

il Capriccio

SPECIAL EVENT MENU



FOR THE TABLE

Calamari Fritti

Lightly breaded and deep-fried squid, served with our spicy marinara.

Caprese

Tomato, basil and fresh mozzarella, sprinkled in olive oil, and served with mixed greens.

SALAD

Lattughette

Baby mixed greens tossed in our balsamic vinaigrette, with diced plum tomatoes.



ENTREES (Guest's choice)

Penne Checca

Angel hair pasta tossed with diced tomatoes, mozzarella and basil, in garlic and olive oil.

Rigatoni Antonio

Tube pasta in a creamy marinara with diced chicken, minced onion and mushrooms.

Squid Ink Pasta

Ribbons of black squid ink pasta, sautéed w/ shrimp & caramelized onion, in our pink sauce.

Rigatoni Norcina

Tube pasta with mushrooms, ground Italian sausage, and a hint of tomato, in our signature sauce.

Fettuccine Verde

Spinach fettuccine with Shiitake, Porcini, and Champignon mushrooms, in our pink sauce.

Bistecca al Pepe Nero

Pan-roasted Ribeye steak in our green and black peppercorn sauce.

Pollo Marsala

Lightly floured chicken breast, sautéed in Marsala wine and mushrooms, with roasted potatoes.

Sole Piccata

Fillet of sole, sautéed with freshly sliced lemon, butter and capers, served with roasted potatoes.



DESSERT (Guest's choice)

Tiramisu

Lady-finger cookies dipped in Espresso, layered with sweetened Mascarpone, dusted with cocoa and powdered sugar.

*** Contains raw egg**

Apple Pie

Tender sweetened apples, baked in a flaky double-crusted pastry shell.

COST

\$30 per guest *(does not include beverages, tax, or 20% gratuity)*

- . Maximum party size: 46*
- . Ribeye steak can be included for \$40 per guest*
- . Final guest count to be confirmed 72-hours prior to event*
- . Cancellations or no-shows will be charged \$30 per absent guest*