

Capricious

## Appetizers

COLD

Smoked Salmon  
Thin Sliced Beef  
Roasted Chicken Breast  
Cold Turkey Sandwich

HOT

Martini in Canister  
Pasta with Meat Sauce  
Sandwich with Fresh Salad  
Hot Chili and Beans  
Hot Curry Chicken

# Luncheon

Salmon & Trout

Salmon  
Trout  
Pasta with Meat Sauce  
Pasta with Chicken Sauce  
Pasta with Beef Sauce

Chicken Breast  
Beef Tenderloin  
Pasta with Meat Sauce

Roast Beef  
Pasta with Meat Sauce  
Pasta with Chicken Sauce

Roast Chicken  
Pasta with Meat Sauce  
Pasta with Chicken Sauce

Roast Turkey  
Pasta with Meat Sauce  
Pasta with Chicken Sauce

Roast Pork  
Pasta with Meat Sauce  
Pasta with Chicken Sauce

Chicken Breast  
Pasta with Meat Sauce  
Pasta with Chicken Sauce

Beef Tenderloin  
Pasta with Meat Sauce  
Pasta with Chicken Sauce

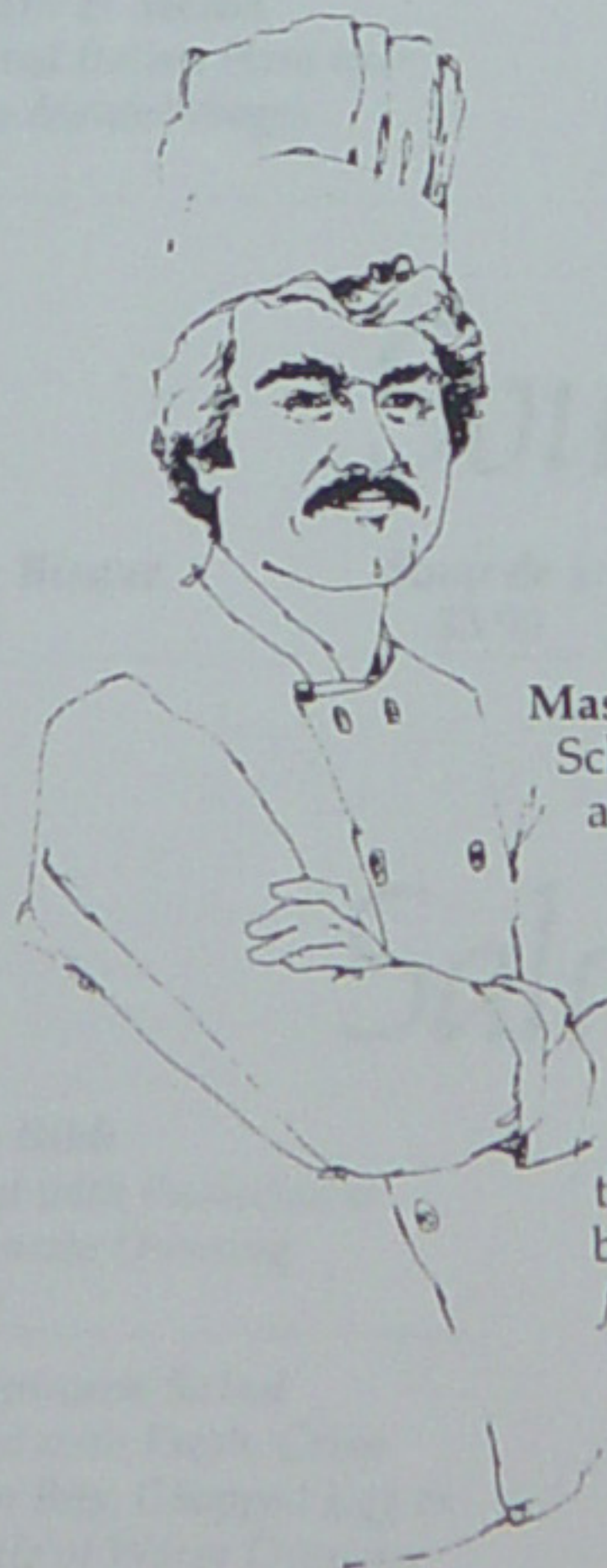
Roast Chicken  
Pasta with Meat Sauce  
Pasta with Chicken Sauce

