

APPETIZERS

CALAMARI FRITTI CRISPY FRIED CALAMARI WITH TOMATO BASIL SAUCE		8.95
PORCINI CRUSTED BEEF CARPACCIO WITH ARUGULA THINLY SLICED BEEF TENDERLOIN WITH ARUGULA, SHAVED REGGIANO, CAPER BERRIES AND LEMON OIL		10.75
SHRIMP COCKTAIL FOUR EXTRA LARGE CHILLED JUMBO GULF SHRIMP WITH COCKTAIL SAUCE		16.00
AHI TUNA TARTAR SUSHI GRADE DICED TUNA BLENDED WITH SHICHIMI PEPPER, AVOCADO, FRISEE LETTUCE, SPRING ONIONS AND WASABI; PREPARED MILD, MEDIUM HOT OR EXTRA HOT		14.75
LITTLE NECK CLAMS SAUTEED LITTLE NECK CLAMS WITH GARLIC, FENNEL, TOMATOES, SPRING ONIONS AND LINGUICA IN A PERONI BEER BUTTER BROTH		13.75
APPETIZER SAMPLER PLATTER (4 PERSONS OR MORE) A SELECTION OF CAPRICCIO GRILL FINEST APPETIZERS TO INCLUDE: JUMBO LUMP CRAB CAKES, BRUSCHETTA, CALAMARI FRITTI, LITTLE NECK CLAMS AND FRIED RAVIOLI	PER PERSON	17.50
JUMBO LUMP CRAB CAKE ONE 6 OZ. MARYLAND JUMBO LUMP CRAB CAKE WITH STONE GROUND MUSTARD SAUCE		15.50
FRIED RAVIOLI FRIED RICOTTA RAVIOLI WITH MARINARA SAUCE		8.95
BRUSCHETTA TOASTED ROSEMARY SOURDOUGH BREAD, BALSAMIC MARINATED DICED ROMA TOMATOES, PESTO AND REGGIANO CHEESE		8.75
ICED SEAFOOD TOWER (2 PERSONS OR MORE) DISPLAY OF ALASKA KING CRAB LEGS, EXTRA LARGE JUMBO SHRIMPS, CHERRYSTONE CLAMS AND LOBSTER TAIL	PER PERSON	32.50

SOUPS AND SALADS

MINISTRONE TRADITIONAL ITALIAN VEGETABLE SOUP WITH PASTA	SM 4.00	LG 5.50
LOBSTER BISQUE DELICATE BISQUE WITH AGED SHERRY AND DILL CRÈME FRAICHE	SM 6.00	LG 10.50
THE WEDGE CRISP ICEBERG LETTUCE WEDGE WITH CRUMBLED BLEU CHEESE AND RED WINE VINAIGRETTE		6.95
INSALATA MISTA SEASONAL MIXED GREENS WITH TOMATOES, CUCUMBER, CARROTS, BALSAMIC VINAIGRETTE		7.25
CAESAR SALAD ROMAINE LETTUCE, CROUTONS AND PARMESAN WITH A CLASSIC CAESAR DRESSING		8.50
CAPRESE SUN RIPE TOMATOES, BUFFALO MOZZARELLA AND BASIL		8.95
CAPRICCIO GRILL CHOPPED SALAD CHOPPED ROMAINE, SPINACH, ICEBERG LETTUCE, MUSHROOMS, DICED EGGS, RED ONIONS, TOMATO, CUCUMBERS, OLIVES, BLEU CHEESE CRUMBLES, LEMON BASIL DRESSING		8.50

PIZZAS

SALERNO GRILLED CHICKEN, ARTICHOKE, PESTO, MARINATED TOMATOES, ASIAGO, MOZZARELLA		13.95
MARGARITA TOMATO, MOZZARELLA, FRESH BASIL		13.50
SALSICCE MOZZARELLA, PEPPERONI AND ITALIAN SAUSAGE PIZZA		13.75

PASTAS

BRAISED BEEF PAPPARDELLE LARGE RIBBON PASTA WITH PULLED BRAISED BEEF RIBS, PANCETTA, GREEN PEAS AND LIGHT PORCINI CREAM SAUCE		19.50
TAGLIATELLE "PECORINO" TAGLIATELLE PASTA WITH RICH PECORINO CHEESE CREAM SAUCE		18.50
BUTTERNUT SQUASH RAVIOLI LARGE BUTTERNUT RAVIOLI WITH TOASTED HAZELNUTS AND SAGE BROWN BUTTER		23.95
SPAGHETTINI BOLOGNESE SPAGHETTINI WITH A RICH CLASSIC MEAT SAUCE OF BEEF, TOMATOES AND HERBS		16.50
LINGUINE "PESCATORE" LINGUINE PASTA WITH SHRIMP, JUMBO CRAB MEAT, CLAMS, CAPERS, TOMATOES AND OLIVES TOSSED IN PINOT GRIGIO WHITE WINE BUTTER SAUCE		21.95
SMOKED CHICKEN CANNELLONI THREE OVEN BAKED CANNELLONI FILLED WITH RICOTTA, APPLEWOOD SMOKED CHICKEN, BASIL AND SUN DRIED TOMATOES, ROASTED RED BELL PEPPER SAUCE		18.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.



