

Choose 1 Starter

(Additional items available at menu prices)

Starters

Mozzarella Marinara

2 lightly-breaded and deep-fried fresh mozzarella, smothered in our warm marinara.

Calamari Fritti

Lightly-breaded and deep-fried squid, served with chilled spicy marinara.

Prosciutto e Melone

Sweet half-moon slices of seasonal melon over thinly sliced cured Italian ham drizzled in olive oil.

Lattughette

Baby mixed greens tossed in our balsamic vinaigrette with diced plum tomatoes & cucumbers.

Caprese

Freshly sliced Roma tomatoes and fresh mozzarella, sprinkled with basil and drizzled in olive oil, served with mixed greens in our balsamic vinaigrette.

Cesare

Crisp romaine lettuce & herb croutons in a traditional Cesar dressing with Parmigiano & Pecorino.

Choose 1 Pasta OR 1 Entree

(Additional items available at menu prices)

Pasta

Penne Arrabiate

Small tube pasta in a spicy marinara with Kalamata olives and fresh garlic.

Pappardelle Bolognese

Pappardelle pasta served with ground beef & pork in our classic marinara.

Capellini alla Checca

Angel hair pasta tossed with freshly diced plum tomatoes, mozzarella and a chiffonade of basil in an olive oil & garlic sauce.

Rigatoni Antonio

Large tube pasta in a creamy marinara with diced chicken breast, minced onion & button mushrooms.

Rigatoni Norcina

Large tube pasta in a creamy brown sauce with button mushrooms, ground Italian sausage and fresh tomato.

Lasagna

Delicate layers of fresh pasta, meaty bolognese and fresh ricotta, smothered in marinara and topped with mozzarella.

Fettuccine Verde

Fresh spinach pasta with a rustic blend of Shiitake, Porcini and Champignon mushrooms in our pink sauce.

Risotto

Italian Arborio rice, prepared with a blend of Shiitake, Porcini, and Champignon mushrooms in aglio e olio.

Fusilli Funghi e Melanzane

Fresh corkscrew pasta, served with button mushrooms and eggplant in our marinara, topped with a dollop of soft Ricotta.

Gnocchi Gorgonzola

Fresh soft pillow dumplings of russet potato in our rich gorgonzola cream sauce.

Ravioli Ricotta

Fresh squares of spinach pasta stuffed with fresh Ricotta and baby spinach, served in our pink sauce.

Ravioli al Aragosta

Fresh squares of black squid ink pasta stuffed with fresh Ricotta, diced red bell pepper and tender California lobster, served in our pink sauce.

Linguine Vongole

Long narrow ribbons of pasta, tossed with tender in-shell Manila clams, sautéed in olive oil, white wine and garlic.

Tagliolini Neri

Long thin ribbons of our fresh black squid ink pasta, sautéed with tender shrimp and minced caramelized onion in our pink sauce.

Spaghetti Mare

A tender seafood medley of squid, mussels, clams, fresh fish, sautéed in olive oil and garlic in our marinara sauce.

Penne Pomodoro Secco

Small tube pasta tossed in a creamy imported Italian Gorgonzola and sundried tomatoes in Alfredo.

Entrées

(All entrées come with sautéed vegetables and roast potatoes)

Carne

Bistecca al Pepe Nero

A tender 12 oz. steak (ask your server), pan-roasted to perfection, served in a savory green and black peppercorn sauce.

Pollo

Pollo Parmigiana

A large breast of breaded chicken lightly fried, then smothered in our marinara and topped with melted mozzarella.

Pollo Marsala

Lightly floured chicken breast sautéed with sweet Marsala wine & savory button mushrooms.

Pollo Piccata

Lightly floured chicken breast sautéed with freshly sliced lemon, butter & capers.

Pollo alla Griglia

Two tender chicken breasts grilled with rosemary, sage, garlic and olive oil.

Pesce

Salmone

A farm-raised fillet of fresh Atlantic salmon, sautéed with freshly sliced lemon, butter & capers.

Sogliola

Filet of Sole, sauteed with freshly sliced lemon, butter and capers.

Frizzante

Prosecco

Canella Di Conegliano 187 ml

Brilliant straw yellow with fine, persistent perlage, fruity aromas of peach, apple, and pear. Glass 11

Lambrusco

Molo 8 Montovano NV

Intense ruby red. The bouquet is persistent and fragrant, with hints of black and wild berries. Glass 10. Bottle 30.

