Dinner

Master Chef, Nino D'Urso
Schooled in Grande Hotels and Resorts throughout the Mediterranean, including his native Capri, Nino D'Urso is Master of the Classic Cuisines. Among his many honors, Chef D'Urso is one of fewer than 90 chefs worldwide to have been awarded the Gold Medal for Lifetime Achievement by the American Academy of Hospitality Sciences.
# Appetizers

## Cold
- **Caviar**
  - Served on Shaved Ice with Garnishes & Toast Points
  - $49.50
- **Fresh Imported Russian Malesal Beluga**
  - $49.50
- **Pâté de Foie Gras**
  - Imported Goose Liver Pâté with Truffles
  - $32.95
- **Smoked Salmon**
  - Thin, Delicate Slices of Smoked Scottish Salmon with Classic Garnish
  - $10.95
- **Crab Cocktail**
  - Fresh Maryland Lump Crab Served with Aurora Sauce
  - $14.95
- **Shrimp Cocktail**
  - Served with Cocktail Sauce
  - $12.50
- **Snail Salad Capriccio**
  - Thiny Sliced & Served in Seasoned Marinade with Diced Topping of Fennel, Tomato & Spanish Olives
  - $9.95
- **Prosciutto & Melon**
  - Imported Italian Ham Over Plump Melon Wedge
  - $9.50
- **Half Shells**
  - Colcuit Oysters
  - $10.95
  - Native Little necks
  - $9.50
- **Carpaccio**
  - Paper Thin Slices of Black Angus in Seasoned Marinade over a Bed of Greens
  - $10.95

## Hot
- **Wild Mushrooms**
  - A Medley of Flavorful Woodland Mushrooms Sautéed in Virgin Olive Oil with Artichoke Hearts, Garlic & Fresh Herbs
  - $9.95
- **Hudson Valley Fois Gras**
  - Fresh, Pan-Seared & Served with a Sauce of Dried Cherries, Green Onions, Aged Vinegar & Black Forrest Kirschwasser
  - $21.95
- **Oysters Rockefeller**
  - Colcuit Oysters Baked With Spinach Cream Sauce, Fragrant Pernod & Parmigiano Cheese
  - $11.95
- **Clams Capriccio**
  - Clams Broiled in Shell with Garlic & Butter
  - $9.95
- **Calamari Fritti**
  - Pan-Fried Squid Rings Dressed with Cherry Peppers
  - $9.95
- **Escargot à la Bourguignonne**
  - Dressed with Butter, Garlic & Fragrant Pernod
  - $9.95
- **Artichokes Siciliana**
  - Fresh Baby Artichokes Stuffed with Seasoned Bread Crumbs, Capers, Roasted Peppers & Parmigiano
  - $9.95
- **Frogs' Legs Piquante**
  - Sautéed with White Wine, Garlic, Lemon Juice, Capers & Tomatoes Concassé
  - $9.95

# Salads
- **Boston Bibb**
  - $6.50
- **Baby Spinach Salad**
  - $6.50
- **Tre Colore Salad**
  - $6.50
- **Caesar Salad**
  - $6.50

# Soups
- **Lobster Bisque**
  - $5.95
- **Soup de Jour**
  - $4.50
- **Chicken Soup**
  - $4.50
Pasta

Fettucine Alfredo
Classic Mixture of Pasta Ribbons, Egg, Butter, Cheese
$18.95

Shells Bolognese di Vitella
Pasta Shells Folded in a Delicate Ground Veal & Marinara Sauce
$18.95

Capellini Cardinal
Angel Hair Spaghetti Tossed with Fresh Lobster in Brandy & Pink Sauce
$24.95

Capellini al Filetto di Pomodoro
Angel Hair Pasta Strands Tossed with Fresh Made Marinara Sauce
$17.50

Fettucine with Smoked Salmon
Norwegian Salmon Tossed with Peas in a Pink Vodka Sauce
$21.95

Linguine Primavera
Julienne of Freshest Garden Vegetables in Saute of Plum Tomatoes, Garlic & Olive Oil, Served over Linguine
$17.95

Linguine Faraglioni
Imported Pasta with Shrimp, Scallops, Sun-Dried Tomatoes & Onions in White Wine Sauce
$21.95

Rigatoni al Forno
Large Pasta Tubes Baked with Veal Bolognese Sauce, Fresh Mozzarella & Sharp Parmigiano-Reggiano
$19.95

Champagne Risotto
Arborio Rice Simmered in Champagne & Chicken Broth. Folded with Shrimp, Asparagus Tips, Radicchio & Parmigiano Cheese
$22.95

Orecchiete & Broccoli
Pasta “Ears” Sauteed with Broccoli, Sun-Dried Tomatoes, White Wine, Basil & Garlic
$17.95

Tortellini alla Crema
Meat-Filled Pasta Rings with Ham, Peas, Mushrooms & Cheese in Cream Sauce
$18.95

Farfalle & Shrimp
Bougie Pasta Tossed in Sauté of Baby Shrimp, Plum Tomatoes, Garlic & Fresh Arugula
$20.95

