



**CAUGHT DINNERS AT MR. CAPRI:**  
**A Coastal Feast**  
**Tuesday, January 27<sup>th</sup>**  
**&**  
**Tuesday, February 3<sup>rd</sup>**  
*Presented by*  
***Janare Wines***

A good winter escape doesn't require a passport. Join me for a Mediterranean dinner celebrating Capri's silver-blue shoreline, part of our "***Caught & Cut***" winter Dinner series. On the island of Capri, the sea is not just a backdrop - it's a starting point. Fish is caught at dawn and cooked simply, letting the flavors speak for themselves. Mr. Capri's ***Caught*** Dinners (Tuesday, January 20th & Tuesday, February 3rd) honor the island's coastal landscape with a mixed seafood platter of swordfish, prawns, and calamari that is meant to be shared. Paired with a bottle of Falanghina Janare wine, time starts to slow, and it's easy to imagine the Capri light glistening on the water around us.

**Dinner for Two: \$152**  
*(Tax & gratuity included)*

## **“CAUGHT” DINNER MENU**

### **Amuse Bouche**

Choice of Caesar or Arugula Salad

### **Mixed Seafood Platter**

*Swordfish, Prawns, Calamari + 2 sides*

### **Dessert**

*Tiramisu - Lemon Sorbet – Delizia al limone*

Includes a bottle of Falanghina Janare wine

*Reservations available on Resy*

Or contact us at 917-261-4329 / [mrcaprinny@gmail.com](mailto:mrcaprinny@gmail.com)