

SEAFOOD

HALF TRAY SERVES 8-10 FULL TRAY SERVES 18-20

CALAMARI\$80 \$150 fra diavolo OR marinara
SALMON\$85 \$160 grilled, piccata OR oreganata
SHRIMP\$95 \$170 oreganata, parmigiana, francese, primavera OR fra diavolo
SOLE FRANCESE\$75 \$150
ZUPPA DI PESCE\$95 \$170 little neck clams, mussels, calamari, shrimp with garlic, tomato, fennel, potato white wine and seafood stock finished with basil, extra-virgin olive oil

WRAPS, SANDWICH & PANINI PLATTERS

AVAILABLE ON A WRAP, OUR HOMEMADE CIABATTA BREAD OR ITALIAN HERO BREAD (MAX OF 9 PLATTER)

\$95 PER PLATTER

CHICKEN CAESAR grilled chicken, romaine lettuce, croutons, parmesan and caesar dressing

PORTOBELLO marinated portobello, baby spinach, roasted red peppers, goat cheese spread with creamy balsamic vinaigrette

BUFFALO CHICKEN boneless buffalo chicken with bleu cheese dressing

TURKEY BLT oven golden turkey, sundried tomato aioli, smoked bacon, mixed greens and tomato

GREEK CHICKEN grilled chicken, romaine lettuce, feta, tomato, kalamata olives, cucumber and red onions with house vinaigrette

EGGPLANT fried eggplant, fresh mozzarella, oven-roasted peppers with a creamy balsamic vinaigrette

THE CAPRA grilled chicken, roasted peppers, goat cheese, baby arugula, balsamic and olive oil

NUCCIO chicken cutlet, hot cherry peppers, sharp provolone, mixed greens and lemon basil aioli

ITALIAN COMBO prosciutto, soppressata, cappicola, greens, tomato, sharp provolone and house vinaigrette

TRI COLOR fresh mozzarella, fresh tomato, basil, aged balsamic

PARMA prosciutto di parma, tomato, basil and fresh mozzarella

POLLO grilled chicken, roasted red peppers, fresh mozzarella and pesto

SIDES

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STRING BEAN ALMONDINE\$45 \$80 sauteed with garlic, butter and tossed with toasted almonds
SAUTEED BROCCOLI OR SPINACH\$45...\$80 evoo and fresh garlic
SAUTEED BROCCOLI RABE\$45....\$85
SAUTEED MIXED VEGGIES \$50 \$80 green and yellow squash, cremini mushroom, broccoli and carrots
GARLIC SMASHED FINGERLINGS\$45 \$80
FRIED OR GRILLED CHICKEN CUTLETS .. \$55 \$100

PARTY HEROES

AVAILABLE IN 3FT & 6FT

ITALIAN COMBO\$25/FT prosciutto, soppressata, cappicola, greens, tomato, house vinaigrette and sharp provolone on a seeded italian bread
GRILLED CHICKEN \$24/FT lettuce, tomato and lemon-basil aioli on a seeded italian bread
THE NUCCIO\$25/FT chicken cutlet, hot cherry peppers, sharp provolone, mixed greens, lemon basil aioli on seeded italian bread
MARINATED GRILLED VEGETABLES \$21/FT balsamic marinated grilled zucchini, eggplant, oven-roasted peppers, tomato, onions, with fresh mozzarella on a seeded italian bread
FRIED EGGPLANT COMBO\$23/FT battered eggplant, fresh mozzarella, oven-roasted peppers and pesto on seeded italian bread
TRI COLOR21/FT fresh mozzarella, fresh sliced tomato, basil and aged balsamic on seeded italian bread
POLLO\$25/FT grilled chicken, roasted red peppers, fresh mozzarella and pesto on seeded italian bread
CAPRA\$25/FT grilled chicken, roasted red peppers, goat cheese, baby arugula, balsamic and olive oil on seeded italian bread
TURKEY BLT\$21/FT oven golden turkey, sun-dried tomato aioli, smoked bacon, mixed greens and tomato on seeded italian bread

