

Antipasti

SOUP: PASTA E FAGIOLI 9

GRILLED VEGETABLE STACK Zucchini, Eggplant, Tomatoes, Smoked Mozzarella, Pesto 10

EGGPLANT PARMIGIANA Tomato Sauce and Mozzarella 10

MEATBALLS Tomato Sauce, Parmigiano 11

ZUCCHINI CHIPS Crispy Zucchini Chips With Our Own Marinara Sauce 12

CRISPY BRUSSEL SPROUTS Parmigiano Cheese, Black Pepper 12

FRIED ARTICHOKE Ranch Dipping Sauce 12

CARPACCIO DI MANZO Thinly Sliced Beef Carpaccio, Arugula, Mushrooms, Shaved Parmigiano 14

BUFFALO RINGS Fried Calamari Tossed With Buffalo Style Sauce, Blue Cheese Dipping Sauce 15

CRAB CAKES Served With Mango Salsa And Spicy Aioli 16

BURRATA & SPECK Arugula, Tomato and Basil 18

CALAMARI Fried (or) Grilled 15

GAMBERI TOSCANI Jumbo Shrimp, Tuscan Beans, Garlic, Olive Oil, Toasted Bread 15

GRILLED OCTOPUS Sautéed Broccoli Rabe 18

Capriccio

ITALIAN RESTAURANT

Insalate

CAESAR (or) MIXED GREENS SALAD	12.00
AVOCADO Avocado, Shrimp, Romaine, Arugula, Tomato, Champagne Thyme Vinaigrette	18.00
CHOPPED SALAD Grilled Chicken, Romaine Lettuce, Tomatoes, Cucumber, Avocado, Corn, Balsamic Vinaigrette	18.00
DI MARE Calamari, Octopus, Shrimp, Celery, White Wine Vinegar, E.V.O.O.	19.00
MIA Sundried Tomatoes, Portobello Mushrooms, Grilled Chicken Sautéed In Shallots, Balsamic Sauce Served Warm Over Mixed Greens	16.00
SALMONE Smoked Salmon, Goat Cheese, Capers, Red Onions, Mixed Greens	16.00
MAROSTICA Crab Cakes, Tomato, Corn, Avocado, Mixed Greens And Sherry Vinaigrette	18.00
CAPRICCIO Shrimp, Crab Meat, Corn, Hearts Of Palm, Avocado, Mixed Greens, Lemon Oil	17.00
RUCOLA Gorgonzola, Pear, Walnuts, Tomato, Arugula, Balsamic Vinaigrette	14.00
DELICATA Artichokes, Shaved Parmigiano, Hearts Of Palm, Tomato, Mixed Greens	14.00
KALE SALAD Kale, Toasted Almonds, Dried Cranberries, Young Pecorino Cheese, Herbed Croutons, Champagne Thyme Vinaigrette	14.00
COBB SALAD Chopped Tomato, Bacon, Romaine, Avocado, Egg, Gorgonzola, Balsamic Vinaigrette	17.00
SALMONE GRAZIANA Seared Salmon, Arugula, Artichokes, Olives, Tomatoes, Champagne Thyme Vinaigrette	18.00
SOUTHWESTERN SHRIMP SALAD Romaine lettuce, grilled shrimp, roasted corn, pico de gallo, avocado, Cherry Vinaigrette	18.00
MANGO CHICKEN SALAD Romaine Lettuce, mango-glazed grilled chicken, red pepper, avocado, red onion, Balsamic Vinaigrette	17.00

• WITH CHICKEN AN ADDITIONAL \$4.00 • WITH GRILLED SHRIMP AN ADDITIONAL \$8.00 • WITH GRILLED SALMON AN ADDITIONAL \$10.00

Panini \$16

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, Sautéed 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

Pasta

gluten free pasta available

SPAGHETTI AL POMODORO Tomato Sauce, Fresh Basil	15.00
SPAGHETTI MEDITERRANEO Whole-Wheat Spaghetti, Roasted Beets, Spinach, Sundried Tomatoes, Goat Cheese, Walnuts	18.00
ORECCHIETTE ALLA BARESE Hat Shaped Pasta Broccoli Rabe, Sausage, Garlic, E.V.O.O.	21.00
GNOCCHI CAPRESE Tomato Sauce, Basil, Fresh Mozzarella	18.00
FARFALLE SALMONE Bowtie Pasta, Fresh Smoked Salmon, Champagne Chive Cream Sauce	19.00
RIGATONI ALLA VODKA Pancetta, Tomato-Cream Sauce	19.00
FETTUCCINE BOLOGNESE Veal Meat Sauce	19.00
FETTUCCINE TARTUFO Portobello Mushroom, Truffle Sauce	18.00
SPINACH RICOTTA RAVIOLI Basil, Fresh Tomato Sauce	22.00
SPAGHETTI ALLE VONGOLE New Zealand Clams, White Wine Sauce, Garlic, And Extra Virgin Olive Oil	23.00
SPAGHETTI SCOGLIO Clams, Calamari, Shrimp, Lobster, Garlic, Fresh Tomatoe Sauce	23.00
FETTUCCINE ARAGOSTA E GAMBERI Lobster, Shrimp, Brandy Cream Sauce	24.00