Roast Turkey  
Pasta with Meat Sauce  
Pasta with Chicken Sauce

Roast Pork  
Pasta with Meat Sauce  
Pasta with Chicken Sauce

Roast Beef  
Pasta with Meat Sauce  
Pasta with Chicken Sauce

Roast Salmon  
Pasta with Meat Sauce  
Pasta with Chicken Sauce



**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**

Cotuit 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**

Thinly 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 &  
Citronette 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 Francese**

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 Concassé  
\$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 Giardeniera  
\$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 Scallops 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 Spatzel

\$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 Cacciatore**

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 Balsamic

\$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 Faralioni**

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

## **Orechiette & Broccoli**

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

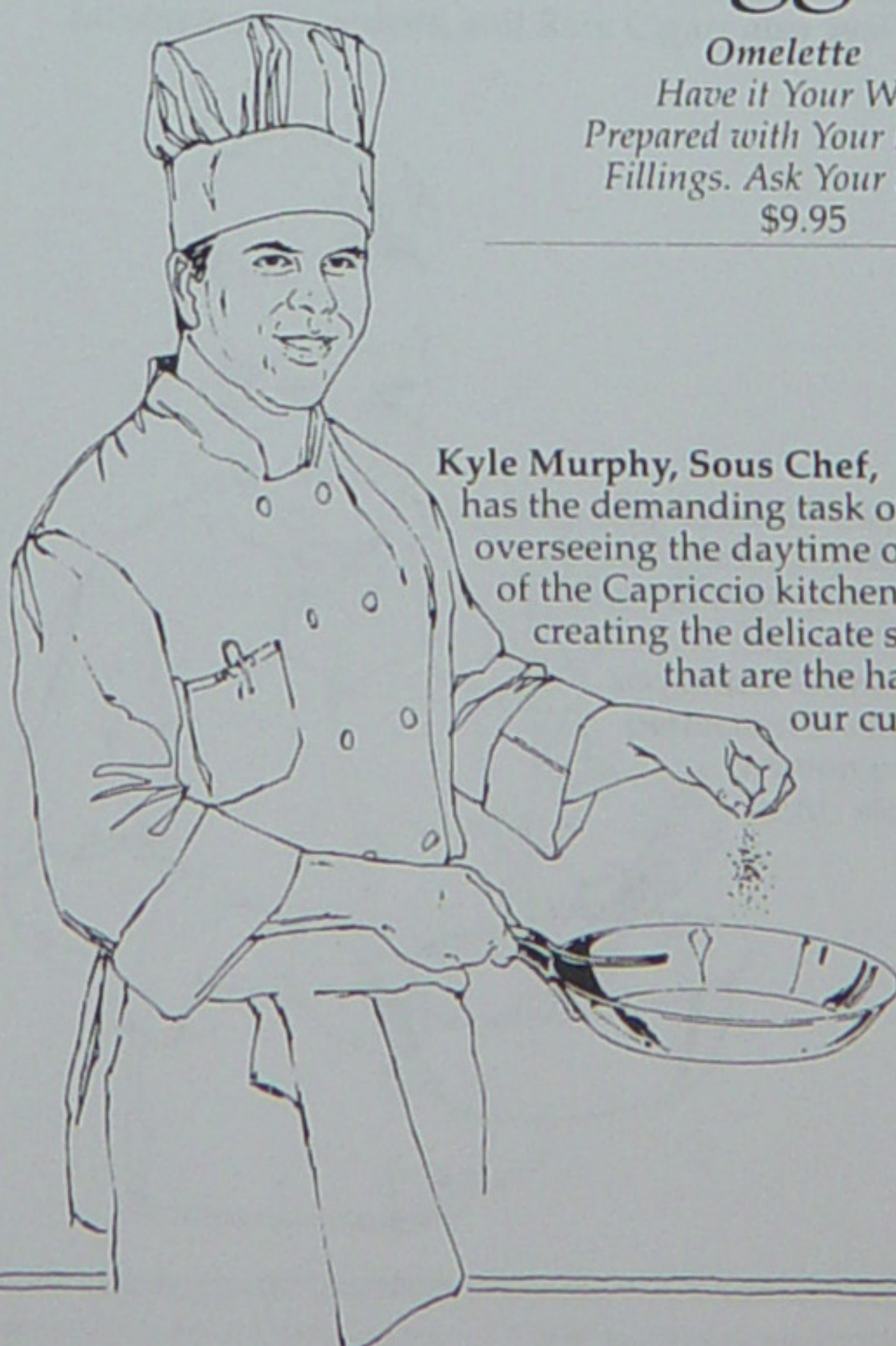
