

Il Capriccio

Lunch

Antipasti

Judith Point Calamari *Affogati*

Poached in san marzano tomato, basil, english peas

15

Stuffed Artichoke Hearts

Brioche breadcrumbs, capers, Gaeta olives and minced
San Daniele prosciutto

15

“Flying Meatballs ®”

Beef, veal meatballs traditional pomodoro
sauce, parmesan cheese shavings, basil pesto

13

Mozzarella di Bufala con Melanzane

Arrosto e Bresaola

Fresh imported bufala mozzarella cheese,
roasted Italian eggplant, bresaola, tomato puree

16

Seafood Salad con Serpentaria

Poached calamari, shrimp, scallops, octopus and
crabmeat, marinated artichoke, mushrooms
tarragon emulsion

20

Oysters Ripiene

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

16

Crudo di Tonno

Ahi tuna, bermuda onions, capers,
gaeta olives,lemon juice,
extra virgin olive oil over farro

16

Burrata Tartufata con Prosciutto San Daniele

Fresh burrata cheese, truffle infusion
prosciutto san daniele

18

Insalata di Polpo

Octopus salad with mixed vegetables
lemon olive oil dressing

18

Gamberi Selvatici e Funghi alla Griglia

Grilled wild shrimp shiitake mushrooms with warm herb Dressing

18

Contorni

Sides

14

Spinach Sautéed

Broccoli Rabe Sautéed

Roasted Fingerling Potatoes

Asparagus Milanese

Mixed Seasonal Mushrooms Sautéed

Pasta

Pappardelle ai Porcini

Fresh pappardelle porcini mushroom
infusion of prosciutto

28

Spaghetti di Grano Khorasan con Ventresca

Ancient grain organic spaghetti,
tuna ventresca, caper berries, black Gaeta olives, campari
tomato, fresh basil

28

Tagliatelle Bolognese

Egg noodle creamy beef bolognese sauce, mascarpone
cheese, english peas

28

Maccheroni alla Chitarra con Bottarga

Fresh homemade guitar string spaghetti, aglio e olio, Sardinian
bottarga, crushed Sicilian pistachio nuts, peperoncino

28

Linguine Fresche Terra Mia

Fresh homemade linguini, garlic and oil,
peperoncino, stone crushed green olives, toasted pignoli nuts

28

Trofie al Ragu' di Coniglio

Fresh trofie pasta
rabbit ragu'

28

Tagliatelle Aragosta Mare Monti

Homemade fresh Tagliatelle pasta fresh lobster, New Zealand
clams, wild Mushrooms, spicy pachino tomato sauce

34

Pici Toscani Cacio e Pepe

Fresh pici pasta, ground black pepper, pecorino cheese

30

Carne

Meat

Veal "Ossobuco"

Braised center cut milk fed veal shank served with risotto

55

Veal Milanese

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

38

Tagliata di Vitello alla Griglia

Grilled boneless loin of veal
spinach, potato puree

38

Cotoletta di Vitello "Parmigiana"

Boneless loin of veal light tomato
sauce, buffalo mozzarella cheese

38

Beef Short Rib "Stracotto"

Slow cooked boneless grass-fed Piemontese
short ribs with fregula sarda

42

Filet Mignon Ripieno e Polenta

Filet Mignon stuffed with four cheeses,
walnuts, wrapped with smoked prosciutto (speck)
served with polenta

48

Filetto di Bue ai Ferri

10oz Prime center cut grilled filet mignon

48

NY Strip Piemontese

22oz all natural hormone antibiotic free
grilled New York strip steak Piemontese

48

Costatine D'Agnello al Pistacchio

Fresh Colorado rack of lamb, pistachio crust

48

Pollo Biologico al Mattone

Half semi-boneless organic chicken, garlic,
Lemon, rosemary sauce served with spinach

28

Porchetta Arrosto

Boneless roasted suckling porchetta
over spicy polenta

38

Rack of Iberico Pork Calabrian Style

Fried green tomatoes, hot cherry peppers
fingerling potatoes, garlic vinegar sauce

42

Pesce

Fish

Sea Bass “Cannellini e Cime di Rapa”

Our signature Chilean sea bass, broccoli rabe, cannellini beans, extra virgin olive oil

40

Medaglione di Salmone con Finocchio Arrosto

Roasted steelhead salmon, fennel sauce, crispy celery roots over semolina dumpling

37

Capesante in Vellutina di Zucca e Porcini

Roasted day boat scallops, creamy butternut squash guanciale, wild porcini mushrooms over chickpea farinaccio

40

Branzino al Forno

Fresh, whole, roasted mediterranean sea bass garlic aromatic herbs

not available on saturday

45

Scigno di Mare

Semi-shelled lobster, jumbo scallops, wild shrimp, seasonal wild mushrooms in a velvety brandy

“Salsa Americana”

45

Filetto di Sogliola All’Origano

Filet of sole, lemon sauce, wild oregano garlic bread crumbs

40

Tonno in Crosta di Pepe

Albacore tuna in mix peppercorn crust brandy sauce, roasted tomato zucchini

38

Gamberi Selvatici Aglio Olio e Limone

Wild imported shrimp garlic lemon white wine sauce, risotto

38

Filetto di Branzino alla Griglia con Borlotti e Radicchio Trevisano

Grilled Filet of european sea bass, borlotti beans, radicchio, fresh herbs warm dressing

38

Polpo Affogato con Ceci e Fresa di Pane

Fresh octopus, spicy pachino tomatoes, chickpeas, garlic olive oil bread crostone

38

Salads

Insalata Croccante al Gorgonzola

Hearts of romaine with gorgonzola, lemon dressing apple crisp, walnuts and raisins

14

Radicchio Revolution con Colatura di Alici

Castelfranco, trevisano precoce, rosa veneto belgium endive, colatura di alici dressing

16

Insalata di Finocchio e Arance con Saba

Fresh fennel salad, orange, pomegranate saba dressing, parmigiano shavings

14

Farmer’s Salad

Cocktail tomato, fresh corn, green and red bell peppers, tropea red onion, fresh basil

14

Insalata Cesare

Hearts of romaine caesar dressing parmigiano cheese croutons

14

Insalata