

CAPRICCIO

CAFE

ANTIPASTI

GRILLED VEGETABLE STACK 9	GRILLED OCTOPUS 16
Zucchini, Eggplant, Tomatoes, Smoked Mozzarella, Pesto	Sauteed Broccoli Rabe
ZUCCHINI CHIPS 11	CALAMARI Fried or Grilled 14
Crispy Zucchini Chips With Our Own Marinara Sauce	BUFFALO RINGS 14
CRAB CAKES 15	CLAMS MARINARA Garlic, White 13
Served With Mango Salsa And Spicy Aioli	Wine, Fresh Tomato Sauce, Toasted Bread
BURRATA & SPECK Arugula, Tomato and Basil 15	FRIED ARTICHOKEs 11
CRISPY BRUSSEL SPROUTS 11	CARPACCIO DI MANZO 14
Pecorino Cheese, Black Pepper	Thinly Sliced Beef Carpaccio, Arugula, Mushrooms, Shaved Parmigiano
EGGPLANT PARMIGIANA 10	MEATBALLS 10
Tomato Sauce and Mozzarella	Tomato Sauce, Parmigiano

INSALATE

CAESAR Croutons, Shaved Parmigiano Cheese 12.0
AVOCADO Avocado, Shrimp, Romaine, Arugula, Tomato, Champagne Thyme Vinaigrette 17.0
CHOPPED SALAD Grilled Chicken, Romaine Lettuce, Tomatoes, Cucumber, Avocado, Corn, Citrus Dressing 16.0
DI MARE Calamari, Octopus, Shrimp, Celery, White Wine Vinegar, E.V.O.O. 18.0
MIA Sundried Tomatoes, Portobello Mushrooms, Grilled Chicken Sauteed In Shallots, Balsamic Sauce Served Warm Over Mixed Greens 16.0
SALMONE Smoked Salmon, Goat Cheese, Capers, Red Onions, Mixed Greens 15.0
MAROSTICA Crab Cakes, Tomato, Corn, Avocado, Mixed Greens And Sherry Vinaigrette 18.0
CAPRICCIO Shrimp, Crab Meat, Corn, Hearts Of Palm, Avocado, Mixed Greens, Lemon Oil 16.0
RUCOLA Gorgonzola, Pear, Walnuts, Tomato, Arugula, Balsamic Vinaigrette 13.0
DELICATA Artichokes, Shaved Parmigiano, Hearts Of Palm, Tomato, Mixed Greens 14.0
KALE SALAD Kale, Toasted Almonds, Dried Cranberries, Young Pecorino Cheese, Herbed Croutons, Champagne Thyme Vinaigrette 14.0
COBB SALAD Chopped Tomato, Bacon, Romaine, Avocado, Egg, Gorgonzola, Balsamic Vinaigrette 17.0
SALMONE GRAZIANA Seared Salmon, Arugula, Artichokes, Olives, Tomatoes, Champagne Thyme Vinaigrette 18.0
• with chicken an additional \$4.00 • with grilled shrimp an additional \$8.00 • with grilled salmon an additional \$9.00

PANINI

PROSCIUTTO Prosciutto Di Parma, Mozzarella, Tomato, Arugula
VEGETARIANO Grilled Vegetables, Mozzarella, Basil Pesto
COTOLETTA Chicken Cutlet, Mozzarella, Tomato
CUBANO Roasted Pork, Ham, Swiss, Pickles, Mustard
BISTECCA Steak, Provolone, Sauteed Onions, Portobello Mushrooms
RUSPANTE Chicken Cutlet, Avocado, Lettuce, Tomato, Mayo
LIGURE Grilled Chicken, Basil Pesto, Mozzarella
SUPERBO Steak, Provolone, Cherry Peppers, Avocado, Red Onions, Aioli

