

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

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<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	\$24 • \$44
<b>Suppli</b>  Deep fried rice, mozzarella and tomato sauce croquette	Roma	\$22 • \$38

## ANTIPASTI • starters

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<b>Carpaccio di Manzo e Rucola</b> Beef Carpaccio, arugula, shaved Parmigiano Reggiano, balsamic glazed Add fresh black truffle - \$15	Venezia	\$25	-
<b>Burrata - Italian burrata cheese</b>  <b>Trio:</b> zucchini, pesto and fresh truffle Zucchini Pesto Fresh Truffle	Campania	-	\$65
		\$24	-
		\$26	-
		\$30	-
<b>Parmigiana di Melanzane</b>  Eggplant, tomato sauce, mozzarella, Parmigiano Reggiano	Sicilia	\$22	-
<b>Zuppa di Cozze</b> Sautéed mussels, cherry tomatoes	Campania	\$22 • \$40	
<b>Il Tagliere</b> Sliced cured mortadella, parma ham, bufala mozzarella	Campania	-	\$40

## ZUPPE E INSALATE • soups & salads

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<b>Vellutata di Verdure</b>  Blended minestrone soup	Veneto	\$18	-
<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	\$18. • \$32	
<b>Insalata di Stagione</b>   Radicchio, Romaine salad, carrot, pickle celery, pickle radish & house dressing	Veneto	\$12 • \$22	
<b>Insalata di Manzo</b> Mixed leaf salad, mixed marinated vegetables, beef tenderloin	Abruzzo	\$18 • \$34	



## PASTE • pastas

 gluten-free pasta available upon request


<b>Trofie al Pesto Genovese</b>  Basil pesto, pine nuts, Parmigiano Reggiano	Genoa	\$26 • \$45
<b>Tagliatelle al Ragù</b> Homemade egg tagliatelle, 48hrs slow cooked beef ragù	Bologna	\$24 • \$42
<b>Spaghetti alle Vongole</b> Clams, chili & garlic	Napoli	\$26 • \$45
<b>Orechiette Broccoli e Salsiccia</b> Ground pork ragù, broccoli, pecorino cheese	Campania	\$26 • \$45
<b>Garganelli Amatriciana</b> Egg garganelli pasta, tomato sauce, guanciale, pecorino cheese	Roma	\$30 • \$54
<b>Linguine ai frutti di Mare</b> Linguine pasta, mixed seafood, cherry tomatoes	Campania	\$26 • \$45

## FORNO E GRIGLIA • from the oven & grill

<b>Merluzzo alla Livornese</b> Cod fillet, tomato sauce & black olives	Toscana	\$32 • \$56
<b>Pancia di maiale con Salsa Verde</b> Slow cooked pork belly, green sauce	Piemonte	\$28 • \$52
<b>Filetto di Manzo al salsa ai porcini</b> Beef tenderloin, porcini mushroom sauce Add fresh black truffle on your steak - \$15	Toscana	\$38 -
<b>Abbacchio Scottadito</b> Lamb chops, garlic & herb sauce	Lazio	\$38 • \$64

## GOURMET SOURDOUGH PIZZA

9" Pie (perfect to share)

<b>Marinara</b> Tomato sauce, anchovies, black olives & oregano	\$26	-
<b>Primavera</b>  Arugula pesto, cherry tomatoes & shaved Parmigiano Reggiano	\$26	-
<b>Pure di Patate &amp; Pancetta</b> Scamorza "smoked" cheese, creamy mashed potatoes, cured pancetta	\$32	-



## 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	\$24 • \$40
<b>Branzino Alla Mugnaia</b> Seabass fillet, butter, lemon & parsley	Veneto	\$28 -
<b>Caponata</b>  Eggplant, pine nuts, tomatoes, onions, capers	Sicilia	\$14 • \$22
<b>Purè di Patate</b>  Mashed potatoes & Parmigiano Reggiano	Piemonte	\$14 -
<b>Zucchine alla Scapece</b>  Grilled zucchini in oil, mint & garlic	Campana	\$12 • \$20



## DOLCI • Desserts

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<b>Mille Foglie Crema Pasticciera</b> Puff pastry and custard cream	Toscana	\$14 -
<b>Panna Cotta tre strati</b> Three layers of plain panna cotta, chocolate & hazelnut	Piemonte	\$14 -
<b>Tiramisù Rivisitato</b> Whipped Mascarpone cheese, coffee and salted caramel	Treviso	\$14 -
<b>Cannoli Ricotta &amp; Gocce di Cioccolato</b> Cannoli shell filled with ricotta cheese & chocolate	Sicilia	\$14 -
<b>Torta Tenerina al Cioccolato</b> Warm, soft chocolate cake served with coconut gelato	Emilia Romagna	\$14 -
<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

