

Capriccio

ITALIAN RESTAURANT

FEB 19 - MAR 3

FIRST COURSE (CHOICE OF)

BUTTERNUT SQUASH SOUP

INSALATA GRECA

*Cherry tomatoes, cucumbers, onions,
calamata olives, feta cheese, red wine
vinegar dressing*

BRESAOLA CON ARUGULA

*Thin sliced cured beef, arugula,
parmigiano, lemon oil*

SECOND COURSE (CHOICE OF)

GNOCCHI PESTO

*Home made potatoes gnocchi,
basil pesto sauce*

OPEN STEAK FACE SANDWICH

Steak, Avocado, Tomatoes, Arugula

PIZZA BURRATA E PROSCIUTTO

*Burrata cheese, mozzarella,
prosciutto, arugula*

STAMFORD WINTER RESTAURANT WEEK LUNCH \$20 PLUS TAX & GRATUITY

SIGNATURE DRINKS

THE GREETING Bright ~ Juicy 14
prairie vodka, prosecco, lychee,
apricot, lemon, yuzu

LEMONADE STAND Crisp 14
~ Thirst Quenching
prairie vodka, cucumber, mint, lemon

GRANNY'S HOOK Tropical ~ Velvety 14
greenhook dry gin, falernum, mango,
lime, green apple

THORN IN MY SIDE Subtle ~ Spicy 14
lunazul blanco tequila, ramazzotti,
prickly pear, chiles, lime

FORT RUBY Bold ~ Robust 14
fort hamilton 'double barrel'
bourbon, pama, blueberry,
lemon, grapefruit, peychauds

DRESSED IN BLACK Complex 15
~ Thought Provoking
rittenhouse rye whiskey, bank note blended
malt whisky, ramazzotti, rhubarb, angostura

CAFFÈ CAPRICCIO Uplifting ~ Elegant 14
vanilla vodka, kahlua, baileys,
fresh espresso

SANGRIA Cooling ~ Fruit Forward 13
Rossa (or) Bianca

NON-ALCOHOLIC

MINT TO BE Refreshing ~ Bubbly 8
blueberry, lemon, fresh mint, soda water

SUCCO Rich ~ Herbal 8
mango, lime, lemon, lavender

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BUTTERNUT SQUASH SOUP

BASTONCINI DI POLENTA

*Fried polenta stick, parmigiano,
aioli dipping*

COZZE FRADIAVOLO

*Mussels in spicy fresh tomato sauce,
grilled garlic bread*

SECOND COURSE (CHOICE OF)

RISOTTO AI FRUTTI DI MARE

Seafood Risotto

RAVIOLI DI ZUCCA E MASCARPONE

*Home Made pumpkin-mascarpone
filled ravioli, in a mushroom
cream sauce and roasted squash*

PESCE SPADA AL PEPE

*Pan seared swordfish, peppercorn
butter sauce, roasted potatoes,
winter vegetables*

SPEZZATINO DI CARNE AL BAROLO

*Slow cooked braised beef in a vegetable
barolo sauce, served over
mashed potatoes*

STAMFORD WINTER RESTAURANT WEEK DINNER \$40 PLUS TAX & GRATUITY

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