

CAPRICCIO

CAFE

ANTIPASTI

GRILLED VEGETABLE STACK <i>Zucchini, Eggplant, Tomatoes, Smoked Mozzarella, Pesto</i>	10	GRILLED OCTOPUS <i>Sauteed Broccoli Rabe</i>	16
ZUCCHINI CHIPS <i>Crispy Zucchini Chips With Our Own Marinara Sauce</i>	12	CALAMARI Fried or Grilled	14
CRAB CAKES <i>Served With Mango Salsa And Spicy Aioli</i>	15	BUFFALO RINGS <i>Fried Calamari Tossed With Buffalo Style Sauce, Blue Cheese Dipping Sauce</i>	14
BURRATA & SPECK Arugula, Tomato and Basil	17	CLAMS MARINARA Garlic, White Wine, Fresh Tomato Sauce, Toasted Bread	13
CRISPY BRUSSEL SPROUTS <i>Pecorino Cheese, Black Pepper</i>	12	FRIED ARTICHOKEs <i>Ranch Dipping Sauce</i>	12
EGGPLANT PARMIGIANA <i>Tomato Sauce and Mozzarella</i>	10	CARPACCIO DI MANZO <i>Thinly Sliced Beef Carpaccio, Arugula, Mushrooms, Shaved Parmigiano</i>	14
		MEATBALLS <i>Tomato Sauce, Parmigiano</i>	10

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	14.0
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	<div style="border: 1px solid black; border-radius: 50%; padding: 5px; display: inline-block;">\$15.00</div> Served with Mixed Greens or Fries
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	
MESSINA Grilled Chicken, Smoked Mozzarella, Avocado, Sundried Tomato Pesto	
BLACKENED CHICKEN Fresh Mozzarella, Tomato, Mayo, Avocado	
TURKEY CLUB Mayo, Turkey, Bacon, Lettuce, Tomato	

PIZZE '12

MARGHERITA Tomato Sauce, Mozzarella, Fresh Basil	13.0	BIANCA Mozzarella, Ricotta, Garlic, E.V.O.O.	14.0
CAMPAGNA Meatballs, Cherry Peppers, Mozzarella, Tomato Sauce	16.0	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	16.0	MAESTRO Tomato Sauce, Fresh Mozzarella, Prosciutto Di Parma, Fresh Tomato, Fresh Basil	16.0
VEGETARIANA Tomato Sauce, Mozzarella, Grilled Vegetables	15.0	BURRATA Tomato Sauce, Broccoli Rabe, Sausage	17.0
CAPRICCIOSA Tomato Sauce, Mozzarella, Mushrooms, Ham, Artichokes, Olives	16.0	TERRA E MARE Shrimp, Portobello Mushroom, Prosciutto Di Parma, Arugula, Tomato Sauce, Mozzarella	18.0
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	16.0
GOLOSA Smoked Salmon, Avocado, Chopped Tomato, Mixed Greens	18.0	DI PARMA Prosciutto di Parma, Arugula, Shaved Parmigiano	17.0

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	21.0
SPAGHETTI MEDITERRANEO Whole-Wheat Spaghetti, Roasted Beets, Spinach, Sundried Tomatoes, Goat Cheese, Walnuts	18.0
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	18.0
FETTUCCINE BOLOGNESE Veal Meat Sauce	18.0
FETTUCINE TARTUFO Portobello Mushroom, Truffle Sauce	20.0
SPINACH RICOTTA RAVIOLI Basil, Fresh Tomato Sauce	20.0
ORECCHIETTE GAMBERI Shrimp, Beans, Tomatoes, Spinach, garlic, Olive Oil	19.0

SECONDI

SALMONE ALLA GRIGLIA Grilled Atlantic Salmon Served Sauteed Spinach, Raisins, And Pine Nuts	23.0
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	23.0
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 Arugula, Orange, Fennel Salad	22.0
NEW YORK STRIP STEAK Home Made Fries	27.0

*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 • BROCCOLI RABE 7.0 • PATATINE FRITTE (Hand Cut) 6.0

