

Antipasti

SOUP: PASTA E FAGIOLI 10

GRILLED VEGETABLE STACK Zucchini, Eggplant, Tomatoes, Smoked Mozzarella, Pesto 11

MEATBALLS Tomato Sauce, Parmigiano 12

CRISPY BRUSSEL SPROUTS Parmigiano Cheese, Black Pepper 12

EGGPLANT PARMIGIANA Tomato Sauce and Mozzarella 12

FRIED ARTICHOKEs Ranch Dipping Sauce 12

ZUCCHINI CHIPS Crispy Zucchini Chips With Our Own Marinara Sauce 13

CALAMARI Fried (or) Grilled 16

CARPACCIO DI MANZO Thinly Sliced Beef Carpaccio, Arugula, Mushrooms, Shaved Parmigiano 15

BUFFALO RINGS Fried Calamari Tossed With Buffalo Style Sauce, Blue Cheese Dipping Sauce 16

GAMBERI TOSCANI Jumbo Shrimp, Tuscan Beans, Garlic, Olive Oil, Toasted Bread 16

CRAB CAKES Served With Mango Salsa And Spicy Aioli 17

BURRATA & SPECK Arugula, Tomato and Basil 18

GRILLED OCTOPUS Sauteed Broccoli Rabe, cherry tomatoes 19

Insalate

CAESAR (or) MIXED GREENS SALAD 13.00

AVOCADO Avocado, Shrimp, Romaine, Arugula, Tomato, Champagne Thyme Vinaigrette 19.00

CHOPPED SALAD Grilled Chicken, Romaine Lettuce, Tomatoes, Cucumber, Avocado, Corn, Balsamic Vinaigrette 19.00

DI MARE Calamari, Octopus, Shrimp, Celery, White Wine Vinegar, E.V.O.O. 22.00

MIA Sundried Tomatoes, Portobello Mushrooms, Grilled Chicken Sauteed In Shallots, Balsamic Sauce Served Warm Over Mixed Greens 18.00

SALMONE Smoked Salmon, Goat Cheese, Capers, Red Onions, Mixed Greens 18.00

MAROSTICA Crab Cakes, Tomato, Corn, Avocado, Mixed Greens 19.00

And Sherry Vinaigrette

CAPRICCIO Shrimp, Crab Meat, Corn, Hearts Of Palm, Avocado, Mixed Greens, Lemon Oil 19.00

RUCOLA Gorgonzola, Pear, Walnuts, Tomato, Arugula, Balsamic Vinaigrette 16.00

DELICATA Artichokes, Shaved Parmigiano, Hearts Of Palm, Tomato, Mixed Greens 16.00

KALE SALAD Kale, Toasted Almonds, Dried Cranberries, Young Pecorino Cheese, Herbed Croutons, Champagne Thyme Vinaigrette 16.00

COBB SALAD Chopped Tomato, Bacon, Romaine, Avocado, Egg, Gorgonzola, Balsamic Vinaigrette 18.00

SALMONE GRAZIANA Seared Salmon, Arugula, Artichokes, Olives, Tomatoes, Champagne Thyme Vinaigrette 21.00

SOUTHWESTERN SHRIMP SALAD Romaine lettuce, grilled shrimp, roasted corn, pico de gallo, avocado, Cherry Vinaigrette 20.00

MANGO CHICKEN SALAD Romaine Lettuce, mango-glazed grilled chicken, red pepper, avocado, red onion, Balsamic Vinaigrette 19.00

• WITH CHICKEN AN ADDITIONAL \$5.00 • WITH GRILLED SHRIMP AN ADDITIONAL \$10.00 • WITH GRILLED SALMON AN ADDITIONAL \$12.00

Pizze '12

MARGHERITA Tomato Sauce, Mozzarella, Fresh Basil 15.00

CAMPAGNA Meatballs, Cherry Peppers, Mozzarella, Tomato Sauce 18.00

NINA Tomato Sauce, Fresh Mozzarella, Fresh Basil 18.00

BOSCAIOLA Tomato Sauce, Mozzarella, Sausage, Portobello Mushrooms, Arugula 18.00

VEGETARIANA Tomato Sauce, Mozzarella, Grilled Vegetables 18.00

CAPRICCIOSA Tomato Sauce, Mozzarella, Mushrooms, Ham, Artichokes, Olives 18.00

PRIMAVERA Grilled Chicken, Tomato Sauce, Pesto Sauce, Mozzarella 18.00

BIANCA Mozzarella, Ricotta, Garlic, E.V.O.O. 17.00

CONTADINA Tomato Sauce, Mozzarella, Prosciutto Di Parma, Mushrooms 18.00

DIAVOLA Tomato Sauce, Mozzarella, Spicy Sopressata, Spicy Hot Oil 18.00

MAESTRO Tomato Sauce, Fresh Mozzarella, Prosciutto Di Parma, Fresh Tomato, Fresh Basil 19.00

