

PESCE

Served with your 2 choices of: sautéed spinach, sautéed mixed vegetables, roasted potatoes or capellini aglio e olio.

Salmon \$18
Atlantic salmon, brushed w/whole-grain mustard encrusted w/grated potato in a Kalamata sauce.

Trota alla Griglia (when available) \$19
Delicate fillet of trout, brushed in a lightly seasoned olive oil and grilled.

Scampi alla Diavolo con Aglio \$20
Large in-shell prawns, grilled & sautéed in a very spicy garlic & olive oil sauce.

Frutti di Mare per Due alla Carte \$26
For 2 guests to share. Sauté of prawns, clams, mussels, squid & shrimp in spicy marinara.
Add pasta \$3.

POLLO

Served with your 2 choices of: sautéed spinach, sautéed mixed vegetables, roasted potatoes or capellini aglio e olio.

Pollo Vesuvio \$18
2 bone-in chicken breasts, oven roasted with white wine, garlic & rosemary.

Pollo Marsala \$16
2 lightly-floured chicken breasts, sautéed with sweet Marsala wine & button mushrooms.

Pollo Piccata \$16
2 lightly-floured chicken breasts, sautéed with freshly sliced lemon, butter & capers.

Pollo al Gorgonzola \$17
2 lightly-floured chicken breasts in a creamy Gorgonzola Alfredo sauce w/sun-dried tomatoes.

Pollo Parmigiana \$16
Lightly-fried breaded chicken breast, smothered in marinara and melted mozzarella.

Mezzo Pollo alla Griglia \$16

Bone-in half-chicken, grilled with rosemary, sage garlic & olive oil.

Parmigiana di Melanzane \$15

Lightly-fried breaded eggplant, layered with ricotta, smothered in marinara & mozzarella.

Petto di Pollo alla Griglia \$14

Two tender chicken breasts, grilled with fresh herbs.

DOLCI

Ask about our daily dessert special.

Tiramisu \$5

Lady finger cookies dipped in espresso, layered with mascarpone, dusted with cocoa & sugar.

Panna Cotta \$6

Sweetened cream & milk gelatin in caramel sauce topped with fresh strawberries.

Cheesecake \$5

Made with ricotta, cream cheese and sour cream, and dusted with powdered sugar.

Fragole Cheesecake \$5

Made with ricotta, Strawberry cream cheese, sour cream, and dusted with powdered sugar.

Cannoli \$6

Two pastry shells filled with sweet chocolate, vanilla ricotta cream and candied citron.

Torta di Mela \$5

Sweetened apples baked in a double-crusted pastry shell. Add ice cream \$1.

Torta di Frutta \$5

Blueberry, cherry or peach baked in a double-crusted pastry shell. A ice cream \$1.

Torta di Cioccolata \$5

Rich chocolate ganache baked in a double-crusted pastry shell. Add ice cream \$1.

BEVANDE

Coke, Diet Coke, Sprite \$2.50

Aranciata, Limonata \$2.50

Still/Sparkling Water 500ml \$3

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il Capriccio
on Vermont



Dinner Menu

Delivery & Take Out

323 662 5900

1757 N. Vermont Ave
Los Angeles CA 90027

ilCapriccioOnVermont.com

All major credit cards welcome.
Prices subject to change without notice.

ANTIPASTI

Mixed greens tossed in our balsamic vinaigrette.

Peperoni e Mozzarella \$10

Roasted bell pepper in garlic & olive oil, served with sliced mozzarella over baby mixed greens.

Caciotta Fritta \$10

Deep fried goat cheese served with roasted bell peppers, tomato & baby mixed greens.

Mozzarella Marinara \$10

Three lightly bread, deep fried mozzarella smothered in our warm marinara sauce.

Calamari Fritti \$10

Lightly breaded, deep fried squid served with chilled spicy marinara. Add shrimp \$4.

Frutti di Mare \$12

Sautéed squid, mussels, clams & shrimp with lemon, garlic & olive oil on baby mixed greens.

Luciano \$10

A slightly spicy sauté of tender squid with fresh tomato and sliced onion.

Prosciutto e Melone \$10

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

Pasta e Fagioli \$8

Tender white beans & baby pasta in a garlic, prosciutto and Roma tomato broth.

