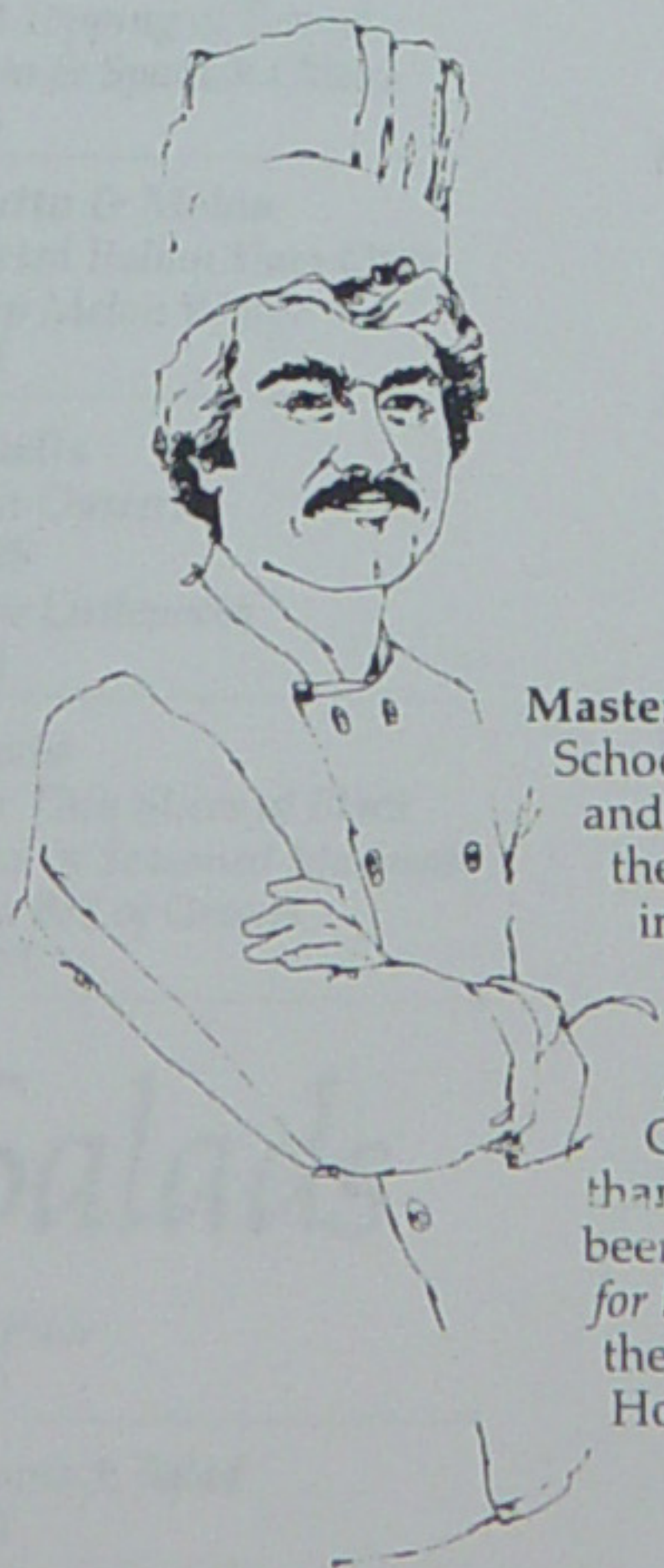


Appetizers

COLD

HOT

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

Fresh Imported Russian Malosal 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

Thinly 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

Cotuit Oysters

\$10.95

Native Littlenecks

\$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 Foie Gras

Fresh, Pan-Seared & Served
with a Sauce of Dried
Cherries, Green Onions,
Aged Vinegar & Black
Forrest Kirschwasser

\$21.95

Oysters Rockefeller

Cotuit 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 Cardinale

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 Sauté 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

