

Bruschetta

Vine Ripened Tomatoes, Basil, Olive Oil	4
Wild Mushroom, Fontina, Pine Nuts	5
Chick Peas, Sun-dried Tomato, Roasted Garlic	4
Bruschetta Sampler	11

Pizze

Torta di Mascarpone fingerling potatoes, roasted garlic	13
Carpaccio - Shaved Beef Tenderloin asiago, pesto, baby arugula	15
Prosciutto di Parma arugula, tomato sauce, burrata cheese	15
Quattro Formaggio "Bianco" caciocavallo, fontina, asiago, buffalo mozzarella	14
Lamb Sausage, Peppered Goat Cheese wild mushrooms, free range egg	14

Insalata

Caprese Salad vine ripened tomatoes, bocconcini, basil extra virgin olive oil, sea salt	12
Spinach Salad sun-dried tomatoes, olives, pine nuts goat's cheese, aged balsamic dressing	12
Panzanella Salad tuscan bread, heirloom tomatoes, grapes arugula, burrata cheese, chianti vinaigrette	10
Organic Beets with Baby Arugula goat cheese, shallot vinaigrette	12
Seared Ahi Tuna Salad oranges, artichokes, fennel cerignola olive vinaigrette	16
Capricciosa piatti 'cobb' pancetta, grilled chicken, avocado quail eggs, artichokes, gorgonzola dressing	16

Sandwiches

Crab and Shrimp crispy pancetta, arugula, lemon aioli	14
Breaded Veal burrata cheese, watercress, pesto	13
Grilled Chicken goat cheese, eggplant olive and artichoke tapenade	12

Carne

Chicken Saltimbocca prosciutto, ricotta, panzanella salad	15
Veal Scallopini with Bresaola fontina cheese, roasted potatoes	16
Grilled Lamb Chops caponata, chestnut gremolata	21
8oz 'AAA' Ribeye herbed roasted potatoes and vegetables	26
'Classic Veal Scallopini' - <i>your choice</i> picatta, milanese, saltimbocca	16

Pesce

🐟 Wild Salmon asparagus, leeks, potatoes, scampi cream	18
🐟 Roasted Trout pesto orzo, arugula salad	18
Sautéed Jumbo Prawns garlic, pancetta, roasted tomato risotto	24

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