Luncheon

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 20 chefs worldwide to have been awarded the Gold Medal for Lifetime Achievement by the American Academy of Hospitality Sciences.
Appetizers

COLD

Smoked Salmon
Thin, Delicate Slices of Smoked Scottish Salmon with Classic Garnish
$9.50

Shrimp Cocktail
Jumbos Served With Tangy Cocktail Sauce
$11.50

Half Shells
Cocktail Oysters
$9.95
Native Littlenecks
$8.50

Carpaccio
Paper Thin Slices of Black Angus in Seasoned Marinade over Mixed Greens
$9.50

Snail Salad Capriccio
Thinline Sliced & Served in Seasoned Marinade with Diced Topping of Fennel, Tomato & Spanish Olives
$8.95

Prosciutto & Melon
Imported Italian Ham over Plump Melon Wedges
$8.95

HOT

Mozzarella in Carrozza
Housemade Mozzarella Sandwiched with Fresh Baked Bread, Pan-Fried & Served with Spicy Marinara Sauce
$8.95

Artichokes Siciliana
Fresh Baby Artichokes Stuffed with Seasoned Bread Crumbs, Capers, Roasted Peppers & Parmigiano-Reggiano Cheese
$8.95

Clams Capriccio
Clams Broiled in Shell with Garlic & Butter
$8.95

Clams Zuppa
Native Littlenecks Served in a Zesty Tomato Broth
$11.50

Wild Mushrooms
Medley of Flavorful Woodland Mushrooms Sautéed in Virgin Olive Oil with Artichoke Hearts, Garlic & Fresh Herbs
$8.95

Soups

Lobster Bisque
$5.50
Soup de Jour
$3.95
Chicken Soup
$3.95

Salads

Boston Bibb
Tossed with Radicchio & Citronelle Dressing
$5.95

Baby Spinach Salad
Tossed with Fresh, Crisp Bacon Bits, Chopped Egg & Drizzle of Warm Dressing
$5.95

Romaine & Gorgonzola
Tossed with Crumbled Gorgonzola, Virgin Olive Oil & Red Wine Vinegar
$5.95

Caesar Salad
Fresh Romaine with Focaccia Croutons & Classic Dressing
$5.95
Seafood

Scampi Capriccio
Butterflied Shrimp Sautéed in Sauce of Garlic, Butter & White Wine. Served over Capellini
$14.50

Calamari Fritti
Pan-Fried Squid Rings Dressed with Hot Cherry Peppers
$13.95

Swordfish Steak
Grilled & Served over Bed of Fresh Seasonal Vegetables
$Market

Rainbow Trout Grenobloise
Pan-Seared and Finished with Lemon Juice, Capers & Shallots
$13.95

Misto di Pesce
Medley of Grilled Shrimp, Swordfish, Calamari & Scallops. Marinated in Olive Oil & Lemon Juice. Served with Baby Frisée
$14.95

Salmon Filet
Fresh Filet Broiled with Lemon, Butter & Drizzle of Fragrant Dill Sauce
$14.50

Sole Française
Fresh Filet of Lemon Sole, Egg-Battered & Sautéed in Lemon Butter Sauce
$14.50

Bouillabaisse
Stew of Fresh, Assorted Seafood in Saffron-Scented Fish & Tomato Broth
$15.95

Cajun Scallops
Spicy Sea Scallops Broiled with Lemon Juice, Olive Oil & Garlic. Served with Baby Frisée
$14.95

Haddock Provençale
Sautéed with White Wine, Garlic, Lemon Juice, Capers & Tomatoes Conçasse
$13.95

A Choice of Salad or Pasta or Two Vegetables with Entrées

Sandwiches

Veal & Fire-Roasted Peppers
Scaloppine Pan-Seared and Smothered with Fresh Mozzarella & Fire-Roasted Red Peppers
$11.95

Roast Beef
Served on Rye with Pommery Mustard, Red Leaf Lettuce & Fresh Giardiniera
$10.95

Grilled Chicken
Topped with Melted Mozzarella over Toasted Italian Bread
$9.95

Roasted Peppercorn Turkey
Served on Grilled Potato Bread with Beefsteak Tomatoes, Lettuce & Pickled Vegetables
$9.95
Meat Dishes

Saltimbocca alla Vincenzo
Veal Scallopine with Prosciutto & Sage. Topped with Mushrooms & Fresh Mozzarella. Finished in a White Wine Sauce
$14.50