\$15.00

Served with Mixed Greens or Fries

PIZZE '12

MARGHERITA Tomato Sauce, Mozzarella, Fresh Basil 12.0	BIANCA Mozzarella, Ricotta, Garlic, E.V.O.O. 14.0
CAMPAGNA Meatballs, Cherry Peppers, Mozzarella, Tomato Sauce 15.0	CONTADINA Tomato Sauce, Mozzarella, Prosciutto Di Parma, Mushrooms 15.0
NINA Tomato Sauce, Fresh Mozzarella, Fresh Basil 16.0	DIAVOLA Tomato Sauce, Mozzarella, Spicy Sopressata, Spicy Hot Oil 15.0
BOSCAIOLA Tomato Sauce, Mozzarella, Sausage, Portobello Mushrooms, Arugula 15.0	MAESTRO Tomato Sauce, Fresh Mozzarella, Prosciutto Di Parma, Fresh Tomato, Fresh Basil 16.0
VEGETARIANA Tomato Sauce, Mozzarella, Grilled Vegetables 14.0	BURRATA Tomato Sauce, Broccoli Rabe, Sausage 16.0
CAPRICCIOSA Tomato Sauce, Mozzarella, Mushrooms, Ham, Artichokes, Olives 15.0	TERRA E MARE Shrimp, Portobello Mushroom, Prosciutto Di Parma, Arugula, Tomato Sauce, Mozzarella 16.0
PRIMAVERA Grilled Chicken, Tomato Sauce, Pesto Sauce, Mozzarella 15.0	

BRUSCHETTA PIZZA

served cold over our warm pizza bread

GLUTEN FREE PIZZA AVAILABLE

POMODORO Chopped Fresh Tomato, Oregano, Basil -with Fresh Mozzarella (add \$3.0) 14.0	GRAVINA Chopped Tomato, Cannellini Beans, Onions, Goat Cheese, Arugula 15.0
GOLOSA Smoked Salmon, Avocado, Chopped Tomato, Mixed Greens 17.0	DI PARMA Prosciutto di Parma, Arugula, Shaved Parmigiano 16.0

PASTA

GLUTEN FREE PASTA AVAILABLE

SPAGHETTI AL POMODORO Tomato Sauce, Fresh Basil 14.0
ORECCHIETTE ALLA BARESE Hat Shaped Pasta Broccoli Rabe, Sausage, Garlic, E.V.O.O. 18.0
SPAGHETTI ALLE VONGOLE New Zealand Clams, White Wine Sauce, Garlic, And Extra Virgin Olive Oil 20.0
SPAGHETTI MEDITERRANEO Whole-Wheat Spaghetti, Roasted Beets, Spinach, Sundried Tomatoes, Goat Cheese, Walnuts 17.0
GNOCCHI CAPRESE Tomato Sauce, Basil, Fresh Mozzarella 18.0
FARFALLE SALMONE Bowtie Pasta, Fresh Smoked Salmon, Champagne Chive Cream Sauce 19.0
RIGATONI ALLA VODKA Pancetta, Tomato-Cream Sauce 17.0
FETTUCCINE BOLOGNESE Veal Meat Sauce 18.0
FETTUCINE TARTUFO Portobello Mushroom, Truffle Sauce 19.0
SPINACH RICOTTA RAVIOLI Basil, Fresh Tomato Sauce 20.0
ORECCHIETTE GAMBERI Shrimp, Beans, Tomatoes, Spinach, garlic, Olive Oil 18.0

SECONDI

SALMONE ALLA GRIGLIA Grilled Atlantic Salmon Served Sauteed Spinach, Raisins, And Pine Nuts 22.0
FETTINA DI MANZO Thinly Sliced, Pan Seared Steak, Romaine And Arugula Salad Tossed With Red Wine Vinaigrette 21.0
PORK CHOP SCARPARELLO Pan Roasted, Hot Cherry Peppers, Balsamic, Rosemary, Garlic And Patatine Fritte 24.0
CHICKEN CAPRICCIOSA Breaded Chicken Breast Topped with Arugula, Tomatoes, And Fresh Basil, Fresh Mozzarella 21.0
CHICKEN PARMIGIANA Served with Pasta 21.0
GRILLED BRANZINO AL LIMONE Arugula, Orange, Fennel Salad 21.0
NEW YORK STRIP STEAK Home Made Fries 25.0

