

Caprinos

Lunch Menu

APPETIZERS

SOUP OF THE DAY 6

HOUSE MADE MEATBALL 5

With Marinara and Grilled Crusts

POLENTA CAKE 10

Pan Seared Wild mushrooms, Fresh Herb Demi Glace

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 Chillies. Served with a Fiery Lemon Aioli

SALADS

WARM RADICCHIO 13

Crispy Pancetta, Mushrooms, Blue Cheese, Napa Cabbage & Mustard Vinaigrette

THE BELMONT 12

Butter Lettuce tossed in a poppy seed dressing with apples, gorgonzola, & candied walnuts

CAESAR 12

Crisp Romaine Hearts tossed in our Creamy Caesar Dressing & Garlic Croutons

Add Chicken 4

COBB 14

Mixed Greens, Roasted Chicken, Gorgonzola, Eggs, Pancetta & Tomatoes with Herbed Buttermilk Dressing

ROASTED BEETS 14

Organic arugula, Ruby Red Grapefruit, fennel Golden Raisins, Laura Chennel Goat Cheese & Citrus Vinaigrette

PIZZAS & CALZONES

10" Thin Crust Pizza

SOPPERASETA PIZZA 13

Italian Salami, Tomato Sauce, Olives and Mozzarella Cheese

MARGHERITA PIZZA 12

Tomato Sauce, Mozzarella, Parmesan, Tomatoes and Fresh Basil

PESTO PIZZA 14

Homemade Arugula Pesto, Pecorino, Parmesan Cheese and Fresh Tomato

VEGETARIAN 13

Option Available Seasonal Vegetables

PEPPERONI CALZONE OR VEGETARIAN CALZONE 14

with Ricotta & Mozzarella Cheese and Red Sauce

SANDWICHES

All Sandwiches comes with a choice of fries or Mix Greens

CAPRINOS BURGER 14

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

GRILLED CHICKEN 13

Organic Chicken, Caramelized Balsamic onion Over Roasted Tomato, Romaine & Aioli

VEGETARIAN 13

Roasted Bell peppers, Grilled Eggplant, Oven Roasted tomato and olive spread

WARM SHAVED ITALIAN HAM 14

"Italian Alps" Cheese, Roasted Peppers, Olive Tapande, Sour Dough & Whole Grain Mustard

ENTRÉES

HOOK AND LINE (See Server For Today's Fresh Seafood Selection) **M.P**

CLASSIC CHICKEN PICATTA 19

Free Range Chicken Breast Sautéed with Lemon & Capers White Wine
Served with Swiss chard & Smashed Potatoes

GRILLED FLANK STEAK 21

with Balsmic Onion and Crispy Fries

WILD MUSHROOM RISOTTO 17

Foraged Mushroom Stock, Crimini's and Pecorino Cheese

PASTAS

ORECCHIETTE 14

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

BUTTERNUT SQUASH RAVIOLI 16

Tossed in a fresh Brown Butter & Sage Sauce. Garnished with Parmesan Cheese

PENNE CON SALSICCIA 16

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

SPAGHETTI & MEATBALLS 15

Our original Marinara sauce served with slow Braised Pork & Sirloin Meatballs

CHICKEN CARBONARA 16

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

CAPRINO'S CHICKEN 16

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

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

PLEASE ASK YOUR SERVER FOR ANY SPECIAL VEGETARIAN OR VEGAN ENTREES

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

MAXIMUM 2 SPLITS ON CREDIT CARDS CHARGES PER TABLE PLEASE