Orechiette & Broccoli

Pasta "Ears" Sautéed 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

Bowtie 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

Swordfish Steak

Broiled in White Wine, Butter
& Lemon
\$Market\$

Scampi Capriccio

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

Gamberi fra Diavolo

Plump Shrimp Tossed in
a Spicy Marinara Sauce
over Linguine
\$23.95

Misto di Pesce

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

Rainbow Trout Grenobloise

Pan-Seared and Finished
with Lemon Juice, Capers &
Shallots
\$21.95

Cajun Scallops

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

Lobsters

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

Salmon Filet

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

Haddock Provençale

Sautéed with White Wine,
Garlic, Lemon Juice, Capers
& Tomatoes Concassé
\$21.95

Bouillabaisse

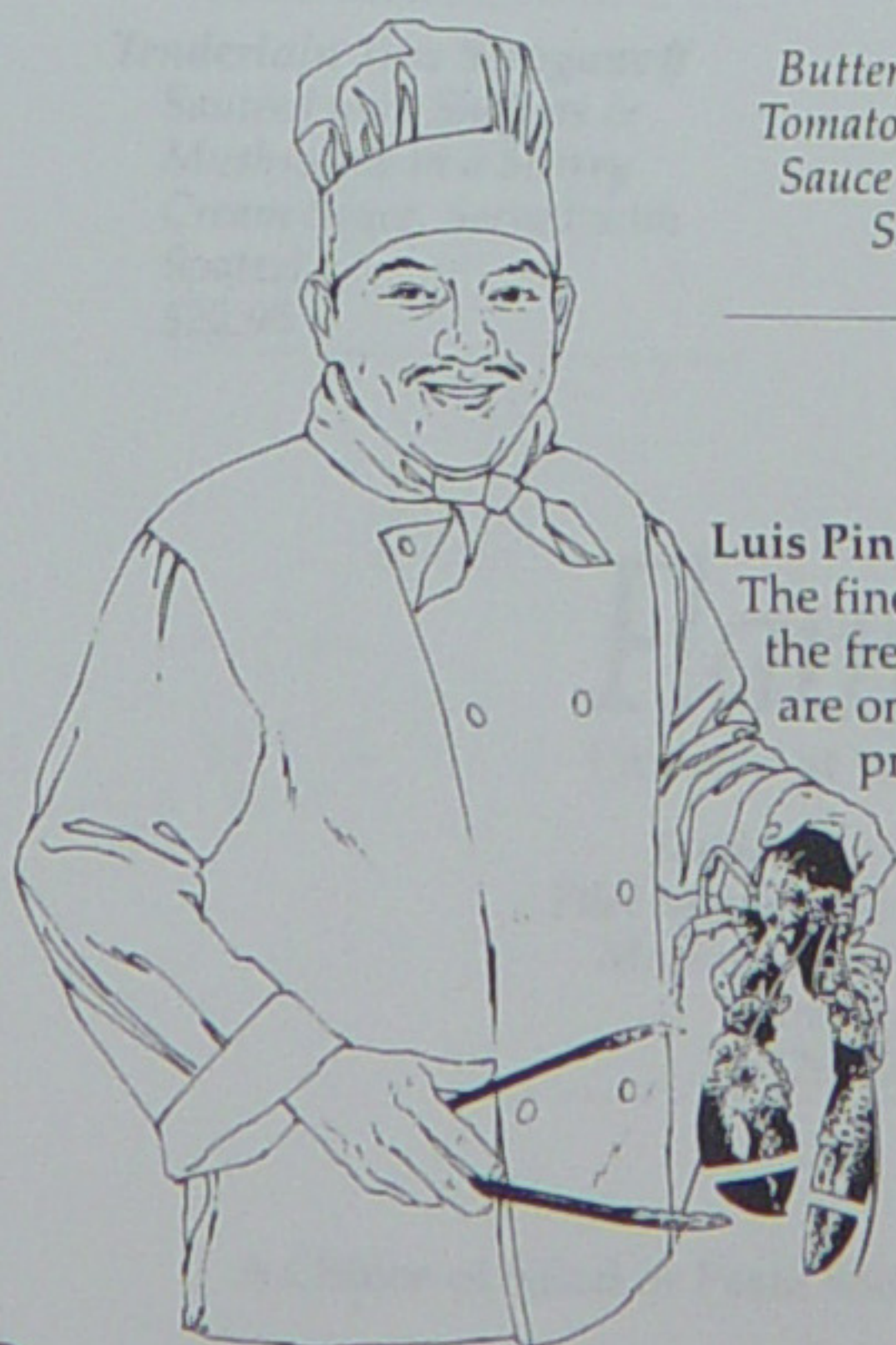
Stew of Fresh, Assorted
Seafood in Saffron-Scented
Fish & Tomato Broth
\$26.95

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 stan-
dards of broiling
to an art form.

