

Special Event & Private Dining

- A: Includes: One salad, choice of three entrées, one dessert, coffee/ tea .
\$ 80.00 per guest.
- B: Includes: One pasta , choice of three entrées, one dessert, coffee/tea.
\$ 90.00 per guest.
- C. Includes: One appetizer, choice three entrées, one dessert, coffee/tea.
\$ 86.00 per guest.
- D. Includes: Choice of either one pasta or one salad, choice of three entrees, one dessert, coffee/ tea.
\$ 108.00 per guest.
- E. Includes: One appetizer, one pasta, choice of three entrees, one dessert, coffee/ tea.
\$ 113.00 per guest.
- F. Includes: One appetizer, one pasta, one salad, choice of three entrees, one dessert, coffee/ tea.
\$ 130. 00 per Person

Hors d' Oeuvres Pricing

Cocktail Hour. Served Butler style,
includes one hour of hors d'oeuvres and assorted hot & cold appetizers.
Choice: four hot and four cold selection. \$40.00 per guest.

We are delighted to add more selections upon your request; additional cost will be incurred & will be reflected in the final price of your event menu.

All prices do not represent costs of beverages, liquor and wine, NJ sales tax (6.625%), and 20% gratuity unless specified.

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Dietary lifestyle accommodations
are available (vegetarian, gluten free, vegan) at guest request

Il Capriccio



Private Events Menus



Appetizers Course

Stuffed Artichoke Hearts

Capers, olives, seasoned bread crumbs, parmesan cheese.

Yellow Fin Tuna Tartar *

Capers, onions, fresh lemon, olive oil dressing, served over wheat berries.

(* \$4.00 Supplement per guest)

Spiedino of Mozzarella and Prosciutto

American bread, layered with mozzarella and prosciutto, battered and baked.

Shrimp Scampi

White wine reduction, rice pilaf.

Cold Seafood Salad *

Octopus, shrimp, calamari & scallops with mushrooms and artichokes in lemon tarragon dressing.

(* \$4.00 Supplement per guest)

Bufala Mozzarella Caprese

Layers of bufala mozzarella and sliced tomato topped with basil and drizzled with extra virgin olive oil

Stuffed Eggplant Rollatini with ricotta cheese

Served over a light tomato sauce topped with mozzarella cheese

Prosciutto & Melon

Fresh wedges of melon with Prosciutto San Daniele

Veal Tonnato

Veal loin, sous vide in tuna sauce with capers and creamy mayonnaise.

Cold Antipasto

Prosciutto, di Parma, tomato and bufala mozzarella, pickled eggplant, marinated artichoke hearts, roasted peppers, mixed olives and parmesan cheese

The Flying Meat Balls

Classic Italian meat balls

Salmon Rosettes

Rose shaped Salmon filet, white wine, fresh lemon.



Hors d' Oeuvres

Cold

Bruschette, tomato and basil

Crostini with fresh tuna tartar * \$2.00 extra

Crostini with salmon tartar

Prosciutto wrapped bread sticks

Italian prosciutto di Parma with melon (Seasonal)

Buffala mozzarella cheese and cherry tomatoes

Cream cheese canapés over crackers

Smoked salmon canapés

Shrimp cocktail \$4 extra per guest

Canapés of beef tartar \$2 extra per guest

Chunks of Parmigiano Reggiano

Hot

Cubes of swordfish with white wine and tarragon

Chicken tenderloins in a red wine vinegar sauce

Stuffed mushrooms

Clams Cassino

Veal meat balls with raisins and pine nuts, creamy brandy sauce.

Rose shaped filet of salmon in butter blanc sauce with bottarga

Shrimp in brandy sauce \$4 extra per guest

Wild boar sausage

Mini Rice Balls

Crabmeat Fritters

Fried zucchini blossoms stuffed with ricotta * \$4 extra per guest

Shrimp, creamy brandy sauce *\$4.00 extra per guest

Grilled Baby Rack of Lamb \$10 extra per guest





Dessert

Italian Cheese Cake

Almond biscotti crust, seasonal berries, Chantilly cream.

Warm Apple Cinnamon Cake

Vanilla gelato, warm caramel.

Tirami Su'

Espresso soaked lady fingers, mascarpone cream, dusted with cocoa.

Cannoli

Lace almond tuille cannoli, ricotta cream, Vahlrona chocolate chips.

***Gluten free*

Warm Chocolate Lava Cake

Warm chocolate lava cake, vanilla gelato. Served with seasonal berries & chantilly cream.

Occasion Cakes

Strawberry Shortcake

Cannoli Cake

Vanilla Layer Cake

Chocolate Mousse Cake

Tiramisu Cake

**Custom Cakes & Desserts Available Upon Request.*

Homemade Assorted Italian Cookie & Biscotti Platters

\$60 Per Platter (2 pound)

Gelato & Sorbet

Selection of One Flavor

Vanilla, hazelnut, chocolate and pistachio gelato. Lemon Sorbet, Wild berry Sorbet.