Veal Parmigiana
Milk-Fed Scallopine Topped with Fresh Mozzarella
$13.95

Veal Francese
Egg-Battered Veal Scallopine Sautéed & Served in Savory Lemon & Butter Sauce
$14.50

Petto di Pollo Fiorentina
Boneless Breast of Chicken Sautéed with Olive Oil, Garlic, Diced Prosciutto, Plum Tomatoes, Mushrooms & Marsala Wine
$13.50

Chicken Paillard
Flattened Chicken Breast Marinated & Grilled with Fresh Herbs. Served with Baby Spring Lettuce
$13.50

Black Angus Steak
Grilled, Sliced & Served with Baby Mixed Greens & Aromatic Fennel
$14.95

Tenderloin Tips Stroganoff
Sautéed with Shallots & Mushrooms in a Sherry Cream Sauce. Served with Spaetzle
$13.95

Tenderloin & Truffles
Sautéed with Black Truffles, Porcini Mushrooms & Port Wine Cream Sauce
$15.95

Pork Tenderloin
Medallions of Pork Tenderloin Sautéed with Dried Apricots & Cherries. Finished in Kirschwasser & Aged Balsamico
$13.95

Pork Chops Cacciatora
Center Cut Chops Sautéed with Mushrooms, Plum Tomatoes, Peppers, Garlic, White Wine & Oregano
$13.95

A Choice of Salad or Pasta or Two Vegetables with Above Entrées

Salad Plates

Dynasty Salad
Crisp Romaine Tossed with Lumps of Crabmeat, Shrimp, and Roasted Peppers
$13.95

Antipasto all’Italiana
Assorted Italian Cold Cuts with Giardiniera, Roasted Peppers & Provolone
$12.95

Shrimp & Scallops
Grilled and Served over a Bed of Tender Boston Bibb
$13.95

Duck Pâté
Served on Mesclun Field Greens with Asparagus and Sauce of Seasonal Berries, Honey & Aged Balsamico
$12.95

Dinner Menu Available for Luncheon Upon Request
Pasta

Linguine Primavera
Julienne of Freshest Garden Vegetables in Sauté of Plum Tomatoes, Garlic & Olive Oil. Served over Linguine $11.50

Fettucine with smoked salmon
Norwegian Salmon Tossed with Peas in a Pink Vodka Sauce $13.95

Farfalle & Shrimp
Butterfly Pasta Sautéed with Baby Shrimp, Plum Tomatoes, Garlic, Fresh Arugula & Lemon Juice $13.95

Capellini al Filetto di Pomodoro
Angel Hair Pasta Strands Tossed with Freshmade Marinara Sauce $10.50

Gnocchi Sorrentina
Light Pasta Dumplings Tossed with Housemade Mozzarella in Marinara Sauce $11.50

Tortellini alla Crema
Meat-Filled Pasta Rings in Cream Sauce with Ham, Peas, Mushrooms & Cheese $13.50

Linguine Faraloni
Pasta with Shrimp, Scallops, Sun-Dried Tomatoes & Onions in White Wine Sauce $13.95

Shells Bolognese di Vitella
Pasta Shells Folded in a Delicate Ground Veal & Marinara Sauce $13.50

Orecchiette & Broccoli
Pasta "Ears" Sautéed with Broccoli, Sun-Dried Tomatoes, White Wine, Basil & Garlic $11.50

Champagne Risotto
Arborio Rice Simmered in Champagne & Chicken Broth. Folded with Shrimp, Asparagus Tips, Radicchio & Parmigiano Cheese $14.50

Eggs

Omelette
Have it Your Way! Prepared with Your Favorite Fillings. Ask Your Server. $9.95

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.
Desserts

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

Please Ask Your Server for Today's Selection.

Coffee

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<tr>
<th>Pot of Colombian Blend</th>
<th>Pot of Tea (Gourmet Selection)</th>
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<table>
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<tr>
<th>Espresso</th>
<th>Cappuccino</th>
<th>Brewed Decaf</th>
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<td>$2.25</td>
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Ancient Cognacs, Eaux-de-Vie, Ports, Sherries, International Cordials, and Rare Cigars also available.

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.

Food items raw or partially cooked can increase your risk of food borne illness. Consumers are not especially vulnerable to food borne illness should only eat thoroughly cooked seafood and other food from animals.