BURRATA Tomato Sauce, Broccoli Rabe, Sausage 20.00

TERRA E MARE Shrimp, Portobello Mushroom, Prosciutto Di Parma, Arugula, Tomato Sauce, Mozzarella 21.00

Capriccio

ITALIAN RESTAURANT

Pasta

gluten free pasta available

SPAGHETTI AL POMODORO Tomato Sauce, Fresh Basil 16.00

SPAGHETTI MEDITERRANEO Whole-Wheat Spaghetti, Roasted Beets, Spinach, Sundried Tomatoes, Goat Cheese, Walnuts 20.00

ORECCHIETTE ALLA BARESE Hat Shaped Pasta 21.00

Broccoli Rabe, Sausage, Garlic, E.V.O.O.

GNOCCHI CAPRESE Tomato Sauce, Basil, Fresh Mozzarella 21.00

FARFALLE SALMONE Bowtie Pasta, Fresh Smoked Salmon, Champagne Chive Cream Sauce 22.00

RIGATONI ALLA VODKA Pancetta, Tomato-Cream Sauce 21.00

FETTUCCINE BOLOGNESE Veal Meat Sauce 21.00

FETTUCCINE TARTUFO Portobello Mushroom, Truffle Sauce 23.00

SPINACH RICOTTA RAVIOLI Basil, Fresh Tomato Sauce 23.00

SPAGHETTI ALLE VONGOLE New Zealand Clams, White Wine Sauce, Garlic, And Extra Virgin Olive Oil 24.00

SPAGHETTI SCOGLIO Clams, Calamari, Shrimp, Lobster, Garlic, Fresh Tomatoe Sauce 28.00

FETTUCCINE ARAGOSTA E GAMBERI Lobster, Shrimp, Brandy Cream Sauce 28.00

Sides

PIZZA BREAD 7.00 • SAUTEED SPINACH 9.00 • ROASTED POTATOES 9.00 • STRING BEANS 10.00 • BROCCOLI RABE 10.00 • PATATINE FRITTE (Hand Cut) 6.00

REV: 5.2023

ANY SPLIT CHARGE ITEM FOR 2.00

Panini \$18

Served with Mixed Greens or Fries

PROSCIUTTO Prosciutto Di Parma, Mozzarella, Tomato, Arugula

VEGETARIANO Grilled Vegetables, Mozzarella, Balsamic

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

Secondi

SALMONE ALLA GRIGLIA Grilled Atlantic Salmon Served 26.00

Sauteed Spinach, Raisins, And Pine Nuts and roasted potatoes

FETTINA DI MANZO Thinly Sliced, Pan Seared Steak, 24.00

Romaine And Arugula Salad Tossed With Red Wine Vinaigrette

PORK CHOP SCARPARELLO Pan Roasted, Hot Cherry Peppers, 28.00

Balsamic, Rosemary, Garlic,, Broccoli and roasted potatoes

CHICKEN CAPRICCIOSA Breaded Chicken Breast Topped 25.00

with Arugula, Tomatoes, And Fresh Basil, Fresh Mozzarella

CHICKEN PARMIGIANA served with Pasta 25.00

BRANZINO ALLA GRIGLIA served with sauteed, string beans, 25.00

cherry tomatoes, garlic and oil

SHRIMP SCAMPI Jumbo Shrimp, Garlic, White Wine butter sauce 27.00

over spaghetti

NEW YORK STRIP STEAK with roasted potatoes 32.00

Bruschetta Pizza

POMODORO Chopped Fresh Tomato, Oregano, Basil 15.00

with Fresh Mozzarella (add \$5.00)

GOLOSA Smoked Salmon, Avocado, Chopped Tomato, Mixed Greens 20.00

GRAVINA Chopped Tomato, Cannellini Beans, Onions, Goat Cheese, Arugula 18.00

DI PARMA Prosciutto di Parma, Arugula, Shaved Parmigiano 19.00

Kids

PASTA (marinara or butter) 12.00

CHICKEN (grilled or cuttles) served with patatine fritte 14.00

GLUTEN FREE PIZZA AVAILABLE

<i>Vini Bianchi</i>		
	GLASS	BOTTLE
PINOT GRIGIO, IL NIDO ITALY	11	44
CHARDONNAY, ST. FRANCIS CALIFORNIA	11	44
GAVI, MARCHESI DI BAROLO ITALY	14	54
SAUVIGNON BLANC, BABICH NEW ZEALAND	12	46
SAUVIGNON BLANC, HONIG CALIFORNIA	-	56
RIESLING, S A PRUM "ESSENCE" MOSEL GERMANY	11	42
SANCERRE, JEAN MARC CROCHET FRANCE	14	54
LA PETITE PERRIERE ROSE, FRANCE	12	46