SIGNATURE PIZZAS

Individual ● (12") Large ● (16") Sicilian ■ (17"x11")

CLASSIC CHEESE ●(12") \$13 (16") \$19 the capriccio original, tomato sauce and mozzarella
MARGHERITA ●(12") \$15 (16") \$25 san marzano tomatoes, fresh mozzarella, fresh basil, garlic, olive oil
SICILIAN ■\$21 thick-crust pan pizza with mozzarella and tomato sauce
BROOKLYN SQUARE ■\$25 L&B style sicilian, fresh mozzarella with tomato sauce on top
GRANDMA PIZZA ■\$25 thin-crust sicilian, san marzano tomatoes, fresh mozzarella, garlic, basil
WHITE PIZZA ●(12") \$15 (16") \$25 garlic, fresh ricotta, mozzarella, pecorino
SALAD PIZZA (Cold) ●(12") \$14 (16") \$23 tomato sauce, mixed greens, sliced tomatoes, italian dressing
ARUGULA SALAD PIZZA (Cold) ●(12") \$17 (16") \$27 pizza sauce, arugula, prosciutto, cherry tomato, shaved parmigiano, balsamic reduction
PRIMAVERA ●(12") \$17 (16") \$25 zucchini, cherry tomato, red onion, mushroom, garlic, basil, tomato sauce, mozzarella
DIABOLO ●(12") \$18 (16") \$26 tomato sauce, mozzarella, spicy soppressata, hot honey, basil
EGGPLANT SPECIAL ●(12") \$18 (16") \$26 fried eggplant, whipped ricotta, fresh chopped tomato, mozzarella
PORKY PIE ●(12") \$18 (16") \$26 sesame seed crust, slow-roast pulled pork, caramelized onion, cherry tomato, mozzarella
TRUFFLE MUSHROOM ●(12") \$18 (16") \$28 cremini, oyster and shiitake mushrooms, pecorino, truffle oil, arugula, whipped ricotta, parmesan
BUFFALO CHICKEN ●(12") \$17 (16") \$25 buffalo chicken, mozzarella, tomato sauce
BBQ CHICKEN ●(12") \$17 (16") \$25 bbq chicken, mozzarella, tomato sauce
SAUSAGE & RABE ■\$25 crumbled sausage, sauteed broccoli rabe, garlic, mozzarella
CHICKEN SCARPARIELLO PIZZA ●(12") \$17 (16") \$25 chicken, hot cherry peppers and crumbled sausage in a white wine sauce
CHICKEN BACON RANCH PIZZA ●(12") \$17 (16") \$25 chicken cutlet, bacon, mozzarella and ranch dressing