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	40
CHARDONNAY, ESTANCIA CALIFORNIA	9	36
CHARDONNAY, RAEBURN RUSSIAN RIVER VALLEY	-	49
GAVI, MARCHESI DI BAROLO ITALY	12	48
SAUVIGNON BLANC, BABICH NEW ZEALAND	10	40
SAUVIGNON BLANC, HONIG CALIFORNIA	-	52
RIESLING, S A PRUM "ESSENCE" MOSEL GERMANY	9	36
SANCERRE, JEAN MARC CROCHET FRANCE	12	48

VINO ROSÉ

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

VINI ROSSI

	GLASS	BOTTLE
CHIANTI CLASSICO, BORGO SCOPETO ITALY	10	40
PINOT NOIR, MARK WEST CALIFORNIA	11	42
MERLOT, BORGO M ITALY	9	36
MONTEPULCIANO, ILLUMINATI ITALY	11	42
MALBEC, ARUMA, ARGENTINA	10	40
MALBEC, "LA CONSULTA", CATENA ARGENTINA	-	48
CABERNET SAUVIGNON, UNO ANTIGAL ARGENTINA	10	40
CABERNET SAUVIGNON, SHOOTING STAR CALIFORNIA	10	40
CABERNET SAUVIGNON, VINA COBOS FELINO ARGENTINA	-	49
QUERCIABELLA, MONGRANA 2016 SUPER TUSCAN	-	58
RIOJA, RESERVA MARQUES DE MURRIETA SPAIN	-	52
PRIMITIVO, TERRE DI VAGNARI ITALY	-	58

VINI FRIZZANTI

	GLASS	BOTTLE
PROSECCO, VALDO ITALY	10	42
VEUVE CLICQUOT CHAMPAGNE FRANCE	-	105

BIRRE

BOTTLES

BLUE MOON, PERONI, HEINEKEN	7
CORONA, GUINNESS CAN, LAGUNITAS IPA	7
BUD LIGHT	6

DRAFT

ASK YOUR SERVER FOR DAILY SELECTION 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

SPECIALTY COCKTAILS

CLASSIC NEGRONI Brooklyn Gin, Antica Vermouth, Campari	11
GIN SOUTH Plymouth Gin, St. Germain, Prosecco, Cucumber, jalapeno	12
CAPRICCIO MARGARITA Don Julio Silver, Lime, Agave	13
PEACH SANGRIA Red or White	10
CUCUMBER LEMONADE Cucumber Infused Vodka, Sparkling Limonata, Mint	10
BLOOD ORANGE MARGARITA House Infused Jalapeño Tequila, Triple Sec, Blood Orange Mix, Fresh Lime Juice	11
APEROL SPRITZ Aperol, Prosecco, Sparkling Water, Orange Twist	10
CAPRICCIO FASHIONED Bourbon, Black Cherry Infused, Simple Syrup, Angostura Bitters	11
PEAR TREE Pear Infused Vodka, St Germain Elderflower Liqueur, Peach Schnapps, Topped with Prosecco	13
ITALIAN JOB Gin, Limoncello, Tonic	10

WHITE CLAW

WHITE CLAW, HARD SELTZER MANGO 7.0

WHITE CLAW, HARD SELTZER BLACK CHERRY 7.0

WINE SPECIAL

SUNDAY AND MONDAY

50% OFF BOTTLES OF WINE

REV: 8.2020

DESSERT AND GELATO

GELATO Assorted Flavors	6
CANNOLI SICILIANI Home Made Ricotta Filling	9
TORTA DELLA NONNA Lemon Tart	9
DULCE DE LECHE CREPE Scoop Of Gelato	8
NUTELLA CREPE Scoop Of Gelato	8
NUTELLINO Oven Baked Calzone Filled With Nutella	9
COPPA VALENTINA (FOR TWO) Gelato Served With Chocolate Sauce, Crunchy Nuts, Whipped Cream And Hazelnut Biscotti	9
TIRAMISU Ladyfingers, Mascarpone, Espresso, Coco Powder	9
CHOCOLATE SOUFFLÉ * Moist Chocolate cake with a heart of creamy rich chocolate *Please allow 10/15 minutes to be served A LA MODE ADD 2.5	9
BISCOTTI	5

HAPPY HOUR DRINK / FOOD - MENU

MONDAY - FRIDAY 4PM-6.30PM

BRUNCH

Bottomless Mimosas • Bellinis
• Bloody Marys •

SATURDAY & SUNDAY BRUNCH
11:00AM - 3:00PM