Gnocchi Sorrentina
Light Pasta Dumplings Tossed with Smooth Mozzarella in Marinara Sauce
$18.50

Kyle Murphy, Sous Chef, has the demanding task of overseeing the daytime operation of the Capriccio kitchen and creating the delicate sauces that are the hallmark of our cuisine.
Seafood

Dover Sole
A Capriccio Signature. Imported Fresh from Holland. Prepared Any Style
$Market$

Sole Francese
Fresh Filet of Lemon Sole, Egg-Battered & Sautéed in Lemon Butter Sauce
$22.50

Rainbow Trout Grenobloise
Pan-Seared and Finished with Lemon Juice, Capers & Shallots
$21.95

Swordfish Steak
Broiled in White Wine, Butter & Lemon
$Market$

Cajun Scallops
Spicy Sea Scallops Served Over Baby Frisée & Whipped Potatoes
$23.95

Scampi Capriccio
Plump Shrimp Sautéed in Sauce of Garlic, Butter & White Wine. Served over Capellini
$23.95

Lobsters
Fresh Native Lobsters Served Any Way You Like Them $Market$

Gamberi fra Diavolo
Plump Shrimp Tossed in a Spicy Marinara Sauce over Linguine
$23.95

Salmon Filet
Fresh Filet Broiled with Lemon, Butter & Drizzle of Fragrant Dill Sauce
$22.95

Misto di Pesce
Medley of Grilled Shrimp, Swordfish, Calamari & Scallops. Marinated in Olive Oil & Lemon Juice. Served over Baby Frisée
$26.95

Haddock Provençale
Sautéed with White Wine, Garlic, Lemon Juice, Capers & Tomatoes Concaisse
$21.95

Bouillabaisse
Stew of Fresh, Assorted Seafood in Saffron-Scented Fish & Tomato Broth
$26.95

Flambé
Prepared at Your Table

Scampi alla Gino
Butterflied Shrimp Sautéed with Diced Tomatoes & Braised Winter Vegetables in Sauce of Garlic, Lemon & White Wine. Served over Angel Hair Pasta
$23.95

Luis Pineda, Broiler Chef
The finest cuts of meat and the freshest fillets of fish are only as good as their preparation to which Luis has raised the exacting standards of broiling to an art form.

A Choice of Salad or Pasta and Vegetable with Entrées
Steaks & Chops

Capriccio is proud to offer you USDA graded PRIME beef. The absolute best you can buy! Your favorite center cuts presented in a bouquet of fresh seasonal vegetables.
Your Choice
Filet Mignon $31.95  Sirloin $30.95

<table>
<thead>
<tr>
<th>Black Angus</th>
<th>Black Angus Sirloin</th>
<th>Broiled to Perfection</th>
<th>$25.50</th>
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</thead>
<tbody>
<tr>
<td>Black Angus au Poivre</td>
<td>Classic Saute of Brandy, Shallots, Cream &amp; Whole Peppercorns</td>
<td>$25.95</td>
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<tr>
<td>Black Angus Porterhouse</td>
<td>Thick Cut Sauteed in Burgundy Wine Sauce with Garlic &amp; Lemon Juice</td>
<td>$32.95</td>
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<tr>
<td>Boeuf Wellington</td>
<td>Tenderloin Baked in Pastry Crust with Truffles &amp; Pate</td>
<td>$26.95</td>
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<tr>
<td>Tournedos Rossini</td>
<td>Filet Mignon Sauteed with Shallots. Topped with Pate &amp; Truffle. Served with Madeira Sauce</td>
<td>$26.95</td>
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<tr>
<td>Tenderloin al Portobello</td>
<td>Grilled Tenderloin Crowned with Large Portobello Mushroom Cap</td>
<td>$26.95</td>
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<tr>
<td>Tenderloin Tips Stroganoff</td>
<td>Sauteed with Shallots &amp; Mushrooms in a Sherry Cream Sauce. Served with Spatzel</td>
<td>$22.95</td>
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<tr>
<td>Pork Tenderloin</td>
<td>Medallions of Pork Tenderloin Sauteed with Dried Apricots &amp; Cherries. Finished in Kirschwasser &amp; Aged Balsamico</td>
<td>$21.95</td>
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<tr>
<td>Pork Chops Cacciatore</td>
<td>Center Cut Chops Sauteed with Mushrooms, Plum Tomatoes, Peppers, Onion, Garlic, White Wine &amp; Oregano</td>
<td>$21.95</td>
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<tr>
<td>Rack of Lamb Portofino</td>
<td>Painted with Fragrant Dijon Glaze. Served with Bouquetier of Vegetables</td>
<td>$28.95</td>
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<td>Chateauabrind Bearmaise</td>
<td>Double Tenderloin Garnished with Bouquetier of Vegetables – for Two</td>
<td>$33.95</td>
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<tr>
<td>Venison Chop</td>
<td>Pan-Seared and Finished with Sauce of Barolo Wine &amp; Juniper Berries. Served with Crostini di Polenta &amp; Topped with Wild Mushrooms</td>
<td>$31.95</td>
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</tbody>
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Flambé
Prepared at Your Table

| Tenderloin Diane | Filet Mignon Flambéd with Mushrooms, Shallots & Brandy | $26.95 |

