Capriccio

Antipasti Cold

CAPRICCIO HOUSE ANTIPASTO 30
Chef's selection of meats and cheeses, long hots,
fig jam, grilled ciabatta

SHRIMP AND CRABMEAT 27
Jumbo Gulf shrimp and crabmeat, pickled tomato,
cocktail sauce, mustard sauce

BURRATA TOAST 20
Whipped ricotta, pesto, tomato confit, torn prosciutto,
Italian vinaigrette, grilled focaccia

Antipasti Hot

EGGPLANT PARMESAN 19
Crispy eggplant, parmesan style

CLAMS OREGANATA 23
Lemon white wine

FRIED CALAMARI 26
Tender fried calamari, red cherry peppers, marinara,
lemon caper aioli

Greens

HOUSE SALAD 16
Winter farro, torn kale, rose apples, chopped walnuts,
apple cider vinaigrette, sweet potato, Humboldt fog

TUSCAN WEDGE 17
Humboldt Fog, buttermilk bleu dressing, pancetta, crispy shallots

CAESAR SALAD 17
Romaine lettuce, garlic anchovy dressing, parmesan croutons

Pasta

HOMEMADE SPAGHETTI AND MEATBALLS 30
Marinara, meatballs

RAVIOLETTI 36
Braised short rib, ricotta, charred carrot, winter truffle

MAFALDINE BOLOGNESE 30
Italian meat ragu, herb ricotta

PACCHERI 35
Roasted tricolor cauliflower, butternut squash, spinach, Locatelli, wild mushroom ragu

Seafood

SALMON 46
Polenta Parmigiano, mascarpone, wild mushroom, roasted asparagus, parsnip

SEAFOOD "ZUPETTA" 62
Lobster, scallop, shrimp, and crabmeat simmered in olive oil, red onion, capers, garlic, over linguini

SCALLOPS 52
Swiss chard, winter chanterelles, garlic cream, Prima Donna, Bucatini

Protein

VEAL ROMERO 62

Jorge's Favorite
Broccoli rabe, colossal crabmeat, garlic, served over linguine

HAND-CUT SIRLOIN 63
16 oz prime sirloin, merlot demi
add lobster tail 38

FILET MIGNON 60
8 oz filet mignon, merlot demi
add lobster tail 38

CHICKEN 45 | VEAL 58
Choice of parmigiana, francese, picatta, marsala, Milanese, or saltimbocca

LAMB CHOPS 81
Grilled lamb chops, merlot demi

Sides
13

HOMEMADE MEATBALLS
Tomato, basil

RICOTTA GNOCCHI
San Marzano tomato ragu, basil

MASHED POTATOES
Roasted garlic

SPINACH & GARLIC

BROCCOLI RABE
Garlic, white wine

ASPARAGUS
Grilled asparagus