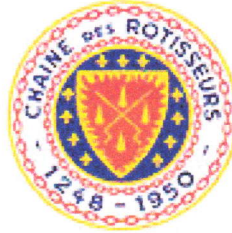




Cafe Capriccio Welcomes



October 12, 2015

Antipasti:

**Franco Rua's Salumi: 18 Month Aged Prosciutto; Finocchiona Salami; Salami Toscano (Red Wine, Black Pepper); Wild Black Boar Pancetta; Capocollo Calabrese (Spicy, Hot Pepper & Wild Sicilian Oregano)*

**3 Pecorinos from Pienza, Toscana: Pecorino a Latte Crudo; Pecorino al Tartufo; Pecorino Pepe Nero*

**Roasted Plum Tomatoes with House Made Fior di Latte*

**Galantine of Octopus with Roasted Peppers & Olives*

**Tuscan Kale with Farro, Cannelini Beans, & Potatoes*

**Frittata with Duck Eggs, Housemade Ricotta, Leeks, Potatoes, Truffles*

**Heirloom Peppers Stuffed with Housemade Turkey Sausage*

Pasta

Pappardelle with Ragù of Rabbit and Mushrooms

Main Course

Rib Eye of Wild Icelandic Lamb, Marinated Abbruzzese Style, Grilled over Cherry Wood

*Porridge of Polenta and Semolina
Green Beans & Heirloom Tomatoes*

Dessert

Fresh Fruit Tart