A Choice of Salad or Pasta
and Vegetable with Entrées

Steaks & Chops

PRIME

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

PRIME

Black Angus

Black Angus Sirloin
Broiled to Perfection
\$25.50

Black Angus au Poivre

Classic Sauté of Brandy,
Shallots, Cream & Whole
Peppercorns
\$25.95

Black Angus Porterhouse

Thick Cut Sautéed in
Burgundy Wine Sauce with
Garlic & Lemon Juice
\$32.95

Boeuf Wellington

Tenderloin Baked in Pastry
Crust with Truffles and Pâté
\$26.95

Tournedos Rossini

Filet Mignon Sautéed with
Shallots. Topped with Pâté
& Truffle. Served with
Madeira Sauce
\$26.95

Tenderloin al Portobello

Grilled Tenderloin Crowned
with Large Portobello
Mushroom Cap
\$26.95

Tenderloin Tips Stroganoff

Sautéed with Shallots &
Mushrooms in a Sherry
Cream Sauce. Served with
Spatzel
\$22.95

Pork Tenderloin

Medallions of Pork Tenderloin
Sautéed with Dried Apricots
& Cherries. Finished in
Kirschwasser & Aged
Balsamico
\$21.95

Pork Chops Cacciatore

Center Cut Chops Sautéed
with Mushrooms, Plum
Tomatoes, Peppers, Onion,
Garlic, White Wine &
Oregano
\$21.95

Rack of Lamb Portofino

Painted with Fragrant Dijon
Glaze. Served with
Bouquetière of Vegetables
\$28.95

Châteaubriand Béarnaise

Double Tenderloin
Garnished with Bouquetière
of Vegetables – for Two
\$53.95

Venison Chop

Pan-Seared and Finished
with Sauce of Barolo Wine &
Juniper Berries. Served with
Crostini di Polenta & Topped
with Wild Mushrooms
\$31.95

Flambé

Prepared at Your Table

Tenderloin Diane

Filet Mignon Flambéed with
Mushrooms, Shallots &
Brandy
\$26.95

A Choice of Salad or Pasta and Vegetable with Entrées

Poultry

Long Island Duck

Sliced Breast of Prized
Magret Duck Served with
Fragrant Sauce of Black
Forest Kirschwasser and
Dried Cherries
\$22.95

