

La Carte

Appetizer

Cena

Stuffed Artichoke Heart “*Al Forno*”

Capers, Vidalia onions, Gaeta olives, Parma prosciutto and brioche breadcrumbs
9

Burrata Pugliese e Pomodoro

Creamy “*Buffala*” milk Burrata served with a diced tomato Battuta & garnished with basil
Drizzled with Extra Virgin Olive Oil
13

Crudo di Escolar

Seviche influenced cubes of fresh Escolar infused with pineapple and fresh ginger
finished with peperoncino oil and chervil
13

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 over farro
13

Antipastino

An assortment of artisan Antipasti: Buffalo mozzarella & tomato, roasted peppers, Parma prosciutto,
marinated artichokes and green Castelvetrano olives
15

Calamari “*Affogati*”

Stewed Judith Point Calamari and spring peas in tomato and basil
12

Vitello Tonnato

Poached loin of veal, thinly sliced and served over a creamy tuna and caper infused mayonnaise
14

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 topped with warm herb dressing
14

Blue Point Oysters “*Ripiene*” and Hollandaise

Stuffed oysters with crabmeat, spinach, bell peppers and pancetta served over a brandy sauce and coated with Hollandaise
14

Lobster Salad

Poached half lobster over a bed of carrots, potatoes radicchio and rugola drizzled with a balsamic vinaigrette
16

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

10

Panzanella Toscana

Toscane bread salad with tear drop tomatoes, capers, black olives,
Mozzarella di Buffala and Bermuda onions

12

Hearts of Romaine “*Cesare*”

10

Spinach and Walnut Salad “*Gorgonzola e Pancetta*”

Tender spinach leaves and roasted walnuts tossed with crispy pancetta, gorgonzola cheese and balsamic vinegar sprinkled
with granulated hard boiled egg

10

Mache, Frisee, Roquette, and Trevisano “*in Cestino*”

In a honey truffle emulsion served in a Parmigiano cheese basket and topped with mixed micro greens

12

Pasta

Tagliatelle Bolognese with Mascarpone and English Peas

Homemade egg noodles with beef Bolognese, mascarpone cheese and fresh English peas

20

Gnocchi di Patate in Berkshire Pork Ragu

Yukon Gold potato gnocchi in tomato and Berkshire pork ragu served with grated Crotonese cheese

20

Maccheroni alla Chitarra con Bottarga

Homemade, guitar string formed pasta in “*Aglio e Olio*” with grated gray mullet roe and spicy peperoncino

22

Pappardelle Porcini

Squares of fresh pasta in a Porcini mushroom crême with minced Parma Prosciutto

20

Orecchiette con Salsiccia e Stracciatella

Homemade coin shaped pasta in a creamy Stracciatella cheese sauce with seared morsels of sausage and wild fennel

20

Tortelloni Gorgonzola e Noci

Cheese tortelloni in mascarpone and gorgonzola crême topped with crumbled walnuts

20

Squid Ink Fettuccine “*Misto di Mare*”

Fresh squid ink pasta with cubes of mixed fish, shrimp, calamari, and New Zealand clams
in a mildly spicy tomato concasse

25

Main Course Fish

Lemon Sole in “*Crosta di Noci Miste*”

Filet of lemon sole encrusted with almonds, walnuts and pistachios nuts

25

Center Cut Swordfish “*Con Mollica*”

Oven Roasted Swordfish topped with breadcrumbs and wild Calabrese oregano in a tangy lemon sauce

28

Ahi Tuna “*Agro-Piccante*” with Sicilian Caponata

Seared Ahi Steak in a balsamic vinegar, white raisins and ginger emulsion over a Caponata of seasonal vegetables

29

Mazzancolle in Salsa di Crostacei

Head-on Maya prawns in a creamy brandy sauce

28

Roasted Day Boat Scallops “*Con Pancetta*”

Extra Large Day Boat Scallops wrapped in pancetta over sautéed mix mushrooms and drizzled with balsamic vinegar

28

Escolar “*Cannellini e Cime di Rape*”

South Pacific Escolar al vino bianco served over a sauté of Cannellini beans and broccoli rabe

“*Aglío e Olió*” finished with extra virgin olive oil

32

Scigno di Mare

Semi-shelled lobster, prawns and day boat scallops with oyster mushrooms in a “Salsa Americaine”

30

Halibut “*Al Brodetto*”

Filet of fresh Halibut in a broth of wild fennel, fava beans and “Pachino” tomato topped with fresh basil

30

Main Course Meat

Seared Breast of Chicken Paillard “*Alla Piastra*”

All natural breast of chicken pan-seared with Rosemary garnished with escarole “*Aglío e Olió*”

24

Chicken “*Ripieno*” with Broccoli Rabe and Sausage

Braised crumbled sausage and broccoli rabe stuffed in a breast of all natural chicken

Wrapped with smoked prosciutto “*Speck*”

26

Roasted Berkshire Rack of Pork

Frenched rack of Berkshire pork oven roasted with rosemary and

Santa Teresa lemon in a light demi-glase

28

Medallions of Veal “*Con Porcini*”

Tender, milk fed veal prepared in a creamy Porcini mushroom sauce

28

Roasted Loin of Veal

Tender, roasted loin of veal au jus served with vegetable timbale

28

Main Course Meat

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 risotto

32

Beef Short Ribs “*Stracotto*”

Slow cooked boneless “*Piemontese*” beef short rib “*Al Vino Rosso*” served with risotto alla Parmigiana with English peas

27

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 Latte*”

32

Pounded Filet Mignon “*Dea Diana*”

Seared center cut filet mignon in a rich brandy, mustard and porcini sauce served with potato puree, sautéed seasonal greens and vegetable timbale

32

NY Strip “*Piemontese in Tegame*”

All natural, antibiotic & hormone free Italian breed steer, roasted in cast iron skillet and served with roasted fingerling potatoes and sautéed dandelions

38

Flat Iron “*Mattonella*” in Balsamic Vinegar and Pink Peppercorn Reduction

All natural, flat iron steak seared and glazed with balsamic vinegar and sprinkled with pink peppercorns

26

Rack of Lamb “*Tre Pepi*”

Mixed peppercorn encrusted rack of lamb over a creamy brandy sauce with stuffed roasted tomato and carrot puree

28

Rack of Veal “*Forestiera*”

Center cut rack of milk fed veal roasted with pancetta, onions, potatoes and mixed mushrooms finished with Rosemary and truffle butter

36

Contorni

8

Grilled Asparagus

Mixed Seasonal Mushroom Sauté

Sautéed Spinach

Dandelion Sauté

Broccoli Rabe Sauté

Zucchini Milanese

Roasted Fingerling Potatoes

Chilled Cannellini Beans with Garlic & Rosemary

Sautéed Escarole

Asparagus Milanese

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.