

# Capo

## *Soup...*

*Fava Bean, Pancetta, Minestrone'*

*Maggie's Farm Organic San Marzano Tomato*

## *Pasta d' Capo...*

*T Turanici Spaghetti, Maggie's Farm*

*Organic San Marzano Tomato*

*Spaghetti 'Cacio e Pepe'*

*Spaghettoni, Calamari, Uni*

## *Pasta fresca...*

*Fettuccine Morels*

*Raviolo al Uovo, Spinaci*

*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*

*Scottish Salmon*

*B.B.Q. Swordfish Scallopini*

## Specials

*Maple Leaf Duck Confit, Japanese Kale*

*P.E.T. Mussels Stew*

*Sardines with Sundried Tomato, Grape Leaves*

*Holland White Asparagus, Baby Fingerling*

*Trippa alla Fiorentina*

*The Nebraska Rib, Maui Onion Gateau*

*Risotto Frutti di Mare*

*Warm Bosc Pear Tart, Crèma*

*Praline Caramel Cake*

*Tasting Menu*

*Vegetable 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*  
*Farmer's salad 'Crudo'*  
*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*

*Leoncini Porchetta*

*Jamon Iberico 'de Bellota'*

*La Quercia Berkshire prosciutto*

*La Quercia Tamworth prosciutto*

*La Quercia Salumi Plate*

*Michel Blanchet smoked salmon*

*Russian Imperial Caviar 5/0]*

## Pasta & Rice

*Spaghetti 'Jean Paul Belmondo'*

*Linguini 'Vongole'*

*Bucatini Lamb ragu*

*Quattro Formaggi*

*Rigatoni, truffle meat sauce*

*White corn Ravioli, Black truffles*

*Baby back rib ravioli, cippolini*

*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*  
*Veal chop*  
*Veal scaloppini [ask your waiter]*  
*Valley Pig Farm Organic pork*  
*Scaloppini, green chili*  
*Country Style chop*  
*Kansas City rib cut*  
*Alpine Ridge Prime*  
*Bone-in Filet Mignon Chop*  
*Organic Ribs, polenta*  
*Aspen Ridge*  
*New York steak [organic natural]*  
*Flannery Prime Holstein*  
*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*