and pancetta served with roasted Yukon gold potatoes  
(\* \$8.00 Supplement per guest)

### **Veal Ossobuco\***

Braised center cut veal shank served with risotto alla Milanese  
(\* \$8.00 Supplement per guest)

### **Rack of Berkshire Pork Milanese**

Pounded rack of organic pork, breaded and topped with sautéed seasonal mushrooms, onion and cherry peppers (spicy)

### **Stuffed Filet of Lemon Sole**

Stuffed with salmon, crabmeat and shrimp, in a light tomato and basil sauce, drizzled with extra virgin olive oil and garnished with zucchini and tomato au gratin

### **Alaskan King Salmon Gremolata**

Filet of wild king salmon with sun-dried tomatoes, capers, onions Castelvetro olives, in a light tomato and basil sauce, served with sautéed escarole and roasted Roma tomato

### **Alaskan King Salmon Provinciale**

Filet of wild king salmon with tomato, capers, onions, Gaeta olives, and bell peppers served with sautéed mixed vegetables

### **Chilean Sea Bass with Cannellini Beans and Broccoli Rabe \***

(\* \$8.00 Supplement per guest)

### **Yellow Fin Tuna Balsamico \***

Seared yellow fin tuna in a balsamic vinegar reduction, sprinkled with pink peppercorns and served with Sicilian style caponata  
(\* \$8.00 Supplement per guest)

### **San Pietro Gratinato**

Breaded filet of saint Peter’s fish in a lemon and white wine sauce accompanied by sautéed mixed vegetables

### **Filet of Florida Red Snapper in Potato Crust al Vino Rosso**

in a velvety red wine reduction, served with poached, julienned leeks

### **Roasted Day-Boat Scallops**

Served over a bed of diced roasted potatoes, onions and portobello mushrooms, drizzled with a warm herb dressing

