

Capo

- Soup... Watercress, foie gras amuse 18.00*
Sugar pea, mint 18.00
- Pasta d' Capo...*
Capalini Vongole 24.00
Trenette 'pancetta piana', mint 22.00
Penne rigate 'estate' 22.00
- Pasta fresca...*
Spinach, ricotta 24.00
Goat cheese, mint 24.00
Santa Barbara prawn 26.00
Kabocha, wild bird pasta 28.00
- Gnocchi...Pesto 22.00*
Australian lobster, truffle 30.00
- Polenta...Sausage 22.00*
Polenta Lardo 'Boccalone' 16.00
- Fish of the day*
Dover Sole 50.00
Wild King salmon 50.00
Wild Striped bass 55.00

Specials

- Hearts of palm 22.00*
b.b.q. Octopus salad 22.00
Japanese hamachi 24.00
Portuguese Bacalhau, pimienta 26.00
Persian saffron risotto 28.00
Linguini, Beluga caviar from the Caspian Sea 45.00
Lily's chicken, rosemary 'diavolo' 40.00
Côte De Boeuf 65.00
Rhubarb, nectarine crisp 14.00

- Tasting Menu \$98.00*
Vegetable Tasting Menu \$88.00



Dessert & Cheese

- Burrata, extra virgin olive oil* 16.00
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
Soufflé licore 16.00
Candied bread pudding 14.00
Farmer's Market fruit crème brûlée ~ Market Price
Meyer lemon semifreddo 16.00
Tiramisu 15.00
Crespelle arancia 16.00
Hot apple tart, caramel ice cream 16.00
Volcano Chocolate Cake 16.00
Artisan cheese selection 25.00

*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* 14.00
Tortellini, Gioppino 18.00
Treviso salad, anchovy garlic 17.00
Salad 'Mista' 15.00
Friseé lardone 18.00
b.b.g. Romaine 'Caesar style' 18.00
Heirloom tomato vegetable 23.00
Prosciutto Danielle 22.00
Prosciutto di Parma 24.00
Jamón Ibérico 'de Bellota' 60.00
Eggplant, 'Rocca Reggiano' 16.00
Capo's mini meatballs 22.00
Shrimp & beans 24.00 ~ as available
Smoked salmon 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.g. 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



Pasta, Rice, Polenta

- Spaghetti 'Jean Paul Belmondo' 24.00*
Bucatini Lamb ragu 24.00
Pasta d' Capo ~ see specials
Quattro Formaggi 24.00
Rigatoni, truffle meat sauce 26.00
White corn Ravioli,
 Black truffles 28.00~ as available
Spaghettoni Carbonara 'Pata Negra' 30.00
Pasta fresca ~ see specials
Risotto, Porcini 26.00
Dungeness crab risotto 32.00
Risotto, Lobster 32.00
Gnocchi patate ~ see specials
Polenta ~ see specials

Allow 35 minutes for risotto
Additional food for split plates 8.00
Sides of most vegetables 12.00



Fish

Fish of the day ~ see specials
Scampi ~ market price ~as available

Birds

Breast of chicken 39.00
Duck 42.00
Other birds ~ see specials

Meat

Beef ribs, red wine 42.00
Rack of lamb 48.00
Veal chop 54.00
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.)
Steak 'Fiorentina,'
 prime porterhouse 100.00 (32 oz., for 2)

Potato Galette 20.00 (25 minutes)