

Capo

Soup...

Bellwether Ricotta Tortellini Brodo
Maggie's Farm Organic San Marzano Tomato

Pasta d' Capo...

T Turanici Spaghetti, Maggie's Farm
Organic San Marzano Tomato
Spaghettoni, Calamari, Uni
Trenne, Bottarga Tonno, Porcini

Pasta fresca...

Fettuccine Morels
Mary's Duck Tortellini
Tortelli de Zucca, Pancetta

Gnocchi...

Pomodoro or Pesto
Herb Gnocchi, lardo, peas & black truffle

Polenta...

Polenta 'Capo' Pancetta
Mascarpone

Pesce del giorno

Branzino
Dover Sole
Wild Copper River Salmon
BBQ Swordfish Scallopini

Specials

Trippa alla Fiorentina
Smoked Scamorza & Grilled Fig
California Porcini 'al forno', Nipitella
Imperial Caviar, Uovo, Limone
The California Rib, Maui Onion Gateau
Risotto Frutti di Mare
Warm Bosc Pear Tart, Crème

Tasting Menu
Are Available



Appetizers

- Porcini mushroom soup*
- Salad 'Mista'*
- Treviso salad, anchovy, garlic*
- Frisee lardone*
- Burrata caprese*
- Romaine 'al forno' 'Caesar style'*
- Heirloom tomato vegetable*
- Eggplant 'Pecorino Romano'*
- Vegetable basil salad, truffles*
- Insalata carciofi, Red Cow Parmigiano*
- Jumbo Organic Artichoke 'al forno'*
- Burrata truffle bruschetta*
- Duck slider foie gras*
- Capo's mini meatballs*
- Prime Filet Steak Tartare*
- Tuna 'toro' tartare, leek terrine*
- Capo foie gras*
- Santa Barbara Prawns, 'al forno'*
- Kumamoto oysters*
- Scallops ~ Market Price*
- Maryland crab torta*
- Calamari 'al forno'*
- Octopus 'al forno' ~ as available*

Cured Meat, Fish, Caviar

Prosciutto di Parma
Prosciutto San Danielle D'Avola
Mangalica ham
Duck Prosciutto
Jamon Iberico 'de Bellota'
La Quercia Berkshire prosciutto
La Quercia Tamworth prosciutto
Salumi di 'Capo' Plate
Michel Blanchet smoked salmon
Syberian Beluga Caviar 5[0]

Pasta & Rice

Spaghetti 'Jean Paul Belmondo'
Spaghetti 'Cacio e Pepe'
Linguini 'Vongole'
Bucatini Lamb ragu
Quattro Formaggi
Rigatoni, truffle meat sauce
White corn Ravioli, Black truffles
Spaghettoni Carbonara
Risotto, Porcini
Risotto 'Nero', La Quercia Guanciale
Risotto, Dungeness crab
Risotto, Maine lobster
[Please allow 35 minutes for risotto]



Birds & Game

Jidori Chicken breast 'al forno'
Maple Leaf Farm's Duck Breast
Roasted Jidori ½ Chicken, Truffles
Jidori Chicken, mozzarella, 'Rocca – Reggiano'
Venison NY steaks, Fuji apple sauce

Meat

Colorado rack of lamb
Strauss
Osso Buco
Veal chop
Veal scaloppini [ask your waiter]
Valley Pig Farm Organic pork
Scaloppini, green chili
Country Style chop
Kansas City rib-cut
Aspen Ridge
New York steak [organic natural]
Organic Ribs, polenta
Flannery Prime Kolstein
Bone-in Filet Mignon Chop
N.Y. steak
Dry age 'Kansas City'
Rib Eye
Steak 'Fiorentina' [for 2]

French Mashed Potatoes
Potato Galette (25 minutes)
Sides of most vegetables available