



Café Capriccio



Executive Chef Jennifer Hewes— Sous Chef Dominick Rizzo

Antipasti & Side Dishes

Bruschetta—Fegato di Pollo— Chicken Liver Tuscan Style 6.00

Ribollita: Tuscan Vegetable Stew with Pancetta 9.00

♥ Greens & Beans Passannante 9.00

♥ Escarole Sautéed with Garlic & Olive Oil 6.00

Eggplant with Four Cheeses 9.00

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

♥ Calamari Sautéed with Plum Tomatoes, Balsamic Vinegar & Herbs 10.00

Selection of Cured Meats & Cheeses with Olives, Artichokes & Roasted Peppers 12.00

Salad of Grilled Duck Breast, Spinach, Roasted Peppers Matchstick Potatoes 12.00

♥ Mixed Green Salad Balsamic Vinaigrette 7.00

Salad of Poached Pears, Candied Walnuts, Goat Cheese, Mesclun Greens 10.00

Pasta/Risotto:

Duck Confit Ragu 21.00,

♥ Filetto di Pomodoro alla Anthony Genovesi, the Late, Great 14.00

Pattanesca Napolitana: Tomatoes, Olives, Anchovies, Capers, Pancetta, Hot Pepper 17.00

♥ Calamari Neri, Sepia, Ink Sauce 18.00

♥ Tonno sott' Olio Siciliana: Tuna with Olive Oil, Garlic, Capers, Tomatoes, Herbs 17.00

Pappardelle Chingiale—Boar Ragu alla Toscana 18.00

♥ Shrimp with Fresh Tomatoes, Marsala Wine 21.00

House Made Fennel Sausage, Colorful Peppers, Spicy Red Sauce 18.00

Risotto Della Sera: Ask About this Evening's Risotto

Main Courses

Arista di Maiale: Loin of Pork Grilled over Wood with Cherry Marinade 23.00

♥ Pollo al Diavolo: Plump Young Chicken, Marinated, Roasted Tuscan Style 21.00

Filet Mignon wrapped with Prosciutto Grilled to Your Taste 26.00

Lamb Abruzzo, Choice Cuts from the Leg, Marinated, Grilled Pink 25.00

Stuffed Eggplant (Capicola, Roasted Peppers & Spinach) 4 Cheeses Tomatoes 20.00

♥ Vitella della Sera: Heart Healthy Veal Selections vary with Markets & Inspirations

♥ Pesce della Sera: Ask about Tonight's Selection

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