Tartufo

Cake Plating Service, \$5.00 per guest

Coffee

Cappuccino

Espresso

Macchiato

Assorted Tea & Coffee



Pasta Course

Orecchiette with Tomato Puree and Pesto

Fresh coin shaped pasta in 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.

Penne al Pomodoro

Penne quills in a fresh tomato and basil sauce. ***Vegetarian*

Rigatoni Bolognese

Bolognese sauce, mascarpone cheese, sweet peas.

Orecchiette with Broccoli Rabe & Calabrian Sausage

Spicy Calabrian sausage, parmesan cheese, sauteed broccoli raab.

Risotto alla Bolognese Gratinato

Creamy Italian Arborio rice with Bolognese, beschamel & parmesan.

Risotto

Creamy Italian Arborio rice with choice of wild porcini mushrooms or asparagus. **Vegetarian.*

Salad Course

Caesar Salad

Crispy romaine, homemade garlic croutons, parmesan cheese.

Fennel, Blood Orange & Pomegranite

White Balsamic Vinaigrette. **Vegan*

Spinach Salad

Crispy bacon, hard boiled eggs, balsamic Vinaigrette.

Mixed Field Green Salad

Arugula, radicchio, upland cress, honey & white truffle dressing. **Vegan*

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. **Vegan.*

Tricolor Salad





Entree

Filet Mignon in Brandy

(* \$10.00 extra)

Filet Mignon Balsamico *

Braised filet mignon in a balsamic vinegar reduction sprinkled with pink Peppercorns. Steamed broccoli florets, potato puree.

\$10 extra per guest.

Stuffed Filet Mignon

Stuffed with walnuts, mascarpone, provolone, gorgonzola & parmesan Cheeses. Wrapped with smoked prosciutto, served with baked polenta.

\$10 extra per guest.

Braised Beef Short Ribs

“Piedmontese” shorts ribs are slow cooked to perfection. Served with saffron risotto.

Lamb Ossobuco al Barolo

Roasted lamb shank, Barolo red wine reduction. Served with saffron risotto

Rack of Lamb Diane *

American rack of lamb, in Classic Diane sauce of mustard, velvety cream & cognac, served with garlic & rosemary roasted fingerling potatoes

(* \$10.00 extra)

Rack of Pork Arrabiato

Rack of Iberico Pork in red wine vinegar sauce & hot peppers. Served with roasted potatoes, .

Rack of Berkshire Pork Milanese

Breaded rack of Berkshire pork, topped with sautéed mushrooms, onion and cherry peppers (spicy). Served with garlic & rosemary roasted fingerling potatoes.

Breast of Chicken Valdostana

Boneless chicken breast topped with prosciutto di Parma, & fontina cheese in a white wine and sage reduction, served with sauteed by spinach.

Breast of Chicken Milanese

Boneless chicken breast in seasoned breadbrumbs. Served with steamed broccoli florets.

Veal Principessa

Veal scallopine is battered & topped with bresaola, eggplant, mozzarella, tomatoes & peas in a sherry and sage sauce. Served with steamed asparagus.



Entree

Chicken Involtino

Boneless chicken breast filled with mushrooms, onions & fontina cheeses. Wrapped in prosciutto in a white wine reduction. Served with sauteed spinach.

Veal Chop Forestiera

Roasted veal chop, sauteed vidalia onions, seasonal mushrooms and crispy Italian bacon. Served with roasted garlic & rosemary fingerling potatoes.

(* \$20.00 extra)

Veal Ossobuco

Braised center cut veal shank, white wine & demi glaze sauce. Served with saffron & parmesan risotto alla Milanese

(* \$10.00 Supplement per guest)

Veal Milanese

Breaded, with arugula tomato, red onion, parmesan cheese shavings, balsamic dressing.

Veal Agrodolce

Veal scallopine in a sweet and sour sauce with pine nuts & golden raisins. Served with steamed asparagus.

Stuffed filet of Sole

Stuffed with crabmeat & shrimp, topped with heirloom tomato “bruschetta”. Served with sauteed vegetable medley.

Filet of Sole Oreganata

In Lemon and white Wine Sauce

Steelhead Salmon Croccante

Seared salmon in white wine sauce and fresh rosemary

Chilean Sea Bass with Cannellini Beans and Broccoli Rabe *

(* \$10.00 Supplement per guest)

Yellow Fin Tuna ai Tre Pepi *

Mixed peppercorns crust in a creamy brandy sauce. Served with lightly steamed asparagus.

(* \$5.00 extra)

Filet of Branzino Grilled con Battuta

Filet of Branzino with fresh tomato battuta, basil, onions

Day-Boat Scallops

Serared and served over a bed of diced roasted potatoes, onions and portobello mushrooms..

Warm herb dressing.

(* \$10.00 extra)