A Choice of Salad or Pasta and Vegetable with Entrées
Poultry

Long Island Duck
Sliced Breast of Prized
Maggot Duck Served with
Fragrant Sauce of Black
Forest Kirschwasser and
Dried Cherries
$22.95

Coq Au Vin
Boneless Free-Range
Chicken Sautéed with Bacon,
Pearl Onions & Mushrooms.
Finished in Rich Burgundy
Wine Sauce
$20.50

Pharaoh Quail
Fresh Semi-Boneless
Vermont-Raised Quail,
Grilled & Served with a
Sauce of White Wine &
Goose Liver Paté. Presented
with Crostini di Polenta
$21.95

Chicken Paillard
Flattened Chicken Breast
Marinated & Grilled with
Fresh Herbs. Served with
Baby Spring Lettuce
$20.50

Ostrich Maison
Medallions of Farm-Raised
Ostrich Sautéed with
Artichoke Hearts & Shiitake
Mushrooms. Finished with
Reduction of Port Wine &
Aged Balsamic Vinegar
$25.95

Pollo Boromco
Chicken Tenderloins Sautéed
with Butter, Mushrooms,
Lemon, White Wine & Tarragon
$20.50

Petta di Pollo Fiorentina
Boneless Breast of Chicken
Sautéed with Olive Oil,
Garlic, Diced Prosciutto,
Plum Tomatoes, Mushrooms
& Marsala Wine
$20.50

Pheasant a Mattone
Semi-Boneless Baby
Pheasant Pan-Seared with
Garlic, Bay Leaves, White
Wine & Lemon Juice. Served
with Risotto
$21.95

Chicken Arnaud
New Orleans’ Style
Blackened Breast Finished in
Glaze of Honey & Balsamic
Vinegar. Served with
Peapods & Julienne of
Vegetables
$20.50

A Choice of Salad or Pasta and Vegetable with Entrées

Gino, Captain
A Capriccio original, Gino brings
brilliance to our dining room
with his Flambe magic and
skillful tableside preparations.
Veal

Scaloppine Principessa
Tender Scaloppine Sautéed, Fresh Lobster Meat, Shiitake Mushrooms, Sherry Wine, Shallots, Butter & Diced Tomato
$27.95

Saltimbocca alla Vincenzo
Scaloppine with Prosciutto and Sage. Topped with Mushrooms and Fresh Mozzarella. Finished in a White Wine Sauce
$22.95

Veal Paillard alla Braccio
Hearty Top Round of Veal Flattened & Served with Fresh Herbs, Garlic & Extra Virgin Olive Oil
$26.95

Veal Chop Capricciosa
Flattened, Lightly Breaded, Sautééd and Served with Julienne of Baby Greens and Tre-Colore Peppers
$29.95

Veal Chop alla Griglia
Grilled and Served with Sautééd Mushrooms, Onion & Crostini of Polenta. Topped with Asparagus Tips
$29.95

Vitella Isola Verde
Grilled Medallions of Veal Topped with Mozzarella & Sautééd Artichoke Hearts. Served with Passato di Pomodoro
$22.95

Veal Oscar
Veal Scalops Sautéed with Fresh Lobster. Topped with Spears of Asparagus & Hollandaise Sauce
$27.95

Veal Parmigiana
Milk-Fed Veal Scaloppine with Mozzarella
$21.95

Veal Steak Nino
Plump Cut Pan-Seared with Onions, Mushrooms, Tre-Colore Peppers, Rosemary, White Wine & Demiglace
$25.95

Veal Michelangelo
Provimi Scaloppine Sautéed with Imported Porcini Mushrooms, Peas, and Sun-Dried Tomatoes in Wine Sauce
$22.95

Veal T-Bone Portofino
Center Cut Provimi Sautéed with Portobello Mushrooms in Port Wine
$28.95

Veal Tenderloin Madiran
Grilled Provimi Veal Tenderloin Sliced & Served in Flavorful Sauce of Roasted Garlic, Red Wine & Demi-Glace
$25.95

John Kupis, Sauté Chef, applies personal pride and years of experience in some of New England’s most acclaimed kitchens to the perfection of each and every creation prepared at his station.

A Choice of Salad or Pasta and Vegetable with Above Entrées
Desserts

An Assortment of Unique Confections & Ices are Created & Offered Daily for Your Pleasure.

Please Ask Your Server for Today's Selection.

Flambé

Crêpes Suzette $7.95

Crêpes Suzette Folded with Fresh Berries $7.95

Cherries Jubilee $7.95

Soufflé

Please Ask Your Server for Today's Selections. Please Allow 30 Minutes.

$7.95

Coffee

Pot of Colombian Blend $2.25

Brewed Decaf $2.25

International Coffees

$6.50

Cappuccino

$3.50

Espresso

$2.50

Pot of Tea (Gourmet Selection)

$2.25

Food items raw or partially cooked can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat thoroughly cooked seafood and other food from animals.