

PESCE

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

- Salmone** \$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 ala 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 a in double-crust pastry shell. Add ice cream \$1.

Torta di Frutta \$5
Blueberry, cherry or peach baked in a double-crust pastry shell. A ice cream \$1.

Torta di Cioccolata \$5
Rich chocolate ganache baked in a double crust pastry shell. Add ice cream \$1.

BEVANDE

- Coke, Diet Coke, Sprite \$2.50
Aranciata, Limonata \$2.50
Still/Sparkling Water 500ml \$3

SPECIAL OFFERS

ilCapriccioOnVermont.com/special-offers

CATER WITH US

ilCapriccioOnVermont.com/catering

GIVE A GIFT CARD

ilCapriccioOnVermont.com/giftcard

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

il Capriccio

on Vermont

Dinner Menu



Delivery & Take Out

323 662 5900

1757 N. Vermont Ave
Los Angeles CA 90027

ilCapriccioOnVermont.com

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.

ORDER ONLINE!

Scan the code to get the free il Capriccio App for your smartphone!



PASTE

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

Penne Arrabiate \$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.

Fetuccine Verde ai Tre Funghi \$15

Spinach pasta with shitake, 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 shitake, 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 \$17

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.