

Capo

Soup... Ivory, beluga lentil, foie gras, cumin 24.00

Organic spinach 22.00

Pasta d' Capo...

Linguini 'Cozze' 24.00

Fusilloni porcini, cardoons 26.00

Trenette Blue prawns 26.00

Pasta fresca...

Lasagna 'Bolognese' 24.00

Tahitian pumpkin, Chanterelles 24.00

Capo homemade ricotta 22.00

Gnocchi...Pesto 22.00

Australian lobster, truffle 35.00

Polenta...Sausage 22.00

Polenta Lardo 'Boccalone' 16.00

Fish of the day

New Zealand King salmon 60.00

Chilean sea bass 55.00

Dover sole 60.00

Specials

Porcini, Sicilian oregano 30.00

Shad roe, guanciale, paprika 24.00

Vitelli cervelli taco, zucchini frito 25.00

Kumamoto oysters: half shell or stew 25.00

Holland white asparagus 32.00

Burrata black truffle bruschetta 30.00

Finally: 'The Capo Hamburger',

prime black angus 32.00

Beluga caviar from the Caspian Sea [1 oz] 240.00

Linguini Beluga 100.00

Fragolini Napoleon 22.00

Tasting Menu \$108.00

Vegetable Tasting Menu \$88.00



Dessert & Cheese

- Fruit crostata, zabaglione sauce 16.00*
- Farmer's market ice creams 16.00*
- Farmer's market fruit sorbets 16.00*
- Flourless chocolate soufflé 16.00*
- Candied bread pudding 14.00*
- Farmer's Market fruit crème brûlée 16.00*
- Meyer lemon semifreddo 16.00*
- Tiramisu 15.00*
- Hot apple tart, caramel ice cream 16.00*
- Volcano Chocolate Cake 16.00*
- Artisan cheese selection 24.00*
- Burrata, extra virgin olive oil 16.00*

*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

Appetizers

- Porcini mushroom soup 16.00*
 - Treviso salad, anchovy garlic 17.00*
 - Salad 'Mista' 15.00*
 - Friseé lardone 18.00*
 - Watercress, Belgium endive, walnuts 18.00*
 - b.b.q. Octopus salad 22.00 ~ as available*
 - b.b.q. Romaine 'Caesar style' 18.00*
 - Heirloom tomato vegetable 23.00*
 - Bluefin tuna tartare, leek terrine 24.00*
 - Duck slider foie gras 28.00*
 - Eggplant, 'Rocca Reggiano' 16.00*
 - Capo's mini meatballs 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

Cured Meats/Fish

- Prosciutto di Parma* 24.00
Prosciutto San Danielle 22.00
Italian Culatello 26.00
Mangalica ham, celery root curry 28.00
Jamon Iberico 'de Bellota' 60.00
Duck Prosciutto, lentils Muschio 26.00
Michel Blanchet smoked salmon 22.00

Pasta, Rice, Polenta

- Spaghetti 'Jean Paul Belmondo'* 24.00
Bucatini Lamb ragu 24.00
Quattro Formaggi 24.00
Rigatoni, truffle meat sauce 26.00
White corn Ravioli, Black truffles 32.00
Spaghettini Carbonara 'Pata Negra' 30.00
Risotto, Porcini 26.00
Persian saffron risotto 28.00
Dungeness crab risotto 32.00
Risotto, Lobster 32.00

Allow 35 minutes for risotto

Additional food for split plates 8.00

Sides of most vegetables 12.00



Birds

- Breast of chicken* 39.00
Duck 44.00
Lily's Chicken 50.00

Meat

- Beef ribs, red wine* 42.00
Rack of lamb 52.00
Veal chop 55.00
Veal 'Kansas City' 55.00
Veal scaloppini 'traditionale' 55.00
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.)
Côte De Boeuf 68.00 (28 oz.)
Steak 'Fiorentina,'
prime porterhouse 100.00 (32 oz., for 2)
Strube Ranch American 'Mishima'
Wagyu N.Y. [8oz.] 78.00
20.00 per 2 oz. addition [all natural]
Potato Galette 20.00 (25 minutes)