

## Capo

*Soup... Lobster cioppino 18.00*

*Wild Mushroom, truffles 18.00*

*Pasta d' Capo...*

*Farfalla rapini 24.00*

*Penne Rigate alla Arabiata 24.00*

*Linguini Seafood 30.00*

*Pasta fresca...*

*Spinach, Ricotta 24.00*

*Beet, lemon zest 24.00*

*Muscovy duck 24.00*

*Gnocchi... Pomodoro 22.00*

*Pesto 22.00*

*Polenta... Sausage 22.00*

*Saint Agur 20.00*

*Fish of the day*

*Branzino 48.00*

*b.b.q. Wild King Salmon 50.00*

*b.b.q. Bluefin Tuna 52.00*

## Specials

*Bunapi mushroom salad 24.00*

*Bluefin tuna tartare 24.00*

*Japanese Hamachi 'Toro' crudo 26.00*

*Seared foie gras, Shitake mushrooms 26.00*

*b.b.q. Wild Spiny Lobster 30.00*

*Russian Beluga Caviar, linguini 45.00*

*White Truffles 110.00*

*Côte De Boeuf 65.00*

*Chocolate Napoleon 14.00*

*Tasting Menu \$98.00*

*Vegetable Tasting Menu \$88.00*

## Appetizers

*Porcini mushroom soup* 14.00  
*Treviso salad, anchovy garlic* 17.00  
*Salad 'Mista'* 15.00  
*Friseé lardone* 18.00  
*Heirloom tomato vegetable* 23.00  
*Prosciutto Danielle* 22.00  
*Prosciutto di Parma* 24.00  
*Jamón Ibérico 'de Bellota'* 60.00  
*Eggplant, 'Rocca Reggiano'* 16.00  
*Capo's mini meatballs* 22.00  
*Shrimp & beans* 24.00 ~ as available  
*Smoked salmon* 22.00  
*Jumbo Organic Lyon Artichoke* 24.00  
*Scallops ~ Market Price*  
*Maryland crab torta* 28.00  
*Capo foie gras* 28.00  
*Steak Tartare* 28.00  
*b.b.q. Calamari* 24.00  
*Burrata, extra virgin olive oil* 16.00  
*Burrata caprese* 22.00  
*Bufala mozzarella* 22.00 ~as available

*Interior Design: Bruce Marder/Dean Singer*  
*Mural & Graphic Design: Catherine Kanner*



## Pasta, Rice, Polenta

*Rigatoni, truffle meat sauce* 24.00  
*Bucatini Lamb ragu* 26.00  
*Pasta d' Capo ~ see specials*  
*Quattro Formaggi* 24.00  
*White corn Ravioli,*  
*Black truffles* 28.00~ as available  
*Spaghettini Carbonara 'Pata Negra'* 30.00  
*Pasta fresca ~ see specials*  
*Risotto, Porcini* 26.00  
*Dungeness crab risotto* 32.00  
*Risotto, Lobster* 32.00  
*Gnocchi patate ~ see specials*  
*Polenta ~ see specials*

*Allow 35 minutes for risotto*  
*Additional food for split plates* 8.00  
*Sides of most vegetables* 12.00





## Fish

*Fish of the day ~ see specials*

*Scampi ~ market price ~as available*

## Birds

*Breast of chicken 39.00*

*Duck 42.00*

*Other birds ~ see specials*

## Meat

*Beef ribs, red wine 42.00*

*Rack of lamb 48.00*

*Veal chop 54.00*

*Prime Filet Mignon Chop 54.00 (16 oz.)*

*Prime N.Y. steak 53.00 (16 oz.)*

*Prime Dry age 'Kansas City' 58.00 (22 oz.)*

*Steak 'Fiorentina,'*

*prime porterhouse 100.00 (32 oz., for 2)*

*Potato Galette 20.00 (25 minutes)*



## Dessert & Cheese

*Burrata, extra virgin olive oil 16.00*

*Fruit crostata, zabaglione 16.00*

*Farmer's market ice creams 16.00*

*Farmer's market fruit sorbets 16.00*

*Flourless chocolate soufflé 16.00*

*Soufflé licore 16.00*

*Candied bread pudding 14.00*

*Farmer's Market fruit crème brûlée ~ Market Price*

*Meyer lemon semifreddo 16.00*

*Tiramisu 15.00*

*Crespelle arancia 16.00*

*Hot apple tart, caramel ice cream 16.00*

*Volcano Chocolate Cake 16.00*

*Artesian cheese selection 25.00*

*We wish to provide our guests  
with the finest food ingredients that are possible,  
letting these products dictate our creativity,  
finding the best wines available from any country,  
in a warm environment of true hospitality.*

*Welcome to our home, Capo*