## **Champagne Risotto**

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

# Eggs

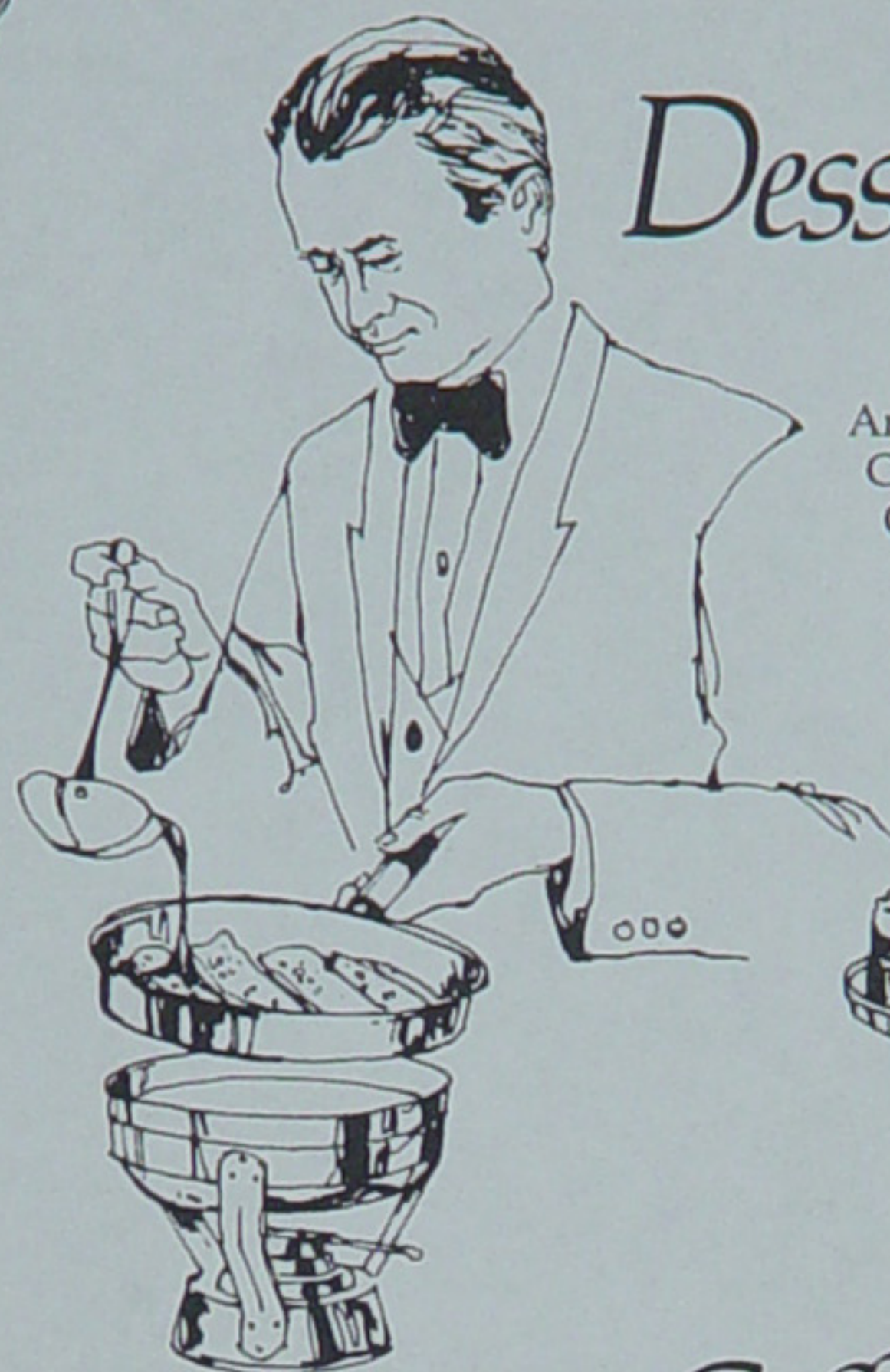
## **Omelette**

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

Pot of Colombian Blend  
\$2.00

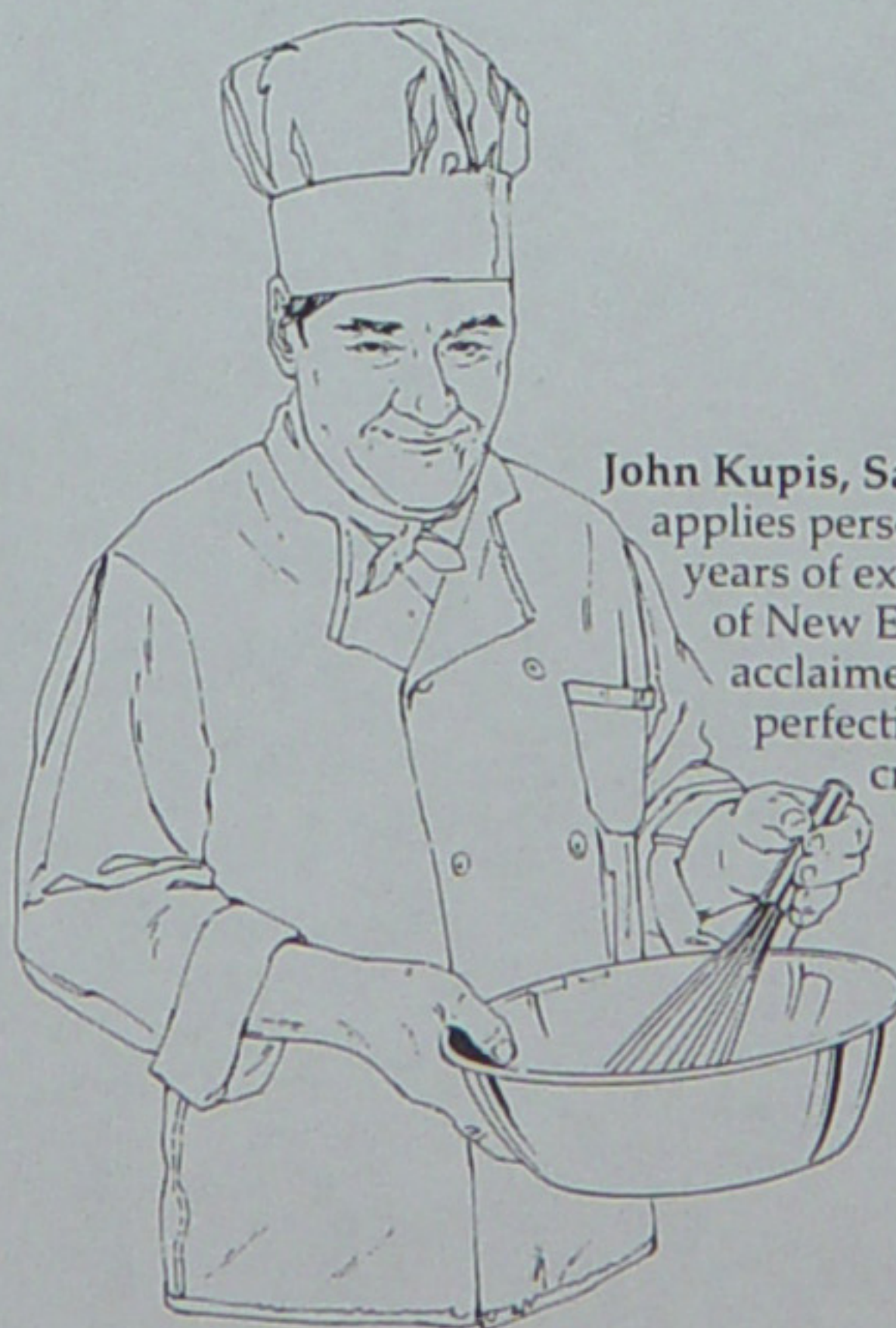
Pot of Tea (Gourmet Selection)  
\$2.00

Espresso  
\$2.25

Cappuccino  
\$3.50

Brewed Decaf  
\$2.00

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 who are especially vulnerable to food borne illness should only eat thoroughly cooked seafood and other food from animals.