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

Ostrich Maison

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

Pheasant al Mattone

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

Chicken Capriccio

Supreme Chicken Breast
Sautéed in Garlic, Butter,
Wine & Mushrooms
\$20.50

Coq Au Vin

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

Chicken Paillard

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

Pollo Boromeo

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

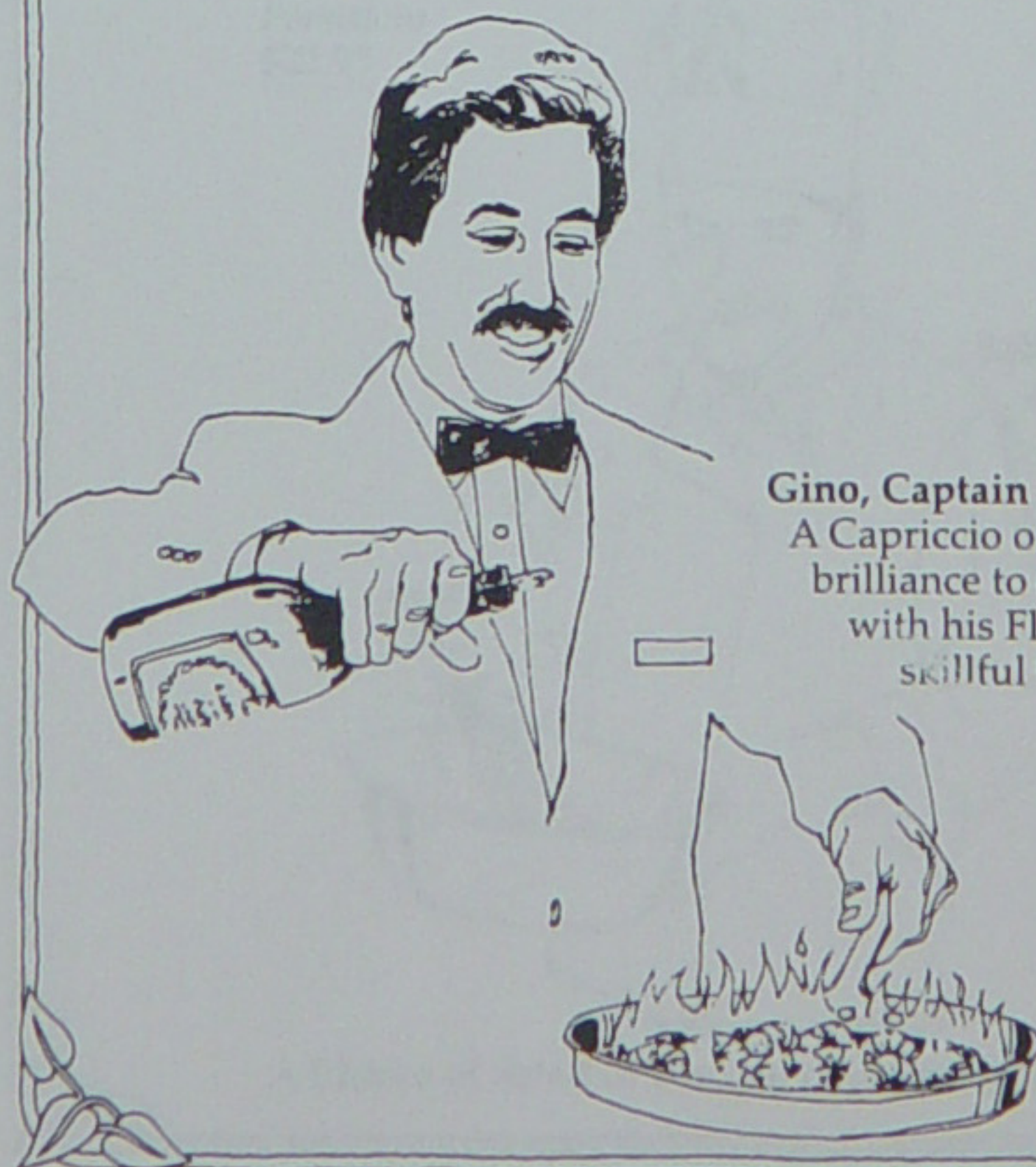
Petto di Pollo Fiorentina

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

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 Flambé 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 Brace

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

Veal Chop Capricciosa

Flattened, Lightly Breaded,
Sautéed and Served with
Julienne of Baby Greens and
Tre-Colore Peppers
\$29.95

Veal Chop alla Griglia

Grilled and Served with
Sautéed Mushrooms, Onion
& Crostini of Polenta. Topped
with Asparagus Tips
\$29.95

Vitella Isola Verde

Grilled Medallions of Veal
Topped with Mozzarella &
Sautéed Artichoke Hearts.
Served with Passato di
Pomodoro
\$22.95

