

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

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
Chilean Sea Bass

Specials

Pork Belly, Corn Polenta, Green fig Marsala
Kurobuta Truffle Ravioli, San Marzano, Basil
Lone Mountain Wagyu, New York
Smoked Scamorza & Grilled Fig
Risotto Frutti di Mare
Luxemburg Plum Tart, Zabaglione 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