Bianco

Chardonnay

Lagaria Delle.

Straw yellow in color, shows delicate aromas of pear, tropical fruit and citrus. Glass 10. Bottle 28.

Pinot Grigio

Campagnola.

Richness reminiscent of pear, banana, citrus and stone fruit. Glass 10. Bottle 36.

Pinot Bianco

Cantina Cortaccia.

Signature notes of bright apple, pear skin, and floral accents. Glass 10. Bottle 30.

Sauvignon

Brander.

Bright with tropical fruit, ripe apple, and bracing acidity. Glass 10. Bottle 35.

Rose

Fantini.

Pale pink in color. Refreshing citrus and tropical notes. Glass 10. Bottle 28.

Rosso

Cabernet

Pedroncelli.

Dark red with ripe berry, currants, licorice, and finishing with plush tannins.

Glass 11. Bottle 32.

Malbec

Don Rodolfo

Dark purple with violet tinges. Aromatic delicacy of cherry, blackberry, and violets. Glass 11. Bottle 35..

Classico

Poggio Basso

Currant, chocolate covered cherry with a punch of juicy berry flavors. Glass 13.

Bottle 36.

Primitivo

Matane.

Very deep ruby red with violet reflections, fruity, spicy, and intense bouquet.

Glass 11. Bottle 34.

Montepulciano D'Abruzzo Riserva

Zaccagnini.

Soft and fruity red, with dried berries and hints of leather. Glass 12. Bottle 34.

Porto

Ramos Pinto

Varietal: Tawny Port. Region: Douro DOC.

Amber tones, its flavor is enriched by a combination of nuts, dried fruits and the aromas of red fruits - cherries, plums, blackberries and raspberries. 8

Graham's Reserve Port

Varietal: Six Grapes. Region: Douro DOC.

Dark red color, with a seductive rich perfume of ripe plums and cherries. On the palate, complex, with a good structure and a long lingering finish. 10

Vignavecchia

Varietal: Vin Santo. Region: Tuscany, Italy.

Light golden-amber. Sweet caramel, dried apricot and floral aromas. Easygoing and fresh on the palate, with moderately sweet flavors of toffee and orange peel. 15

VYA

Varietal: Sweet Vermouth. Region: Madera, California.

Classic aromatic aperitif or after dinner drink. Enjoy it neat or on the rocks with a twist. 8

Birra

Moretti

Moretti Lager.....5

Moretti La Rossa.....5

Peroni Lager.....5

Weihenstephaner Ale...6

Allagash White Ale.....6

Unita Hop Nosh IPA.....6

Corkage

Per Bottle

Wine 20. Champagne 20

Bevande

Soda

Coke, Diet Coke, 7Up, San Pellegrino Limonata, San Pellegrino Aranciata 2.50

Tropical Iced Tea

Fresh brewed 2.50

Water

Sparkling 1Liter 5.00

Dolci

Tiramisu

Lady-finger cookies, dipped in Espresso, layered with sweetened Mascarpone, dusted with cocoa and powdered sugar. 5

Panna Cotta

A sweetened cream & milk gelatin dessert, served in a deep caramel sauce, topped with fresh strawberries. 6

Cheesecake

A smooth cheesecake, made with Ricotta, cream cheese and sour cream, dusted with powdered sugar. 5

Strawberry Cheesecake

A smooth cheesecake, made with Ricotta, cream cheese and sour cream, dusted with powdered sugar and topped with fresh strawberries. 6

Affogato

Vanilla Ice Cream with Espresso. 3

Caffe

Espresso

Strong Italian-roast coffee, regular or decaffeinated. single 2. double 4

Caffe Americano

Espresso diluted with hot water. 2

Macchiato

Espresso with a tiny dollop of steamed milk foam. single 2. double 4

Cappuccino

*Espresso topped with creamy steamed milk foam, dusted with cocoa powder.
single 3. double 5*

Caffe Latte

Espresso blended with steamed milk. single 3. double 5

Caffe Mocha

*Espresso blended with creamy steamed milk foam and chocolate syrup.
single 3. double 5*

Ciccolata Calda

Steamed milk, blended with chocolate syrup. 2

Affogato

Vanilla Ice Cream with Espresso. 3

Tea Caldo

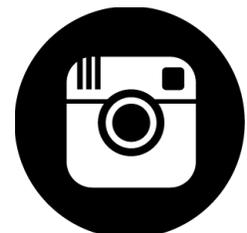
Selection of herbal and specialty teas. 2



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