



## ***Café Capriccio –Autumn Menu***

***Homage To Tuscany & Our Partnership with Fattoria  
Lavacchio – Our Vineyard Home in Chianti***

### **Antipasti**

- Porchetta with Tuscan Beans, Olive Oil & Herbs 12.00  
Sformato Melanzana: Eggplant Flan with Roasted Peppers 12.00  
Greens & Beans Passannante (Café Capriccio Classic) 10.00  
Eggplant with Four Cheeses (Classic) 12.00  
Hand Made Ravioli: Ask about this evening's selection 12.00  
Minestra di Verdura Fiorentina: Lentils, Sausage, Kale....10.00  
Antipasto Toscana –Cured Meats with Asiago Cheese 14.00  
Insalata Caprese-House made Mozzarella, Tomatoes, Arugula 12.00  
Grilled Shrimp with Marinated Vegetables Livornese 14.00  
Café Capriccio Salad with Tomatoes and Mesclun Greens 8.00

### **Verace Pizza Napoletana; From Our Wood Oven**

- Margherita, Tomatoes, Mozzarella, Basil 12.00  
Marinara, Tomatoes, Garlic, Oregano, Olive Oil (No Cheese) 10.00  
Puttanesca, Anchovies, Capers, Olives, Tomatoes, Hot pepper 12.00  
Grilled Mushrooms, Mozzarella, Tomatoes, Basil 12.00  
Prosciutto & Arugula, Mozzarella, Tomatoes 14.00  
Four Cheeses, Gorgonzola, Mozzarella, Fontina, Pecorino 14.00

### **Pasta & Risotto**

- Calamari Neri: Squid in Ink Sauce (Classic) 18.00/Appetizer 12.00  
Cinghiale Toscana: Ragu of Boar 18.00/Appetizer 12.00  
Carbonara: Guanciale, Eggs, Pecorino 18.00/Appetizer 12.00  
Amatriciana: Guanciale, Tomatoes, Hot Pepper 18.00/Appetizer 12.00  
Filetto di Pomodoro alla Genovesi: (Classic) 12.00/Appetizer 8.00

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Puttanesca Napolitana 15.00/Appetizer 10.00

Salsiccia Arrabiata~ Sausage, Tomatoes, Spices 15.00/App. 10.00

Risotto with Roasted Duck, Caramelized Pears, Dried Cherries & Shaved Asiago Cheese 20.00/Appetizer 14.00

Risotto with Wild Shrimp, Chiles, Lime & Garlic: 20.00/Appetizer 14.00

### **Main Course Selections**

Arista di Maiale : Wood Roasted Pork Loin with Romesco Sauce 25.00

Mixed Grill Sergio Mio: Tuscan-Hunter Style: Roasted Duck Leg, Pork Sausage, Lamb Chop Scottadito 30.00

Eggplant Capriccioso (Classic) Stuffed with Spinach/Roasted Peppers, Topped with Four Cheeses, Light Tomato Sauce 25..00

Pollo Arrosto al Uva: Crisply Roasted Chicken with Fresh Grapes 25.00

Chef s Pesce Inspiration Della Sera *Ask Your Server About Tonight's Special Selection and Preparation of Fresh Seafood*

Delmonaco Steak Grilled Florentine Style 35.00

Veal Scaloppine Lavacchio : Gorgonzola, Dried Tomatoes, Olives. 30.00

Agnello Brasato : Braised Lamb with Fennel and Artichokes 25.00

### **Side Dishes**

Escarole Sautéed with Garlic & Olive Oil 6.00; – Roasted Herb-Potatoes 5.00

Roasted Polenta 5.00 – Seasonal Vegetables 6.00



Franco Rua is Executive Chef at Cafe Capriccio & Capriccio Saratoga  
Nick Gulbrandsen, is Chef du Cuisine,  
Danielle Corellis is Pastry Chef,

Doug Holmberg is Sous Chef, John Butler and Carolyn Prepare Salads and other Antipasti.

*We Have Wonderful Desserts, After Dinner Libations, Espresso, Cappuccino*