Capo

Soup…
Maggie's Farm Spring Onion, radish
Organic asparagus, asparagus

Pasta d' Capo…
Mezze Maniche "Siciliano"
Cacio e pepe

Pasta fresca…
Spinach porcini lasagne
Spaghetti, wild California mushrooms
Pappardelle Cinghiale

Gnocchi…Pomodoro or Pesto
Peas and black truffles
Polenta…
Mascarpone
Lardo La Quercia

Pesce del giorno
Branzino
Dover Sole
Red King Salmon

Specials

Balik Scottish Salmon Belly
Tricolore 'Cobb' Capo style
European Sardine salad, Spanish lardo, fennel
Porcelet 'Robouchon'
Santa Barbara Prawns, 'al forno'
House made Cotecchino, lentils
Quail 'al forno' 'Mediterraneo'
Eggplant 'Pecorino Romano'
Warm Bosc pear tart, Crème Chantilly

Tasting Menu &
Vegetable Tasting Menu

Appetizers

Porcini mushroom soup
Salad 'Mista'
Treviso salad, anchovy garlic
Friseé lardone
Burrata caprese
Romaine 'al forno' 'Caesar style'
Heirloom tomato vegetable
Vegetable basil salad, truffles
Farmer's salad 'Crudo'
Insalata carciofi, Rocca – Reggiano
Jumbo Organic Artichoke 'al forno'
Burrata truffle bruschetta
Duck slider foie gras
Capo's mini meatballs
Steak Tartare
Tuna 'toro' tartare, leek terrine
Capo foie gras
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
Leoncini Porchetta
Jamon Iberico 'de Bellota'
La Quercia Berkshire proscuitto
La Quercia Tamworth proscuitto
La Quercia Salumi Plate
Michel Blanchet smoked salmon
Russian Beluga Caviar 5[0].

Pasta & Rice

Spaghetti 'Jean Paul Belmondo'
Linguini 'Vongole'
Bucatini Lamb ragu
Quattro Formaggi
Rigatoni, truffle meat sauce
White corn Ravioli, Black truffles
Spaghettini Carbonara 'Pata Negra'
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'
Rabbit 'al forno', papa di pomodoro
Venison NY steaks, Fuji apple sauce

Meat

Beef ribs, red wine
Rack of lamb
Veal chop
Veal scaloppini,
'traditionale' or 'eggplant, fontina'
Berkshire pork scaloppini, green chili
Prime Filet Mignon Chop (16 oz.)
Aspen Prime (organic natural)
New York steak (16oz)
Prime N.Y. steak (16 oz.)
Prime Dry age 'Kansas City' (22 oz.)
Steak 'Fiorentina,'
prime porterhouse (40 oz., for2)

French Mashed Potatoes
Potato Galette (25 minutes)
Sides of most vegetables available