Individual Pies Available with
Gluten-Free OR Cauliflower Crust +\$4

Catering Menu

EST 1985

CAPRICCIO

—FAMILY OWNED—
PIZZERIA & RESTAURANT

337 South Riverside Avenue
Croton on Hudson, NY
914-827-9123

PICKUP - WE DELIVER
Open Daily: 11am-10pm

Corporate Accounts Welcome
Catering For All Occasions

ORDER ONLINE AT:
WWW.CAPRICCIOPIZZA.COM

APPETIZERS

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 18-20
BAKED CLAMS OREGANATA	\$55	\$100
baked little neck clams stuffed with seasoned bread crumbs, white wine and garlic		
CLAMS CASINO	\$55	\$100
whole littleneck clams roasted with peppers and bacon		
MOZZARELLA CAPRESE	\$50	\$90
fiore di latte mozzarella, fresh sliced tomato, basil, oven roasted peppers		
MEATBALLS	\$55	\$100
our classic meatballs baked in a marinara topped with parmigiano and fresh basil		
TOMATO BRUSCHETTA	\$55	\$90
marinated tomatoes, basil, oregano on grilled bread rubbed with garlic		
WINGS	\$55	\$100
buffalo style with blue cheese OR bbq sauce with ranch		
GARLIC KNOTS evoo, garlic and herbs.....	\$35	\$55
FRIED CALAMARI	\$50	\$90
semolina breaded calamari choice of marinara OR lemon- basil aioli with Fried Hot Cherry Peppers Slices +		
STUFFED MUSHROOM	\$50	\$95
silver dollar mushroom stuffed with roasted peppers, chopped meat, breadcrumbs in a marsala wine sauce		
STUFFED PEPPERS	\$60	\$100
roasted bell peppers stuffed with risotto, sausage, fresh herbs, seasoned bread crumbs, parmigiano reggiano		

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 18-20
MOZZARELLA STICKS	\$50	\$90
served with marinara sauce		
ZUCCHINI STICKS	\$45	\$80
served with marinara sauce		
CHICKEN FINGERS	\$55	\$95
SAUSAGE & PEPPERS	\$50	\$90
served with tomato sauce		
TRUFFLE GARLIC FRIES	\$45	\$90
garlic, fresh herbs, parmigiano and truffle salt, served with lemon-basil aioli		
FRENCH FRIES	\$35	\$70
STEAMED MUSSELS	\$60	\$105
p.e.i mussels steamed with garlic, fennel, tomato, fresh herbs and white wine, served with grilled bread		
STEAMED CLAMS	\$60	\$105
littleneck clams steamed in a garlic, white wine and butter sauce, with grilled bread and lemon		
ARANCINI	\$50	\$95
rice balls stuffed with smoked mozzarella and braised beef ragu		
POTATO CROQUETTES	\$50	\$95
ANTIPASTO PLATTER 12" PLATTER \$90 18" PLATTER \$155		
a selection of cured meats, cheeses, marinated olives oven roasted peppers, with grilled bread		

SALADS

DRESSINGS: Creamy Balsamic • Italian Vinaigrette • Bleu Cheese • Honey Mustard • Caesar • Lemon-Dijon • Ranch

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 18-20
GARDEN SALAD	\$40	\$70
mixed greens, carrot, tomato, olive, cucumber, onion, house vinaigrette		
CAESAR SALAD	\$40	\$70
romaine lettuce, shaved parmigiano, croutons, house-made caesar dressing		
SEAFOOD SALAD	\$75	\$130
calamari , shrimp, celery, vinegar peppers, black olives		
GREEK SALAD	\$45	\$80
romaine lettuce, tomato, cucumber, red onion, kalamata olive, feta, croutons, oregano, house vinaigrette		
CAPRICCIO COBB	\$45	\$80
mixed greens, chicken cutlet, bacon, gorgonzola, tomato, hard-boiled egg, house vinaigrette		
ARUGULA & FENNEL SALAD	\$45	\$80
shaved fennel, baby arugula, cherry tomato, shaved parmesan, lemon-dijon vinaigrette		
FARRO HARVEST BOWL	\$55	\$100
farro grains, roasted kale, broccoli rabe, golden raisin, oven roasted red pepper, pecorino, white balsamic vinaigrette		

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 18-20
BABY SPINACH SALAD	\$45	\$80
dried cranberry, gorgonzola, candied walnut, red onion, sliced pear, creamy balsamic vinaigrette		
CHOPPED SALAD	\$50	\$90
chopped mixed greens, chickpeas, gorgonzola, carrots, cucumber, tomato, olives		
PASTA SALAD	\$45	\$80
penne pasta, broccoli, black olives, sun-dried tomato tossed with vinaigrette dressing		
ADD TO ANY SALAD		
Grilled Chicken.....	\$20	\$30
Jumbo Grilled Shrimp.....	\$30	\$50
Gorgonzola.....	\$15	\$25
Mozzarella.....	\$15	\$25
Fresh Mozzarella.....	\$15	\$25
Grilled Hanger Steak.....	\$30	\$50

