

VERDURE – Seasonal Vegetables

\$8 each; Sample 2 for \$15

Eggplant with Four Cheeses – Capriccio

Classic, Wood Roasted in a Light Tomato Sauce

Marinated Zucchini – Zucchini with Lemon, Vinegar, Garlic, Mint, and Little Tomatoes

Cauliflower Salad – Lemon, Olives, Capers, Fresh Herbs and Olive Oil

Rapini with White Beans – Garlic, Olive Oil

Sautéed Escarole – Escarole with Fresh Garlic, Fresh Chili, and Olive Oil

Cianfotta- Eggplant, Sweet Pepper, Sweet Onion, New Potatoes, Tomatoes, Herbs

FORMAGGI – Artisan Cheeses

Sample 2 for \$12

Provola – Cows Milk, Semi Hard, Sharp

Gorgonzola – Crumbly, Italian Style Blue

Pecorino – Sheep Milk, Semi Hard, Floral

Caprino – Goat Milk, Fresh, Tangy, Elegant

INSALATE- Seasonal Salads

\$12 Each

Mixed Summer Salad – Tender Greens, Summer Vegetable, Vinaigrette

Caprese Salad – Fresh Mozzarella, Summer Tomatoes, Arugula, Fresh Basil, Olive Oil

Cialleda – Bread Salad with Summer Tomatoes, Cucumbers, Sweet Onion, Greens

Grilled Mushroom – Marinated Cardoncello Mushrooms, Arugula, Lemon, Pecorino

PESCE – From The Sea

\$10 each; Sample 2 for \$18

Green Shell Mussels- Chilled, Salsa Verde

Octopus Carpaccio – Tender Octopus, Thinly Sliced, With Lemon Olive Oil and Capers

Crisply Fried Smelts – Lemon and Sea Salt

Calamari Luciana- Tomatoes, Wood Roasted Fennel, Wine, Fresh Herbs, Lemon

CARNE- Meats

\$12 each

Chicken Thighs – Cacciatore Style with Mushrooms, Wine, and Peppers

Pork Belly Rolls – Braised Beef Stuffed, Rich Wine Sauce

Sausage and Pepper – Tomatoes, Sweet Onion, and Fresh Herbs



At Capriccio Saratoga We Are Committed To Serving Homemade, Homegrown, Local, Fresh And Seasonal Ingredients. We Make Our Own Bread, Cured Meats, Cheeses, Sausage, and Grow Much of Our Produce; And Work With The Finest Purveyors Locally and Internationally to bring the Finest Food to Our Neapolitan Table.



PASTA – Traditional Pasta and Risotti

Family Style Portions for Sharing Available

Spaghetti alla Puttanesca - \$15

Tomatoes, Black Olives, Capers, Anchovies, Garlic, Fresh Herbs

Spaghetti alla Vongole - \$18

Littleneck Clams, Garlic, Olive Oil, Hot Pepper

Spaghetti with Filetto di Pomodoro - \$14

Tomatoes, Garlic, Fresh Herbs, Extra Virgin Olive Oil

Spaghetti with Calamari Neri- \$18

Capriccio Classic Squid in Ink Sauce

Gnocchi Sorrentina- \$18

Potato Dumplings with Tomatoes, Fresh Mozzarella, Fresh Basil

Rigatoni with Sausage and Rapini - \$15

Sweet Sausage, Garlic, Fresh Hot Chili, Olive Oil

Rigatoni with Ragu Napolitana - \$18

Rich Meat Sauce with Tomatoes and Wine

Risotto with Mushrooms- \$16

Mixed Mushrooms, Mascarpone, Pecorino

Risotto with Frutta di Mare- \$18

Wild Shrimp, Calamari, Tomatoes, Fresh Herbs

PIZZA- Prepared in the Neapolitan Tradition

Margherita - \$12

Classic, Tomato, Fresh Mozzarella, Fresh Basil, Olive Oil

Marinara - \$10

Classic, Tomatoes, Sliced Garlic, Sweet Oregano, Olive Oil (No Cheese)

Prosciutto and Arugula - \$16

Delicate Prosciutto, Spicy Arugula, Mozzarella, garlic, Oregano, Olive Oil (No Tomato)

Grilled Mushroom - \$14

Marinated Cardoncello Mushrooms, Tomato, Fresh Mozzarella, Fresh Basil, Olive Oil

Napolitana - \$12

Black Olives, Capers, Anchovy, Tomato, Garlic, Sweet Oregano, Olive Oil (No Cheese)

Calabrese - \$14

Spicy Salami, Fresh Mozzarella, Fresh Basil, Olive Oil

Spangola - \$14

Chorizo, Manchego, Mozzarella, Tomato, Garlic, Oregano, Olive Oil

Capricciossa Saratoga - \$16

Artichoke, Black Olive, Prosciutto, Tomato, Fresh Mozzarella, Fresh Basil, Olive Oil

Four Cheeses - \$12

Fresh Garlic, Oregano, Mozzarella, Gorgonzola, Fontina, Pecorino, Olive Oil

Calzone Napolitana- \$14

Stuffed Pizza with Ricotta, Salami, Fresh Mozzarella, Basil, Tomato, Olive Oil

Calzone Verdure- \$14

Stuffed Pizza with Ricotta, Artichokes, Roasted Pepper, Fresh Mozzarella, Tomato, Basil

Following Tradition Our Pizzas are Prepared with The Finest Ingredients Including Italian "00" Flour, San Marzano Tomatoes, and Homemade Mozzarella. We Baked Our Pizzas Quickly in Our Wood Fired Oven at Temperatures Exceeding 1000 Degrees Imparting the Classic Crisp yet Delicately Chewy Crust. Buon Appetito.

We Never Pre-Cook Our Pasta. Our Pastas Are Cooked To Order and Served Al Dente. Please Pardon any Delay.