

# Capo

## *Soup...*

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

## *Pasta d' Capo...*

*I Turanici Spaghetti, Maggie's Farm*  
*Organic San Marzano Tomato*  
*Spaghettoni, Calamari, Uni*

## *Pasta fresca...*

*Fettuccine & Chantrelle, Shiitake, Porcini*  
*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*  
*Troll Caught Wild King Salmon*

## Specials

*White Truffles*  
*Russian Beluga Caviar*  
*Pork Belly, Corn Polenta, Green Fig Marsala*  
*Kurobuta Truffle Ravioli, San Marzano, Basil*  
*Lone Mountain Wagyu, New York Cut*  
*Smoked Scamorza & Grilled Fig*  
*Risotto Frutti di Mare*  
*Trippa alla Fiorentina*  
*Quetsche Plum Tart, Fig Ice Cream*

*Tasting Menu 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*  
*Imperial Osetra 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]*  
*Flannery Prime Holstein*  
*The California "Long" Short Rib*  
*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*