

AUTHENTIC

HOME MADE



**CAPRICCIO**

• ITALIAN CUISINE •

**Del Giorno**

**Speciali**

**Bucatini Cacio & Pepe - \$ 30**

Served in an Italian Pecorino cheese wheel & black pepper  
Add truffle - \$15

**Spaghetti Carbonara - \$32**

Served in an Italian Pecorino cheese wheel  
with eggs, guanciale, Parmigiano Reggiano & black pepper  
Add truffle - \$15

**Cotoletta Alla Milanese - \$48**

Breaded & deep-fried veal sirloin bone-in,  
served with three signature sauces

**Pescato**

Catch of the day - \$45  
Fresh Lobster – with your choice of pasta in tomato sauce


**Gelato & More**

Gelato alla Crema – \$ 10  
“Sgroppino” Gelato al Limone, Vodka, & Prosecco – \$ 20

Tartufo d'Estate o Scorzone  
Black Summer Truffle (May to September)  
Tesori del Matese







## FRITTI • fried food

<b>Cotoletta alla Bolognese</b> Pork loin cutlet breaded & deep fried, parma ham, Parmigiano Reggiano sauce	Bologna	\$30 • \$54
<b>Fritto Misto</b> Squid, prawns, cod	Sicilia	\$28 • \$52
<b>Suppli</b>  Deep fried rice, mozzarella and tomato sauce croquette	Roma	\$22 • \$38

## ANTIPASTI • starters

<b>Carpaccio di Manzo e Rucola</b> Beef carpaccio, arugula, shaved Parmigiano Reggiano, balsamic glazed Add fresh black truffle - \$15	Venezia	\$30 -
<b>Burrata</b> - Italian burrata cheese  <b>Trio</b> (zucchini, pesto, fresh truffle) with Zucchini with Pesto with fresh Truffle	Campania	- \$65 \$24 - \$26 - \$30 -
<b>Parmigiana di Melanzane</b>  Eggplant, tomato sauce, mozzarella, Parmigiano Reggiano	Sicilia	\$26 -
<b>Zuppa di Cozze</b> Sautéed mussels, cherry tomatoes	Campania	\$26 • \$48
<b>Il Tagliere</b> Sliced cured mortadella, parma ham, bufala mozzarella	Campania	- \$40

## ZUPPE E INSALATE • soups & salads

<b>Vellutata di Verdure</b>  Blended minestrone soup	Veneto	\$20 -
<b>Porro e patate</b>  Blended potato and leek soup	Piemonte	\$20 -
<b>Insalata Caprese</b>  Bufala Mozzarella, heirloom tomatoes, basil	Campania	\$22 -
<b>Polipo e Patate</b> Octopus, potatoes, parsley	Campania	\$20 • \$38
<b>Insalata di Stagione</b>  Radicchio, Romaine salad, carrot, pickle celery, pickle radish and house dressing	Toscana	\$18 • \$32



## PASTE E RISOTTI • pasta & risotto

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 gluten-free pasta available upon request

<b>Risotto ai Funghi e Porcini</b> 	Modena	\$32	-
Porcini and mixed mushrooms, Parmigiano Reggiano Add fresh black truffle - \$15			
<b>Trofie al Pesto Genovese</b> 	Genova	\$28	• \$48
Basil pesto, pine nuts, Parmigiano Reggiano			
<b>Tagliatelle al Ragù</b>	Bologna	\$32	• \$56
Home-made egg tagliatelle, 48hrs slow cooked beef ragù			
<b>Linguine ai frutti di Mare</b>	Liguria	\$32	• \$56
Linguine pasta, mixed seafood, cherry tomatoes			
<b>Garganelli Amatriciana</b>	Roma	\$30	• \$54
Egg garganelli pasta, tomato sauce, guanciale, pecorino cheese			
<b>Spaghetti alle Vongole</b>	Napoli	\$32	• \$56
Clams, chili & garlic			
<b>Orechiette Broccoli e Salsiccia</b>	Campania	\$28	• \$48
Ground pork ragù, broccoli, pecorino cheese			

## FORNO E GRIGLIA • from the oven & grill


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<b>Merluzzo alla Livornese</b>	Toscana	\$38	• \$64
Cod fillet, tomato sauce & black olives			
<b>Pancia di Maiale con Salsa Verde</b>	Piemonte	\$30	• \$54
Slow cooked pork belly, green sauce			
<b>Abbacchio Scottadito</b>	Lazio	\$40	• \$75
Lamb chops, garlic & herb sauce			
<b>Filetto di Manzo con salsa ai Porcini</b>	Toscana	\$45	-
Beef Tenderloin, porcini mushroom sauce Add fresh black truffle to your steak - \$15			

## GOURMET SOURDOUGH PIZZA

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9" Pie (perfect to share)

<b>Marinara</b>	\$28	• -
Tomato sauce, anchovies, black olives & oregano		
<b>Primavera</b> 	\$28	-
Arugula pesto, cherry tomatoes & shaved Parmigiano Reggiano		
<b>Pure di Patate &amp; Pancetta</b>	\$34	-
Scamorza "smoked" cheese, creamy mashed potatoes, cured pancetta		



## PENTOLA e PADELLA • from the pot & pan

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<b>Pollo alla Boscaiola</b> Chicken leg-quarter, mushrooms, cured pancetta, green peas	Umbria	\$28 • \$52
<b>Branzino alla Mugnaia</b> Seabass fillet, butter, lemon & parsley	Veneto	\$30 -
<b>Caponata</b>  Eggplant, pine nuts, tomatoes, onions, capers	Scicilia	\$16 • \$28
<b>Funghi Saltati</b>  Sautéed mixed mushrooms, garlic & herbs	Toscana	\$18 -
<b>Piselli e Pancetta</b> Sautéed green peas, cured pancetta, onions	Campania	\$18 • \$32
<b>Purè di Patate</b>  Mashed potatoes, with Parmigiano Reggiano	Piemonte	\$16 -
<b>Zucchine alla Scapece</b>  Grilled zucchini in extra virgin Italian olive oil, mint & garlic	Campana	\$18 • \$32

## DOLCI • Desserts

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<b>Mille Foglie Crema Pasticciera</b> Puff pastry and custard cream	Toscana	\$16 -
<b>Tiramisù Rivisitato</b> Whipped Mascarpone cheese, coffee and salted caramel	Treviso	\$16 -
<b>Panna Cotta tre strati</b> Three layers of plain panna cotta, chocolate & hazelnut	Piemonte	\$16 -
<b>Cannoli Ricotta &amp; Gocce di Cioccolato</b> Cannoli shell filled with ricotta cheese & chocolate	Sicilia	\$16 -
<b>Torta Tenerina al Cioccolato</b> Warm, soft chocolate cake served with coconut gelato	Emilia Romagna	\$16 -
<b>Gelati</b> Della Casa - Limone, Cocco o Vanilla		\$10 -



Pasta is available for your kids, please feel free to ask our team for more details.

 **Vegetarian** Dishes are vegetarian except for the use of animal rennet in the cheese due to its traditional method.

 **Vegan** Vegan dishes may contain traces of gluten, nuts, and other allergens.

\*certain menu options will depend on the availability of the ingredients.

\*\*a discretionary service charge of 15% will be added to your bill.

\*\*\*VAT of 10% will be added to your bill