PRIME STEAKS AND CHOPS

WE USE ONLY THE FINEST USDA PRIME BEEF AVAILABLE, HAND CUT TO OUR SPECIFICATIONS AND DELIVERED FRESH, DIRECTLY TO US, TWICE A WEEK FROM RUPRECHT'S OF CHICAGO

RIB EYE STEAK - CAPRICCIO'S SIGNATURE 24 oz BONE-IN PRIME RIB EYE STEAK	39.75
NEW YORK STRIP - 16 oz PRIME NEW YORK STRIP STEAK	38.75
FILET	
12 oz PRIME FILET MIGNON	38.75
8 oz PRIME FILET MIGNON	33.50
AVAILABLE WITH GRILLED LOBSTER TAIL OR GIANT PACIFIC PRAWNS	MKT PRICE
LAMB CHOPS - 15 oz COLORADO LAMB CHOPS	36.50
DOUBLE CUT GRILLED PORK CHOP - 14 oz CENTER CUT PORK CHOP	27.75
CAPRICCIO MIXED GRILL - 5 oz LAMB CHOP, 6 oz PRIME BEEF FILET, 5 oz LINGUIÇA SAUSAGE	34.50
16 oz KANSAS CITY STRIP STEAK	38.75

ALL STEAKS AND CHOPS ARE AVAILABLE WITH CREAMY PEPPERCORN SAUCE, HOLLANDAISE, BEARNAISE SAUCE OR OUR DELICIOUS HOUSE MADE STEAK SAUCE \$2.00

RARE – VERY RED, COOL CENTER 135° F MEDIUM RARE – RED, WARM CENTER 145° F
MEDIUM – PINK IN THE CENTER 160° F MEDIUM WELL – SLIGHTLY PINK IN THE CENTER 165° F
WELL DONE – BROILED THROUGHOUT, NO PINK CENTER 170° F

FRESH SEAFOOD

OUR CHEFS SELECT THE FRESHEST SEAFOOD AVAILABLE AND HAVE IT DELIVERED DAILY	MKT PRICE
LOBSTER TAIL	62.00
BROILED NEW ZEALAND LOBSTER TAIL AND MELTED LEMON BUTTER	
GRILLED GIANT PACIFIC PRAWNS	35.50
SIX COLOSSAL HEAD ON PRAWNS WITH CITRUS GARLIC BEURRE BLANC	

TRADITIONAL ITALIAN FAVORITES

ROASTED FREE RANGE CHICKEN BREAST WITH HERB AND SUN DRIED TOMATO	
14 OZ TANGELWOOD FARM CHICKEN BREAST WITH CAMELIZED GARLIC PAN JUS	23.50
CHICKEN PARMIGIANA	21.95
BREADED CHICKEN BREAST, MARINARA SAUCE AND MOZZARELLA ON TOP OF SPAGETTINI POMODORO	
VEAL PICCATA	24.25
VEAL SCALLOPPINE IN LEMON CAPER SAUCE	
VEAL MARSALA	24.95
VEAL SCALLOPPINE WITH MARSALA AND MUSHROOMS	
TUSCAN BRAISED BEEF SHORT RIBS	31.00
SLOW BRAISED BEEF SHORT RIBS IN A DELICATE BARBARESCO RED WINE SAUCE	

SIDES

ENORMOUS BAKED POTATO	6.50
RISOTTO DEL GIORNO	6.75
ROSEMARY INFUSED MASHED POTATOES	6.50
AU GRATIN POTATOES	6.75
SPAGHETTINI POMODORO	5.50
SAUTÉED OR CREAMED SPINACH	8.00
STEAMED ASPARAGUS	8.00
SAUTÉED WILD MUSHROOMS	8.00
SEASONAL VEGETABLES	8.00
3 CHEESE MACARONI AND CHEESE	7.00
CREAMED SWEET CORN	6.75
FRESH OVEN BAKED GARLIC BREAD	4.75

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.



DESSERTS

OUR SIGNATURE DESSERT SHOOTERS	EACH	2.95
LEMON PANNA COTTA NAPOLEON WITH RED BERRY COMPOTE		7.00
HOT GODIVA CHOCOLATE CAKE		7.50
FRESH BERRIES WITH VANILLA BEAN ICE CREAM		8.50
OUR FRESH MADE ICE CREAMS OR SORBETS		6.50
MASCARPONE FRANGELICO CHEESECAKE, CINNAMON BISCOTTI		7.00
CHOCOLATE BREAD PUDDING SOUFFLÉ WITH A JACK DANIELS WHISKEY SAUCE		7.50
SELECTION OF FINE DOMESTIC AND IMPORTED CHEESES	CHOICE OF 4	11.00
	CHOICE OF 6	15.00