Portobello e Caciotta \$12

Grilled portobello mushroom filled with goat cheese, gorgonzola & garlic, over mixed greens.

Antipasti \$11

Plate of sliced prosciutto, fresh mozzarella, eggplant, bell peppers and Kalamata olives.

INSALATE

All salads are tossed in our balsamic vinaigrette.

Caprese \$10

Sliced Roma tomatoes & fresh mozzarella sprinkled w/basil & olive oil over mixed greens.

Radicchio e Arugula \$10

Baby arugula & radicchio drizzled in balsamic vinaigrette and topped with shaved Romano.

Lattughette \$7

Baby mixed greens tossed in balsamic vinaigrette with diced tomato & cucumbers. Add Chicken \$3. Add Shrimp \$4.

Cesare \$8

Romaine & herb croutons in Caesar dressing with Parmigiano & Pecorino. Add anchovies \$2 Add Chicken \$3. Add Shrimp \$4.

Insalata Mediterranea \$8

Mixed greens in balsamic vinaigrette with diced Roma tomatoes, cucumbers, red onion, cubed ricotta and Kalamata olives.

Insalata Arugula \$10

Baby arugula tossed in balsamic vinaigrette and topped with shaved Romano.

Insalata di Spinaci \$11

Baby spinach tossed in lemon & olive oil, with button mushrooms & shrimp in garlic & butter.

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PASTE

Organic, gluten-free & whole wheat options available upon request.

Penne Arrabbiata \$10

Small tube pasta in a spicy marinara with garlic & Kalamata olives. Add chicken \$3. Shrimp \$4.

Capellini alla Checca \$12

Angel hair pasta tossed with plum tomatoes, mozzarella & basil in garlic & olive oil. Add Chicken \$3. Add Shrimp \$4.

Fettuccine Verde ai Tre Funghi \$15

Spinach pasta with shiitake, porcini and champignon mushrooms, in a pink sauce.

Rigatoni Antonio \$14

Large tube pasta in a creamy marinara w/diced chicken breast, onion & mushrooms.

Rigatoni Norcina \$14

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

Lasagna \$15

Layers of fresh pasta, bolognese and ricotta, smothered in marinara & melted mozzarella.

Spaghetti Bolognese \$14

Spaghetti in our classic marinara, with ground beef and pork.

Risotto ai Tre Funghi \$18

Italian arborio rice with shiitake, porcino and champignon mushrooms in a garlic sauce.

Fusilli ai Funghi e Melanzane \$14

Corkscrew pasta with button mushrooms and eggplant, in marinara with a dollop of ricotta.

Gnocchi Gorgonzola \$15

Soft pillow dumplings of russet potato in a rich gorgonzola cream sauce.

Ravioli Ricotta e Spinaci \$15

Spinach pasta stuffed with fresh ricotta and baby spinach, served in a pink sauce.

Ravioli all Aragosta

Black squid-ink pasta stuffed with ricotta, red bell pepper and tender lobster, in a pink sauce.

Linguini Alle Vongole \$16

Ribbon pasta with in-shell clams, sautéed in olive oil & served in a white wine & garlic sauce.

Tagliolini Neri con Gamberi \$15

Black squid-ink pasta sautéed with shrimp and caramelized onion in an ocean pink sauce.

Spaghetti Mare \$18

Squid, mussels, clams, fresh fish and prawn sautéed in olive oil & garlic in a marinara sauce.

Penne al Gorgonzola \$15

Small tube pasta in an imported Gorgonzola & sundried tomato alfredo sauce.

Ravioli di Coniglio (when available) \$18

In-house pasta squares filled with savory vegetables and tender roasted rabbit.

Ravioli di Vitello (when available) \$18

In-house pasta squares filled with savory vegetables and succulent roast veal.

CARNE

Served with your 2 choices of: sautéed spinach, sautéed mixed vegetables, roasted potatoes or capellini aglio e olio.

Costolette di Maiale Imbottiti \$21

Double-boned roast pork chop stuffed with mozzarella & prosciutto, served in brown sauce.

Bistecca al Pepe Nero \$18

Tender 12oz. NY steak, pan roasted and served in a savory green and black peppercorn sauce.

Costoletta di Vitello con L'Osa \$21

Tender bone-in veal chop, pan roasted in a butter sage sauce.