Veal Oscar

Veal Scallops 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

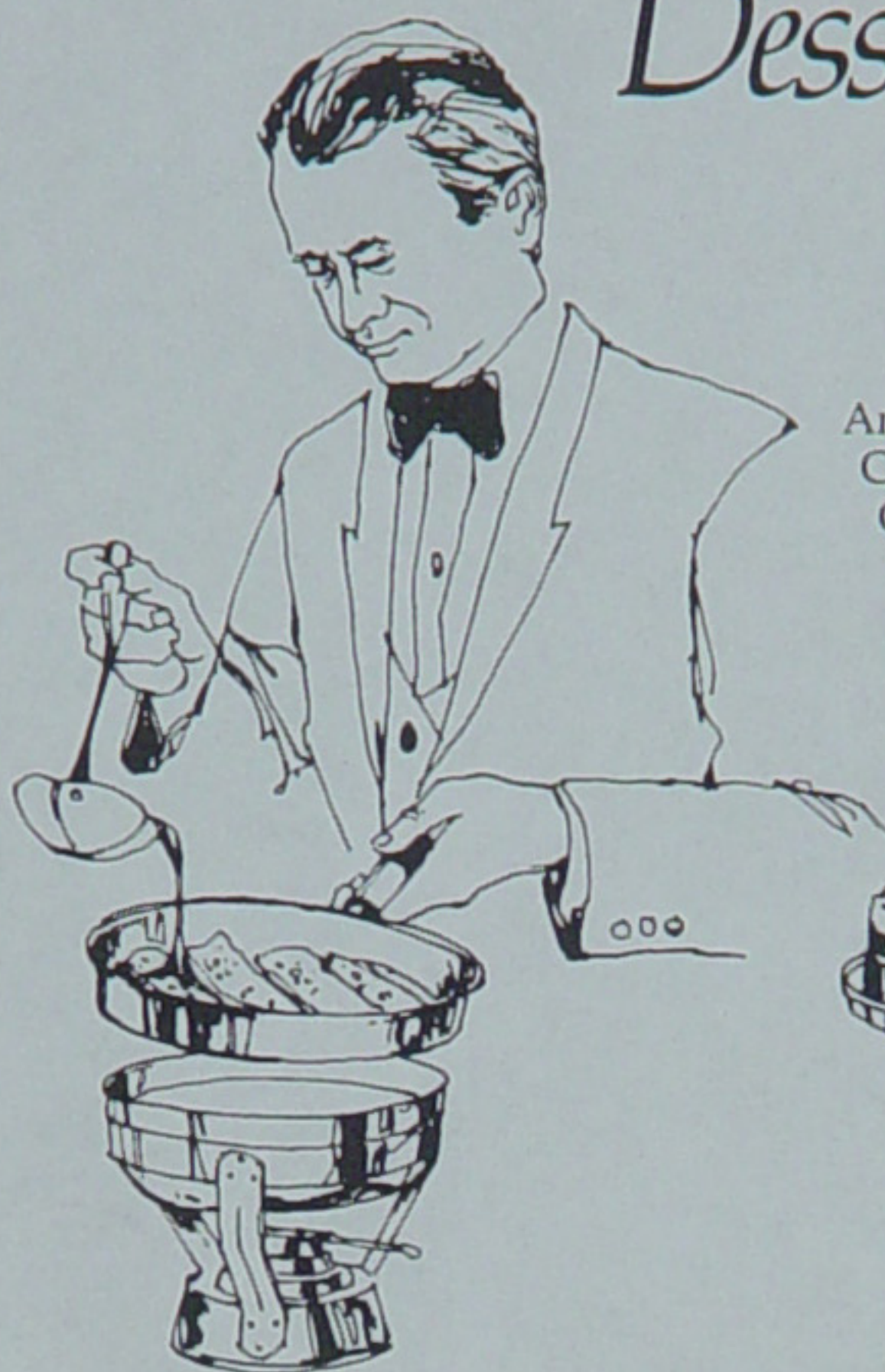
Grilled Provimi Veal
Tenderloin Sliced & Served
in Flavorful Sauce of
Roasted Garlic, Red Wine &
Demi-Glace
\$25.95



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.

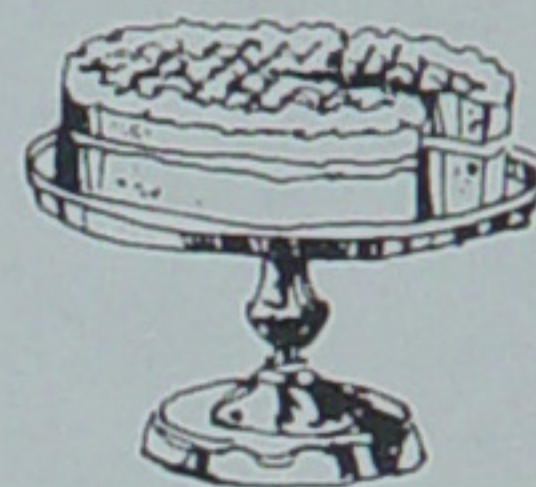
A Choice of Salad or Pasta and Vegetable with Above Entrées

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