*Please note that we can only be responsible for allergies that we are made aware of at the time of preparation.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SIDES	• PIZZA BREAD 5.0	• SAUTEED SPINACH 7.0	• SAUTEED VEGETABLES 7.0	• PATATINE FRITTE (Hand Cut) 6.0
	• BROCCOLI RABE 7.0	• GRILLED ASPARAGUS 7.0		

ANY SPLIT CHARGE ITEM FOR 1.00

CAPRICCIO

CAFE

VINI BIANCHI

	GLASS	BOTTLE
PINOT GRIGIO, IL NIDO ITALY	9	35
PINOT GRIGIO, CADONINI ITALY	9	35
PINOT GRIGIO, BOLLINI ITALY	-	45
CHARDONNAY, ST. FRANCIS CALIFORNIA	10	39
CHARDONNAY, ESTANCIA CALIFORNIA	9	36
CHARDONNAY, RAEBURN RUSSIAN RIVER VALLEY	-	49
GAVI, MARCHESI DI BAROLO ITALY	12	46
SAUVIGNON BLANC, BABICH NEW ZEALAND	10	39
SAUVIGNON BLANC, HONIG CALIFORNIA	-	52
RIESLING, MOSEL ESSENCE GERMANY	9	36
SANCERRE, CROCHET FRANCE	12	47

VINO ROSÉ

	GLASS	BOTTLE
ROSE PODERI ITALY	10	39
RAEBURN, ROSE ITALY	-	49

VINI ROSSI

	GLASS	BOTTLE
CHIANTI CLASSICO BORGO SCOPETO ITALY	10	39
PINOT NOIR MARK WEST CALIFORNIA	10	39
MERLOT, BORGO M ITALY	9	36
MONTEPULCIANO, ILLUMINATI ITALY	10	39
MALBEC ARUMA, ARGENTINA	10	39
MALBEC, "LA CONSULTA", CATENA ARGENTINA	-	48
CABERNET SAUVIGNON, UNO ANTIGAL ARGENTINA	10	39
CABERNET SAUVIGNON, SHOOTING STAR CALIFORNIA	10	39
CABERNET, FELINO ARGENTINA	-	49
QUERCIBELLA, MONGRANA 2016 SUPER TUSCAN	-	58
RIOJA, RESERVA MARQUES DE MURRIETA SPAIN	-	52
PRIMITIVO WAITING FOR GIOVANNI INFORMATION	-	52

VINI FRIZZANTI

	GLASS	BOTTLE
PROSECCO, VALDO	10	42
VEUVE CLICQUOT CHAMPAGNE FRANCE	-	95

HAPPY HOUR DRINK / FOOD - MENU

MONDAY - FRIDAY 4PM-7PM

BRUNCH

Bottomless Mimosas • Bellinis
• Bloody Marys •

SATURDAY & SUNDAY BRUNCH
10:00AM - 3:00PM



BIRRE

	BOTTLES	DRAFT
BLUE MOON	7	7
PERONI	7	ASK YOUR SERVER
HEINEKEN	7	FOR DAILY SELECTION
CORONA	7	
BUD LIGHT	6	
GUINNESS CAN	7	
LAGUNITAS IPA	7	

BEVANDE

SPARKLING WATER	
-San Pellegrino 250ml.	3.0
-San Pellegrino 750ml.	7.0
SPRING WATER Panna 750ml.	7.0
SAN PELLEGRINO Limonata, Aranciata	3.0

WINE SPECIAL SUNDAY AND MONDAY 50% OFF BOTTLES OF WINE