

# BRUNCH MENU

12:00 PM TO 3:00 PM

MrCAPRI,

## SALADS

### CAESAR SALAD \$13

Romaine lettuce, shaved parmesan cheese, croutons, classic Caesar dressing

### ARUGULA SALAD \$12

Wild baby arugula, pecorino cheese, cherry tomatoes, lemon & olive oil dressing

### COCOMERO E FETA \$16

Baby arugula, watermelon, feta cheese, almonds, olive oil & mint dressing

#### ADDS ON:

Shrimp \$9 - Steak - \$12 - Chicken \$8

## APPETIZERS

### CAPRESE SALAD \$15

Imported bufala mozzarella, heirloom tomatoes, basil, olive oil

### UOVA DEL DIAVOLO \$13 (3 Pieces)

Three eggs, chilli pepper, lemon zest, crispy prosciutto crumble

### ARANCINI FUNGHI E TARTUFO \$18

Rice balls, mixed mushrooms, truffle sauce

### PAN SALSICCIA \$16 (2 Pieces)

Grilled sourdough bread with sweet & spicy pork sausage, olive oil and fresh herb marinade

### PANINO CON POLPETTE \$16 (2 Pieces)

Beef & veal meatballs sliders, tomato sauce, parmesan cheese, mini brioche bun

### CARPACCIO DI SALMONE \$19

Thinly sliced salmon carpaccio, shaved fennel, baby arugula, Castelvetro olives, lemon & olive oil dressing

### POLIPETTI ALLA LUCIANA \$21

Baby octopus stew, spicy cherry tomato sauce, black olives, capers, Toasted bread

## PANINI & FOCACCE

### PANINO CAPRESE \$18

Imported bufala mozzarella, marinated tomatoes, basil olive oil, side of salad

### PANINO CON RAGU' \$25

Rosetta bread, short rib ragu', caramelized onions, melted fontina cheese, side of fries

### CAPRI BURGER \$24

Sirloin beef patty, tomato, lettuce, grilled red onions aged cheddar cheese, side of fries

### FOCACCIA MARGHERITA \$16

House-made focaccia tomato sauce, mozzarella  
Add Prosciutto \$5 - Add Sausage \$5

### FOCACCIA RAGU \$22

Bufala mozzarella, tiny meatballs, ricotta cheese, shaved parmesan cheese

## PASTA

### PACCHERI ALL'ARRABBIATA \$16

spicy tomato sauce, garlic

### LINQUINE AGLIO E OLIO \$16

black & white garlic, chili flakes

### PACCHERI ALLA GENOVESE \$22

Beef & onions ragu, pecorino

## BRUNCH CLASSIC

### AVOCADO TOAST \$18

Sourdough bread, avocado mash, pickled red onions, sun-dried tomatoes, poached egg

### FRITTATA DI SPAGHETTI ALLA NERANO \$20

Three eggs, fresh spaghetti, zucchini, parmesan cheese, side of Caesar salad

### PANCAKES MR CAPRI \$17

Whipped ricotta pancake, lemon custard, mixed berries

### UOVA E PARMIGIANA \$22

Two Sunny side up eggs, tomato sauce, eggplant parmigiana, toasted bread

## SIDES

GRILLED VEGETABLES \$12 - FRIES CACIO & PEPE \$15 -

ROASTED POTATOES \$8 - BROCCOLI RABE \$10

# Mr CAPRI,

## WINE GLASS / QUARTER / BOTTLE

### RED

Montepulciano d'Abruzzo, Chiusa Grande, Abruzzo, 2022..... \$12 / \$18 / \$44

Nero d'Avola Catuj, Sicily, 2024..... \$11 / \$15 / \$46

Sangiovese Piazza del campo, Toscana, 2023..... \$12 / \$18 / \$46

Aglianico Janare, Campania, 2023..... \$12 / \$18 / \$46

### WHITE

Greco di tufo, cantina del Taburno, Campania, 2022..... \$11 / \$15 / \$42

Pinot Grigio La corte, Friuli, 2023..... \$11 / \$15 / \$42

Sauvignon Blanc, Pitars, Friuli, 2022..... \$12 / \$18 / \$46

Rose Pinot Grigio Ramato, Bosco Del Merlo, Veneto 2023.. \$12 / \$18 / \$46

Prosecco. Aurantis, Veneto..... \$12 / \$48

## SPRITZ & NEGRONI LIST

### SPRITZ \$14

#### CLASSICO

Aperol, prosecco, dash of soda, orange peel

#### SPRITZ HUGO

Saint Germain, prosecco, dash of soda, thyme

#### SPRITZ CAPRI

Aperol, limoncello, prosecco, thyme, dash of soda,

#### SPRITZ GROTTA AZZURRA

Canton ginger, prosecco, mint syrup, dash of soda

### NEGRONI \$14

#### NEGRONI CLASSICO

Vermouth, campari, tanqueray gin, orange peel

#### NEGRONI CAPRI

Amaro di Capri, campari, tanqueray gin, coffee beans

#### MEZCAL NEGRONI

Vermouth, campari, mexcal

## BEER

Birra Italia lager \$6 - Other half IPA Green City \$9

Montauk Non alcoholic IPA \$6 - Montauk Summer Ale \$7

## NON ALCHOLIC BEVERAGES

HOUSE MOCKTAIL \$9 - LEMONADE \$6 - ICED TEA \$5-

FRESH ORANGE JUICE \$7 - FRESH GRAPEFRUIT JUICE \$7

