First Course

Baby Arugula
cherry tomatoes, red onion, heirloom beans, red wine vinaigrette, ricotta salata 17

Hearts of Romaine
boquerones, lemon bread crumbs, Caesar dressing 17

Endive & Chicory Salad
black mission figs, walnuts, piave vecchio cheese, white balsamic 18

Tuscan Kale & Brussels Sprouts
crispy lentils, delicata squash, goat cheese, apple vinegar 18

Yellow Fin Tuna
blood orange, chili, fennel pollen, crispy rice, Frankie's olive oil, tamari and ginger 21

Taleggio Stuffed Gnocchi
porcini and truffle cream 20

Crispy Brussel Sprouts
bitter greens, goat cheese, red grapes 19

Veal Meatballs
tomato butter 19

Stuffed Zucchini Flowers
Oishii shrimp, mascarpone, tomato marmalade 21

Crispy Parmesan Cauliflower
caper and herb aioli, Calabrian chili 18

Gnocco Fritto
straciatella, mortadella, cracked pepper, pistachios 20

Bignolati
sweet italian sausage, broccoli rabe, caramelized onions, provolone fonduta 18

Pizza

San Marzano Tomatoes
wild oregano, pecorino 21

Prosciutto di Parma
arugula, lemon 24

Wild Mushroom
tallegio, roasted garlic 23

Sweet Fennel Sausage
bomba calabrese, whipped ricotta 23

Detroit
pepperoni, cherry peppers, roasted garlic, spicy honey 26

Pasta

Rigatoncini
vodka sauce, pancetta, Calabrian chili, straciatella 24

Housemade Potato Gnocchi
heirloom tomatoes, arugula, pangrattato Parmigiano Reggiano 25

Spicy Lobster Riccia
cherry tomatoes, baby arugula, chili flakes 36

Tagliatelle
Ragù alla bolognese, wild mushrooms, ricotta 28

Roasted Chicken Agnolotti
button chanterelles, lemon thyme, cracklings 28

Sweet Potato Raviolini
brown butter, sage, pecorino, walnuts 26

Main Course

Green Circle Chicken "Scarpariello"
sweet sausage, rosemary, roasted potatoes, cherry peppers, lemon 30

Eggplant Parmesan
fior di latte, tagliatelle 25

Crispy Chicken Breast "Milanese"
Brussels sprouts caesar, focaccia croutons 28

CAB. NY Strip Steak
rosemary fries, roasted tomato, spiced balsamic jus 42

Grilled Butterflied Branzino
peppers and artichokes, preserved lemon, salmorigilio 34

Hidden Fjord Salmon
broccolini, chanterelle mushrooms, crispy quinoa, lemon-dill butter 36

Parmesan Crusted West Coast Halibut
tomatoes, chives beurre blanc 38

Allen Brothers Brisket Burger
fontina, sliced tomato, arugula, pepperoncini remoulade 23

Entrée Salad
Baby Arugula, Hearts of Romaine, Endive & Chicory or Kale & Brussel Sprouts
With Chicken 28, Salmon 36, Shrimp 32

Grilled Duroc Pork Chop
crispy gnocchi, Brussels sprouts, bacon and onion jam 36

Braised Boneless Short Ribs
potato pave, horseradish mascarpone, pickled shallot 38

Sides 12

Roasted Potatoes · Broccoli Rabe · Zucchini Noodles · Broccolini · Marinated Peppers & Artichokes · French Fries

Culinary Team
Albert DeAngelis
Matthew McNerney

Capretta

We must tell you that consuming undercooked or raw foods might increase the risk of foodborne illness