

**OUR NEW WOOD FIRED OVEN TAKES US CLOSER TO TRADITIONAL COOKING STYLES THAT WE HAVE HONORED FOR ALMOST 30 YEARS**

## **Antipasti**

Greens & Beans Passannante 10.00

Eggplant with Four Cheeses 10.00

Hand Made Ravioli (Ask about this evening's selection) 10.00

Beet Salad- Field Greens, Goat Cheese, Crushed Pistachios 10.00

Mushroom Salad - Grilled Cardoncello Mushrooms, Arugula, Lemon, Asiago Cheese 10.00

Insalata Caprese- House made Mozzarella, Tomatoes, Arugula 10.00

Octopus Carpaccio- Tender Octopus, thinly sliced, dressed with lemon and olive oil 10.00

Artisan Cured Meats - Assorted Cured Meats with Asiago Cheese 12.00

Artichokes with Roasted Red Peppers 10.00

House Marinated Olives 8.00

Salad with Tomatoes and Mesclun Greens- Dressed with Vinaigrette 8.00

Crostini Trio- Tomatoes & Basil; Tuscan Beans and Arugula; Grilled Cardoncello Mushrooms 6.00

*~Pasta & Risotto Selections May be Ordered in Appetizer Portions~*

## **Pasta & Risotto**

Calamari Neri: *A Café Capriccio Original!* 15.00/Appetizer 10.00

Squid in an Authentic Sepia Ink Sauce With Tagliatelle

Coniglio alla Boscaiola: Rabbit with Fresh Herbs, Wine, Tomatoes and Mushrooms 18.00/Appetizer 10.00

Carbonara: Homemade Guanciale (Bacon), Eggs, Pecorino -with Tagliatelle 15.00/Appetizer 10.00

Amatriciana: Homemade Guanciale (Bacon), Onion, Tomatoes, Hot Pepper 15.00/Appetizer 10.00

Filetto di Pomodoro alla Genovesi: San Marzano Tomatoes, Olive Oil, Herbs. 12.00/Appetizer 8.00

Puttanesca Napolitana 15.00/Appetizer 10.00

Spicy Tomato Sauce with Olives, Capers, Anchovies & Herbs-- with Tagliatelle

Pescatora: Clams, Wild Shrimp, Calamari, Spicy Tomato Sauce- with Tagliatelle 18.00/Appetizer 12.00

Salsiccia Arrabiata- 15.00/Appetizer 10.00

Homemade Sausage, Tomatoes, Black Olives, Roasted Red Peppers, Hot Pepper

Risotto with Roasted Duck Leg 18.00/Appetizer 12.00

Crispy Long Island Duck Leg with Creamy Gorgonzola Cheese and Walnuts

Risotto with Wild Shrimp: Spring Asparagus, Fresh Tomatoes and Herbs 18.00/Appetizer 12.00

*Café  
Capriccio*

## Main Course Selections

### Abbacchio alla Capriccio 25.00

Wood Roasted Spring Lamb with Exotic Spices, Wine and Vegetables. Served with Vegetables & Polenta

### Pork Loín Catalan Style 22.00

Pork Rib Chops Wood Roasted Then Grilled, Finished in Classic Romesco Sauce with Vegetables & Potatoes

### Eggplant Capriccioso 20.00

Eggplant Layered with Spinach and Roasted Peppers, Topped with Four Cheeses and Simmered in Light Tomato Sauce. Served with Additional Vegetables and Polenta.

### Tagliata di Manzo 25.00

Angus Flat Iron Steak Grilled and Sliced With Arugula, & Shaved Asiago Cheese. Served with Roasted Potatoes

### Pollo alla Calabrese: 22.00

Natural Young Chicken Scented with Olive Oil, Lemon & Oregano, Crisply Roasted. With Potatoes and Vegetables.

### Chef's Pesce Inspiration Della Sera Market Price

Ask Your Server About Tonight's Special Selection and Preparation of Fresh Seafood

### Delmonaco Steak 35.00

The Best Steak in Town for Those Who Must Have It

### Veal Scaloppine: 25.00

Prime Nature Veal Sautéed with Mushrooms, Tomatoes Marsala Wine and Crispy Prociutto; Polenta & Vegetables

## Side Dishes

Escarole Sautéed with Garlic & Olive Oil 6.00

Roasted Herb-Potatoes 5.00

Roasted Polenta 5.00

Seasonal Vegetables 6.00

Café Capriccio's Kitchen is Directed by the Rua Family ~ Franco and Jim, Together with Nick Gulbrandsen, Danielle Corellis, David Gulbrandsen, Yves Longhi, Todd Graves, Doug Holmberg, John Butler

*We Have Wonderful Desserts and After Dinner Libations*

*Espresso—Cappuccino—Dolce*

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Fatta in Casa”: We make our own: Bread, Cured Meats, Bacon, Mozzarella, Ricotta, Mascarpone and Much More