

# Caprinos

## Dinner Menu

### APPETIZERS SOUP OF THE DAY 6

**POLENTA CAKE 10**  
Pan Seared Wild mushrooms, Fresh Herb Demi Glace

**MANILA CLAM 14**  
Tomatoes, spicy Sausage, Garlic, Chili Flakes, Herb Broth & Grilled Sour Dough

**BEEF CARPACCIO 13**  
Thinly Sliced Filet Mignon, Baby Arugula, Capers, Shaved Asiago & Horseradish Sauce

**BRUSCHETTA 9**  
Peeled Roma Tomatoes, Fresh Basil, Extra-Virgin Olive Oil, Garlic Chips and Parmesan Cheese

**FRIED CALAMARI 13**  
Semolina dusted Calamari with Sweet Onion, Hot Chilies. Served with a Fiery Lemon Aioli

### SALADS

**THE BELMONT BUTTER LETTUCE 10**  
tossed in a Poppy Seed Dressing, Apples, Gorgonzola, & Candied Walnuts

**CAESAR CRISP 9**  
Romaine Hearts, Sour dough Croutons, Classic Caesar Dressing & Parmesan Cheese

**ROASTED BEETS 11**  
Organic arugula Shaved fennel, Ruby Red Grapefruit, Golden Raisins,  
Laura Chennel Goat Cheese and Citrus Vinaigrette

**WARM RADICCHIO 9**  
Crispy Pancetta, Mushrooms, Blue Cheese, Napa Cabbage & Mustard Vinaigrette

### PIZZAS

**12" Traditional Thin Crust Pizza, We Also Offer Kids Size Pizza**

**SOPPERASETA 18**  
Italian Salami, Tomato Sauce, Olives and Mozzarella Cheese

**MARGHERITA 17**  
Tomato Sauce, Mozzarella, Parmesan, Tomatoes and Fresh Basil

**PESTO 18**

Homemade Arugula Pesto, Pecorino, Parmesan Cheese and Fresh Tomato

**PROSCIUTTO 19**

Garlic Puree, Mozzarella, Caramelized Onion and Fresh Basil

**VEGETARIAN 18**

Option Available Seasonal Vegetables

**CALZONES**

**PEPPERONI 18**

Tomato Sauce, Ricotta, Mozzarella Cheese and Black Olives

**VEGETARIAN 18**

Tomato Sauce, Ricotta, Mozzarella & Seasonal Vegetables

**PASTA**

**WILD MUSHROOM RISOTTO 16**

Foraged Mushroom Stock, Crimini's and Pecorino

**BUTTERNUT SQUASH RAVIOLI 18**

Tossed in a Fresh Brown Butter Sage Sauce and Parmesan Cheese

**PENNE CON SALSICCIA 18**

Merguez Lamb Sausage, Roasted Red Bell Peppers, Onion, Olives Marinara Sauce

**ORECCHIETTE PASTA 16**

Broccolini, Spinach, Roasted Garlic, Extra Virgin Olive Oil and Pepper Flakes

**CLASSIC GARLIC PRAWNS 23**

Mushrooms, Tomato, Fresh Basil, Linguine, White Wine Butter sauce

**CHICKEN CARBONARA 18**

Natural Chicken with Pancetta tossed in a Garlic, Basil, Cream and Linguini

**SPAGHETTI & MEATBALLS 17**

Caprinos original Marinara Sauce with Slow Braised Pork & Beef Sirloin Meatballs

**LINGUINE PESCATORE 24**

Manila Clams, Scallops, Prawns, Seasonal Fresh Fish. Sautéed in a Light Marinara Sauce

**CAPRINO'S CHICKEN 18**

Natural Chicken, Mushrooms, Tomatoes, Spinach, Capers, Garlic Lemon, Extra Virgin Olive Oil & Linguini

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**CAPRINOS WHITE LASAGNA 18**

Hand Made Pasta, Local Vegetables, Fresh Herbs, Ricotta, Mozzarella, Parmesan, Asiago Cheese

**SUBSTITUTE GLUTEN FREE ORGANIC QUINOA SPAGHETTI PASTA TO THE ABOVE PASTAS "ADD \$3"**

**ENTRÉES M.P**

**HOOK AND LINE** (SEE SERVER FOR TODAY'S FRESH SEAFOOD SELECTION)

**FILET MIGNON 29**

USDA Certified Choice Beef Pan Seared with Oyster Mushroom Demi,  
Smashed Red Potatoes & Sautéed Swiss chard

**CLASSIC CHICKEN MARSALLA 23**

Free Range Chicken Breast, Mushrooms, Tomatoes, Marsala Cream Sauce.  
Served with Whole Grain Farro and Glazed Carrot

**GRILLED FLANK STEAK 27**

USDA Certified Angus Beef with Balsamic Onion and Crispy Fries

**VEAL PICATTA 26**

Natural Top Round Veal, Fresh Sliced Lemons, Capers & White Wine Lemon Sauce.  
Served with Swiss chard & Smashed Potatoes

**CAPRINOS BURGER 15**

½ a Pound of NIMAN Ranch Beef grilled over an open fire with Pickled Onions, Pancetta  
and Provolone Cheese. Dressed with Garlic Aioli

**PLEASE JOIN US FOR SUNDAY BRUNCH 10-2 BOTTOMLESS MIMOSA**

**18% Gratuity will be added to Parties of 6 or more.**

**MAXIMUM 2 SPLITS ON CREDIT CARDS CHARGES PER TABLE PLEASE.**