

APPETIZERS

CALAMARI FRITTI

CRISPY FRIED CALAMARI WITH TOMATO BASIL SAUCE

BRUSCHETTA

TOASTED CIABATTA BREAD, PESTO, BALSAMIC MARINATED DICED ROMA TOMATOES, BASIL AND REGGIANO CHEESE

SHRIMP COCKTAIL OR JUMBO LUMP CRABMEAT COCKTAIL

FOUR EXTRA LARGE CHILLED JUMBO GULF SHRIMP OR CHILLED LUMP CRAB MEAT WITH COCKTAIL SAUCE

AHI TUNA TARTAR

SUSHI GRADE DICED TUNA BLENDED WITH SHICHIMI PEPPER, AVOCADO, FRISÉE LETTUCE, SPRING ONIONS AND WASABI; PREPARED MILD, MEDIUM HOT OR EXTRA HOT

FRIED RAVIOLI

FRIED RICOTTA RAVIOLI WITH MARINARA SAUCE

APPETIZER SAMPLER PLATTER (4 PERSONS OR MORE)

A SELECTION OF CAPRICCIO GRILL'S FINEST APPETIZERS TO INCLUDE: JUMBO LUMP CRAB CAKES, BRUSCHETTA, CALAMARI FRITTI, SHRIMP SCAMPI AND FRIED RAVIOLI

**PER
PERSON**

JUMBO LUMP CRAB CAKE

ONE 6 OZ MARYLAND JUMBO LUMP CRAB CAKE WITH STONE GROUND MUSTARD SAUCE

SOUPS AND SALADS

MINISTRONE

TRADITIONAL ITALIAN VEGETABLE SOUP WITH PASTA

LOBSTER BISQUE

DELICATE BISQUE WITH COGNAC AND DILL CRÈME FRAICHE

THE WEDGE

CRISP ICEBERG LETTUCE WEDGE WITH CRUMBLED BLEU CHEESE AND RED WINE VINAIGRETTE

INSALATA MISTA

SEASONAL MIXED GREENS WITH TOMATOES, CUCUMBERS, CARROTS AND A BALSAMIC VINAIGRETTE

CAESAR

ROMAINE LETTUCE, SEASONED CROUTONS, PARMESAN CHEESE AND A CLASSIC CAESAR DRESSING

CAPRESE

SUN RIPENED TOMATOES, BUFFALO MOZZARELLA AND BASIL

CAPRICCIO GRILL CHOPPED SALAD

CHOPPED ROMAINE LETTUCE, SPINACH, ICEBERG LETTUCE, MUSHROOMS, DICED EGGS, RED ONIONS, TOMATOES, CUCUMBERS, OLIVES, BLEU CHEESE CRUMBLES AND A LEMON BASIL DRESSING

PIZZAS & PASTAS

SHRIMP SCAMPI PIZZA

GRILLED SCAMPI, PESTO SAUCE, ASIAGO CHEESE, SAUTEED ONIONS AND PEPPERS

MARGARITA

TOMATOES, MOZZARELLA AND FRESH BASIL

SALSICCE

MOZZARELLA, PEPPERONI AND ITALIAN SAUSAGE

PORTABELLO MUSHROOM RAVIOLI

LARGE MUSHROOM RAVIOLI WITH A DELICATE TRUFFLE AND CHIVE CREAM SAUCE

SPAGHETTINI BOLOGNESE

SPAGHETTINI WITH A RICH CLASSIC MEAT SAUCE OF BEEF, TOMATOES AND HERBS

LINGUINE PESCATORE

LINGUINE PASTA WITH SHRIMP, JUMBO CRAB MEAT, FRESH FISH, CAPERS, TOMATOES AND OLIVES TOSSED IN A PINOT GRIGIO BUTTER SAUCE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.
For parties of 8 or more, a gratuity of 18% will automatically be added to your check. 4/2009

PRIME STEAKS

24 OZ BONE-IN RIB EYE STEAK (COWBOY STEAK) – CAPRICCIO’S SIGNATURE STEAK

16 OZ PRIME NEW YORK STRIP STEAK

12 OZ PRIME FILET MIGNON

8 OZ PRIME FILET MIGNON

CAPRICCIO MIXED GRILL – 6 OZ PRIME BEEF FILET, 5 OZ LAMB CHOP, 5 OZ LINGUIÇA SAUSAGE

PETITE FILET STEAK (6 OZ) WITH TWO GRILLED GIANT PACIFIC PRAWNS

ROAST PRIME RIB OF BLACK ANGUS BEEF AU JUS, HORSERADISH

COMPLEMENT YOUR STEAK:

3 PEPPERCORN CRUST

OSCAR TOPPING

MAYTAG BLUE CHEESE CRUST

JUMBO SHRIMP 3 EA

AVAILABLE SAUCES:

CREAMY PEPPERCORN

HOLLANDAISE

BEARNAISE

HOUSE MADE STEAK SAUCE

RARE – VERY RED, COOL CENTER 135° F

MEDIUM RARE – RED, WARM CENTER 145° F

MEDIUM – PINK IN THE CENTER 160° F

MEDIUM WELL – SLIGHTLY PINK IN THE CENTER 165° F

WELL DONE – BROILED THROUGHOUT, NO PINK CENTER 170° F

OTHER CUTS, CHOPS AND RACKS

LAMB CHOPS - 15 oz COLORADO LAMB CHOPS

DOUBLE CUT GRILLED PORK CHOP - 14 oz CENTER CUT PORK CHOP

GRILLED BUFFALO DELMONICO STEAK - 12 oz BONELESS BUFFALO RIB EYE STEAK

FRESH FISH & SEAFOOD SELECTION

OUR CHEFS SELECT THE FRESHEST FISH AND SEAFOOD AVAILABLE AND HAVE IT DELIVERED DAILY **MARKET PRICE**

GRILLED GIANT PACIFIC PRAWNS

SIX COLOSSAL HEAD-ON PRAWNS WITH CITRUS GARLIC BEURRE BLANC

LOBSTER TAIL

BROILED NEW ZEALAND LOBSTER TAIL WITH MELTED LEMON BUTTER

TRADITIONAL ITALIAN FAVORITES

ROASTED FREE-RANGE CHICKEN BREAST WITH HERBS, OLIVES AND GRAPE TOMATOES

14 OZ. TANGLEWOOD FARM CHICKEN BREAST WITH CARAMELIZED GARLIC PAN JUS

VEAL OR CHICKEN PARMIGIANA

BREADED GOLDEN FRIED VEAL OR CHICKEN ESCALOPE, MARINARA SAUCE AND MOZZARELLA OVER SPAGHETTINI POMODORE

VEAL PICCATA

VEAL SCALOPPINE WITH A LEMON CAPER SAUCE

VEAL MARSALA

VEAL SCALOPPINE WITH A MARSALA SAUCE AND MUSHROOMS

SIDES

SEA SALT BAKED POTATO

RISOTTO DEL GIORNO

ROSEMARY INFUSED MASHED POTATOES

AU GRATIN POTATOES

SPAGHETTINI POMODORO

SAUTÉED OR CREAMED SPINACH

STEAMED ASPARAGUS

SAUTÉED WILD MUSHROOMS

SEASONAL VEGETABLES

CREAMED SWEET CORN

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