

# CAPRICCIO

## CAFE

### ANTIPASTI

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

### INSALATE

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

• with chicken an additional \$4.00 • with grilled shrimp an additional \$8.00 • with grilled salmon an additional \$9.00

### PANINI

<b>PROSCIUTTO</b>	Prosciutto Di Parma, Mozzarella, Tomato, Arugula	<b>\$15.00</b> Served with Mixed Greens or Fries
<b>VEGETARIANO</b>	Grilled Vegetables, Mozzarella, Basil Pesto	
<b>COTOLETTA</b>	Chicken Cutlet, Mozzarella, Tomato	
<b>CUBANO</b>	Roasted Pork, Ham, Swiss, Pickles, Mustard	
<b>BISTECCA</b>	Steak, Provolone, Sauteed Onions, Portobello Mushrooms	
<b>RUSPANTE</b>	Chicken Cutlet, Avocado, Lettuce, Tomato, Mayo	
<b>LIGURE</b>	Grilled Chicken, Basil Pesto, Mozzarella	
<b>SUPERBO</b>	Steak, Provolone, Cherry Peppers, Avocado, Red Onions, Aioli	
<b>MESSINA</b>	Grilled Chicken, Smoked Mozzarella, Avocado, Sundried Tomato Pesto	
<b>BLACKENED CHICKEN</b>	Fresh Mozzarella, Tomato, Mayo, Avocado	
<b>TURKEY CLUB</b>	Mayo, Turkey, Bacon, Lettuce, Tomato	

### PIZZE '12

<b>MARGHERITA</b> 13.0	Tomato Sauce, Mozzarella, Fresh Basil	<b>BIANCA</b> 14.0	Mozzarella, Ricotta, Garlic, E.V.O.O.
<b>CAMPAGNA</b> 16.0	Meatballs, Cherry Peppers, Mozzarella, Tomato Sauce	<b>CONTADINA</b> 15.0	Tomato Sauce, Mozzarella, Prosciutto Di Parma, Mushrooms
<b>NINA</b> 16.0	Tomato Sauce, Fresh Mozzarella, Fresh Basil	<b>DIAVOLA</b> 15.0	Tomato Sauce, Mozzarella, Spicy Sopressata, Spicy Hot Oil
<b>BOSCAIOLA</b> 16.0	Tomato Sauce, Mozzarella, Sausage, Portobello Mushrooms, Arugula	<b>MAESTRO</b> 16.0	Tomato Sauce, Fresh Mozzarella, Prosciutto Di Parma, Fresh Tomato, Fresh Basil
<b>VEGETARIANA</b> 15.0	Tomato Sauce, Mozzarella, Grilled Vegetables	<b>BURRATA</b> 17.0	Tomato Sauce, Broccoli Rabe, Sausage
<b>CAPRICCIOSA</b> 16.0	Tomato Sauce, Mozzarella, Mushrooms, Ham, Artichokes, Olives	<b>TERRA E MARE</b> 18.0	Shrimp, Portobello Mushroom, Prosciutto Di Parma, Arugula, Tomato Sauce, Mozzarella
<b>PRIMAVERA</b> 15.0	Grilled Chicken, Tomato Sauce, Pesto Sauce, Mozzarella		

### BRUSCHETTA PIZZA

served cold over our warm pizza bread

GLUTEN FREE PIZZA AVAILABLE

<b>POMODORO</b> 14.0	Chopped Fresh Tomato, Oregano, Basil -with Fresh Mozzarella (add \$3.0)	<b>GRAVINA</b> 16.0	Chopped Tomato, Cannellini Beans, Onions, Goat Cheese, Arugula
<b>GOLOSA</b> 18.0	Smoked Salmon, Avocado, Chopped Tomato, Mixed Greens	<b>DI PARMA</b> 17.0	Prosciutto di Parma, Arugula, Shaved Parmigiano

### PASTA

GLUTEN FREE PASTA AVAILABLE

<b>SPAGHETTI AL POMODORO</b> 14.0	Tomato Sauce, Fresh Basil
<b>ORECCHIETTE ALLA BARESE</b> 18.0	Hat Shaped Pasta, Broccoli Rabe, Sausage, Garlic, E.V.O.O.
<b>SPAGHETTI ALLE VONGOLE</b> 21.0	New Zealand Clams, White Wine Sauce, Garlic, And Extra Virgin Olive Oil
<b>SPAGHETTI MEDITERRANEO</b> 18.0	Whole-Wheat Spaghetti, Roasted Beets, Spinach, Sundried Tomatoes, Goat Cheese, Walnuts
<b>GNOCCHI CAPRESE</b> 18.0	Tomato Sauce, Basil, Fresh Mozzarella
<b>FARFALLE SALMONE</b> 19.0	Bowtie Pasta, Fresh Smoked Salmon, Champagne Chive Cream Sauce
<b>RIGATONI ALLA VODKA</b> 18.0	Pancetta, Tomato-Cream Sauce
<b>FETTUCCINE BOLOGNESE</b> 18.0	Veal Meat Sauce
<b>FETTUCINE TARTUFO</b> 20.0	Portobello Mushroom, Truffle Sauce
<b>SPINACH RICOTTA RAVIOLI</b> 20.0	Basil, Fresh Tomato Sauce
<b>ORECCHIETTE GAMBERI</b> 19.0	Shrimp, Beans, Tomatoes, Spinach, garlic, Olive Oil

### SECONDI

<b>SALMONE ALLA GRIGLIA</b> 23.0	Grilled Atlantic Salmon Served Sauteed Spinach, Raisins, And Pine Nuts
<b>FETTINA DI MANZO</b> 21.0	Thinly Sliced, Pan Seared Steak, Romaine And Arugula Salad Tossed With Red Wine Vinaigrette
<b>PORK CHOP SCARPARELLO</b> 23.0	Pan Roasted, Hot Cherry Peppers, Balsamic, Rosemary, Garlic And Patatine Fritte
<b>CHICKEN CAPRICCIOSA</b> 21.0	Breaded Chicken Breast Topped with Arugula, Tomatoes, And Fresh Basil, Fresh Mozzarella
<b>CHICKEN PARMIGIANA</b> 21.0	Served with Pasta
<b>BRANZINO LIVORNESE</b> 23.0	Calamata olives, capers, cherry tomatoes, white wine served with sautéed spinach
<b>NEW YORK STRIP STEAK</b> 27.0	Home Made Fries

\*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
LA PETITE PERRIERE, ROSE FRENCH	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

### 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

REV: 8.2020

### 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

### 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



WINE SPECIAL  
SUNDAY AND MONDAY  
50% OFF BOTTLES OF WINE