PASTA

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 18-20
PENNE ALLA VODKA	\$55	\$95
classic pink sauce, fresh basil and parmigiano		
MARINARA	\$45	\$85
hand crushed whole tomato with basil, garlic		
PESTO	\$55	\$95
pureed basil, parmigiano reggiano, pignoli nuts and cream sauce		
PENNE CAPRICCIO	\$55	\$95
grilled chicken, sun-dried tomato, broccoli in a garlic and oil sauce		
PENNE ALLA ROSA	\$55	\$95
chicken, sun-dried tomato, mushrooms with a marsala wine sauce		
PENNE SAN GENNARO	\$55	\$95
sliced fennel sausage, oven- roasted peppers, onions with a tomato sauce		
CAVATELLI CON SALSICCIA	\$55	\$95
sauteed garlic, crumbled fennel sausage, broccoli rabe, caramelized onion and pecorino romano		
BUCATINI CON VONGOLE	\$55	\$95
littleneck clams, garlic, white wine, fresh oregano, extra virgin olive oil, parsley and italian bread crumbs		
BOLOGNESE	\$65	\$105
veal, pork and beef ragu with fresh basil, cream and parmigiano reggiano		
LINGUINI PESCATORE	\$75	\$140
littleneck clams, mussels, calamari, shrimp with garlic and marinara sauce, finished with basil, extra-virgin olive oil		
PORK AND KALE TAGLIATELLE	\$50	\$95
fresh pasta, slow roasted pork, tuscan kale, cherry tomato, golden raisin, fresh basil, pecorino romano		
FETTUCCINE ALFREDO	\$50	\$95
fresh fettuccine pasta in a parmigiano, butter and cream sauce		
TORTELLINI CARBONARA	\$50	\$95
cheese tortellini with onions, bacon, egg yolk, green peas, parmesan and a touch of cream		
SPAGHETTI PUTTANESCA	\$50	\$95
sauteed garlic, extra-virgin olive oil, tomato, green olives, anchovies, fried capers and parsley		

HOMEMADE SAUCES

AVAILABLE IN PINTS OR QUARTS!

BAKED DISHES

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 18-20
BAKED ZITI	\$55	\$100
LASAGNA	\$55	\$100
BAKED RAVIOLI	\$50	\$95
MANICOTTI	\$45	\$90
EGGPLANT PARMIGIANA	\$55	\$95
EGGPLANT ROLLATINI	\$60	\$110
STUFFED SHELLS ALLA NONNA	\$55	\$105
ricotta stuffed shells topped with a bolognese meat sauce and baked with mozzarella		

CAPRICCIO CLASSICS

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 18-20
PARMIGIANA	CHICKEN \$65 VEAL \$80	\$120 \$150
baked with tomato sauce and mozzarella		
FRANCESE	CHICKEN \$65 VEAL \$80	\$120 \$150
egg- battered, white wine and lemon butter sauce		
MARSALA	CHICKEN \$65 VEAL \$80	\$120 \$150
mushrooms in a marsala wine sauce		
SCARPARELLO	CHICKEN \$65 VEAL \$80	\$120 \$150
sausage, hot cherry peppers and potato in a white wine sauce		
SORRENTINO	CHICKEN \$70 VEAL \$85	\$130 \$155
layered with eggplant, prosciutto and mozzarella in a brown sauce		
PICCATA	CHICKEN \$65 VEAL \$80	\$120 \$150
butter, lemon, white wine and capers		
PRIMAVERA	CHICKEN \$65 VEAL \$85	\$120 \$155
garlic, zucchini, cherry tomato, peppers and caramelized onion in a white wine sauce		
STEAK PIZZAIOLA	\$85	\$155
pan-seared skirt steak with hand crushed tomato, caramelized onions, oven- roasted peppers		
GRILLED HANGER STEAK	\$95	\$180
marinated and roasted oyster, cremini and shiitake mushrooms, garlic smashed fingerlings		