<i>Vini Rossi</i>		
	GLASS	BOTTLE
CHIANTI CLASSICO, BORGO SCOPETO ITALY	12	46
PINOT NOIR, CLINE CALIFORNIA	11	42
RYDER MERLOT, CALIFORNIA	10	39
MONTEPULCIANO POLIZIANO ITALY	12	46
MALBEC, ARUMA, ARGENTINA	11	46
CABERNET SAUVIGNON, SHOOTING STAR CALIFORNIA	12	46
CABERNET SAUVIGNON BONANZA CALIFORNIA	13	50
QUERCIABELLA, MONGRANA 2016 SUPER TUSCAN	-	65
RIOJA, RESERVA MARQUES DE MURRIETA SPAIN	-	58

<i>Vini Frizzanti</i>		
	GLASS	BOTTLE
PROSECCO, VALDO ITALY	11	45
LAURENT-PERRIER CHAMPAGNE FRANCE	-	105
VEUVE CLICQUOT CHAMPAGNE FRANCE	-	105

<i>Birre</i>		
BOTTLES	DRAFT	
BLUE MOON, PERONI, HEINEKEN 7	Ask your server	
CORONA, LAGUNITAS IPA 7	for daily selection 8	
BUD LIGHT 6		

<i>Bevande</i>		
SPARKLING WATER San Benedetto	5.00	
SPRING WATER San Benedetto	5.00	
SAN PELLEGRINO Limonata, Aranciata	3.00	

<i>Classic Sparkling Cocktails</i>		
NEGRONI SBAGLIATO Campari, Prosecco, Sweet Vermouth	13	
CLASSIC NEGRONI Brooklyn Gin, Antica Vermouth, Campari	13	
SANGRIA Rossa or Bianca	13	
APEROL SPRITZ Aperol, Prosecco, Sparkling Water, Orange Twist	13	
MIMOSA prosecco, orange juice	11	
BELLINI prosecco, peach	11	

<i>Signature</i>		
THE GREETING 14		
Bright ~ Juicy		
prairie vodka, prosecco, lychee, apricot, lemon, yuzu		
LEMONADE STAND 14		
Crisp ~ Thirst Quenching		
prairie vodka, cucumber, mint, lemon		
GRANNY'S HOOK 14		
Tropical ~ Velvety		
greenhook dry gin, falernum, mango, lime, green apple		
THORN IN MY SIDE 14		
Subtle ~ Spicy		
lunazul blanco tequila, ramazzotti, prickly pear, chiles, lime		
FORT RUBY 14		
Bold ~ Robust		
fort hamilton 'double barrel' bourbon, pama, blueberry, lemon, grapefruit, peychauds		
DRESSED IN BLACK 15		
Complex ~ Thought Provoking		
rittenhouse rye whiskey, bank note blended malt whisky, ramazzotti, rhubarb, angostura		
CAFFÈ CAPRICCIO 14		
Uplifting ~ Elegant		
vanilla vodka, kahlua, baileys, fresh espresso		

<i>Non-Alcoholic Drinks</i>		
MINT TO BE 8		
Refreshing ~ Bubbly		
blueberry, lemon, fresh mint, soda water		
SUCCO 8		
Rich ~ Herbal		
mango, lime, lemon, lavender		

<i>Dessert and Gelato</i>	
BISCOTTI	6
GELATO (Chocolate, Vanilla, Hazelnut, Dulce de leche, Strawberry Sorbet)	8
CANNOLI SICILIANI Home Made Ricotta Filling	10
TORTA DELLA NONNA Lemon Tart	10
CHOCOLATE FLOURLESS CAKE GF	10
DULCE DE LECHE (or) NUTELLA CREPE Scoop Of Gelato	11
NUTELLA PIZZA Nutella, Powder Sugar	14
RICOTTA CHEESE CAKE	10
COPPA VALENTINA (FOR TWO) Gelato Served With Chocolate Sauce, Crunchy Nuts, Whipped Cream And Hazelnut Biscotti	10
TIRAMISU Ladyfingers, Mascarpone, Espresso, Coco Powder	10
CHOCOLATE SOUFFLÉ * Moist Chocolate cake with a heart of creamy rich chocolate A LA MODE ADD 4.00	10

*Please allow 10/15 minutes to be served



Half Off Wine by the bottle!

EVERY SUNDAY & MONDAY!
OFFER DOES NOT APPLY ON HOLIDAYS

Happy Hour drinks + food
MONDAY - FRIDAY 3.30P - 6.00PM