Secondi

SALMONE ALLA GRIGLIA Grilled Atlantic Salmon Served Sautéed Spinach, Raisins, And Pine Nuts and roasted potatoes	21.00
FETTINA DI MANZO Thinly Sliced, Pan Seared Steak, Romaine And Arugula Salad Tossed With Red Wine Vinaigrette	21.00
PORK CHOP SCARPARELLO Pan Roasted, Hot Cherry Peppers, Balsamic, Rosemary, Garlic,, Broccoli and roasted potatoes	22.00
CHICKEN CAPRICCIOSA Breaded Chicken Breast Topped with Arugula, Tomatoes, And Fresh Basil, Fresh Mozzarella	23.00
CHICKEN PARMIGIANA served with Pasta	23.00
BRANZINO ALLA GRIGLIA served with sautéed, string beans, cherry tomatoes, garlic and oil	26.00
SHRIMP SCAMPI Jumbo Shrimp, Garlic, White Wine butter sauce over spaghetti	25.00
NEW YORK STRIP STEAK with roasted potatoes	32.00

Kids

PASTA (marinara or butter)	12.00
CHICKEN (grilled or cuttles) served with patate fritte	14.00

Sides PIZZABREAD 5.00 • SAUTEED SPINACH 8.00 • ROASTED POTATOES 8.00 • STRING BEANS 9.00 • BROCCOLI RABE 9.00 • PATATINE FRITTE (Hand Cut) 6.00

ANY SPLIT CHARGE ITEM FOR 2.00

Pizze '12

MARGHERITA Tomato Sauce, Mozzarella, Fresh Basil	15.00	DIAVOLA Tomato Sauce, Mozzarella, Spicy Sopressata, Spicy Hot Oil	16.00
CAMPAGNA Meatballs, Cherry Peppers, Mozzarella, Tomato Sauce	16.00	MAESTRO Tomato Sauce, Fresh Mozzarella, Prosciutto Di Parma, Fresh Tomato, Fresh Basil	17.00
NINA Tomato Sauce, Fresh Mozzarella, Fresh Basil	17.00	BURRATA Tomato Sauce, Broccoli Rabe, Sausage	18.00
BOSCAIOLA Tomato Sauce, Mozzarella, Sausage, Portobello Mushrooms, Arugula	16.00	TERRA E MARE Shrimp, Portobello Mushroom, Prosciutto Di Parma, Arugula, Tomato Sauce, Mozzarella	20.00
VEGETARIANA Tomato Sauce, Mozzarella, Grilled Vegetables	16.00		
CAPRICCIOSA Tomato Sauce, Mozzarella, Mushrooms, Ham, Artichokes, Olives	16.00		
PRIMAVERA Grilled Chicken, Tomato Sauce, Pesto Sauce, Mozzarella	16.00		
BIANCA Mozzarella, Ricotta, Garlic, E.V.O.O.	16.00		
CONTADINA Tomato Sauce, Mozzarella, Prosciutto Di Parma, Mushrooms	17.00		

Bruschetta Pizza

POMODORO Chopped Fresh Tomato, Oregano, Basil with Fresh Mozzarella (add \$5.00)	14.00
GOLOSA Smoked Salmon, Avocado, Chopped Tomato, Mixed Greens	18.00
GRAVINA Chopped Tomato, Cannellini Beans, Onions, Goat Cheese, Arugula	17.00
DI PARMA Prosciutto di Parma, Arugula, Shaved Parmigiano	18.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

*GRATUITY WILL BE ADDED FOR PARTIES OF SIX (6) OR MORE

*PLEASE NOTE THAT WE CAN ONLY BE RESPONSIBLE FOR ALLERGIES THAT WE ARE MADE AWARE OF AT THE TIME OF PREPARATION.

REV: 5.2023

GLUTEN FREE PIZZA AVAILABLE

Vini Bianchi

	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

Vini Rossi

	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

Vini Frizzanti

	GLASS	BOTTLE
PROSECCO, VALDO ITALY	11	45
LAURENT-PERRIER CHAMPAGNE FRANCE	-	105
VEUVE CLICQUOT CHAMPAGNE FRANCE	-	105

Birre

BOTTLES

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

DRAFT

Ask your server
for daily selection 8

Bevande

SPARKLING WATER San Benedetto	5.00
SPRING WATER San Benedetto	5.00
SAN PELLEGRINO Limonata, Aranciata	3.00



Half Off Wine by the bottle!

EVERY SUNDAY & MONDAY!
OFFER DOES NOT APPLY ON HOLIDAYS

Dessert and Gelato

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

Classic Sparkling Cocktails

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

Signature

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

Non-Alcoholic Drinks

MINT TO BE 8

Refreshing ~ Bubbly

blueberry, lemon, fresh mint, soda water

SUCCO 8

Rich ~ Herbal

mango, lime, lemon, lavender

Happy Hour drinks + food

MONDAY - FRIDAY 3.30P -6.00PM