



**CUT DINNERS AT MR. CAPRI:  
La Grigliata di Carne Experience  
Tuesday, February 10<sup>th</sup>  
&  
Tuesday, February 17<sup>th</sup>**

*Presented by  
Janare Wines*

When winter settles in, I look for a table with a proper cut of meat and a bottle worth opening. As the sun sets on the island of Capri, the flames take over. Meat is chosen carefully and cooked with care over the fire. Part of our **“Caught & Cut”** winter Dinner series, Mr. Capri’s **Cut** Dinners (Tuesday, January 27th & Tuesday, February 10th) highlight the turf-side of Capri cuisine. The menu includes a generous mix of grilled ribeye, salsiccia, and lamb chops alongside a bottle of Aglianico Janare. Join me for this cozy winter dinner invoking long conversations carried by candlelight and the aroma of the grill.

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

## **“CUT” DINNER MENU**

Amuse Bouche

Choice of Caesar or Spinach Salad

Mixed Meat Platter

*Ribeye + Pan Salsiccia, Lamb  
Chops + 2 sides*

Dessert

*Tiramisu - Lemon Sorbet – Delizia  
al limone*

Includes a bottle of Aglianico  
Janare wine

*Reservations available on Resy*  
Or contact us at 917-261-4329 /  
[mrcapriny@gmail.com](mailto:mrcapriny@gmail.com)