

Antipasto / Zuppa / Insalate

(APPETIZERS, SOUPS & SALADS)

SALUMI E FORMAGGI SAMPLER \$15 IL VIAGGIO

An assortment of cold cuts and cheese

sopressata | piccante | salumeria | prosciutto | bel paese |
Gorgonzola | Parmigiano - serves two

IL CAPITANO'S SIGNATURE ARANCINI

(arborio rice | salsa rossa)

From Sicily, authentic rice balls, finished with ricotta salata
and served on marinara sauce

TARTARE DI SALMONE \$8 IL VIAGGIO

Salmon tartare, fish roe, capers, dill sauce and rustic crusty bread

CALAMARI FRITTI

Gently fried and serve crisp! topped with sea salt flakes,
charred lime and marinara sauce

COZZE E VONGOLE (clams and mussels)

Cooked with sweet pancetta soffrito, a touch of sherry,
extra virgin olive oil

NONNA'S MEATBALL (grandma's recipe)

Hand made with olive oil sautéed garlic and onion, baked with fresh
mozzarella, served over the Captain's secret tomato sauce

MINISTRONE

(cannellini beans | basil & lemon | hand ground pangrattato |
cavolo nero) Vegetable soup with cannellini beans cooked in
rich tomato broth, served with mascarpone cream and
crispy black kale

HOUSE-MADE BURRATA

Fresh hand-made Italian cheese made from mozzarella and stuffed
stracciatella served with chardonnay poached
cherry tomatoes

IL CAPITANO'S FAVORITE INSALATA DI RUCOLA

Baby greens tossed with marcona almond, thinly sliced
red and yellow beets, arugula, Italian vinaigrette

INSALATA CAESAR

Fresh romaine lettuce, imported romano cheese and croûtons
tossed in our home churned caesar dressing

FAVORITO DEL CAPITANO

* Public health advisory: consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions

Secondo / Pasta

(ENTREES & PASTAS)

PASTA ALLA GENOVESE **IL VIAGGIO**

Ziti, slow cooked onion, simmered beef rib,
San Marzano tomato sauce.

PAPPARDELLE

(shrimp | pancetta | breadcrumbs)

Grilled shrimp simmered in pomodorini sauce tossed with
roasted pancetta and a blend of parmesan and pesto

LINGUINI I SPAGHETTI

(clams | alfredo | meat balls | red sauce | carbonara)

Young clams sautéed with garlic, grape tomatoes, extra virgin olive
oil and a touch of pecorino cheese topped with charred lemon

CAVATELLI

(veal | pork ragu)

Hand-rolled rustic pasta cooked in Tuscan style veal shank and
pork butt bolognese finished with sherry reduction

MELANZANE

Eggplant parmigiana, mozzarella, tomato, pesto

LOMBATA MILANESE \$20 **IL VIAGGIO**

16 oz bone-in veal chop, thinly pounded, lightly breaded
and pan-fried, served with mixed green salad.

POLLO PARMIGIANA DELLA CUCINA

(chicken parmigiana, mozzarella, Captain's tomato sauce)

Boneless cutlet of chicken lightly breaded and gently fried,
topped with marinara sauce and baked with mozzarella.

The classic!

GRANDE BRACIOLA DI MAIALE

(tomahawk pork chop | fennel pollen shallots | crispy sage)

Fennel pollen marinated pork chop grilled and served with
cannellini bean stew and crispy sage



COSTINA DI MANZO CON PORCINI

(porcini rubbed beef short rib)

Slow braised porcini rubbed beef short rib
served along salsa verde

JUMBO SHRIMP SCAMPI \$15 **IL VIAGGIO**

Garlic, peperoncino, pinot grigio, lemon risotto.

GAMBERETTI ALLA PIZZAIOLA

Grilled shrimp on a bed of mushroom and pepper ragu
finished with slow cooked tomato sauce

BRANZINO AL FORNO IN CROSTA DORATA

(crusted branzino)

Almond crusted fillet of sea bass served on
stewed chickpeas and butter- lemon emulsion

MARE E MONTI* \$25 **IL VIAGGIO**

(surf & turf) lobster tail & grilled filet mignon

GRIGLIATA MISTA DI PESCE \$40 **IL VIAGGIO**

Lobster tails, scallops, sea bass, colossal shrimp, oysters,
citrus butter, garlic ciabatta - serves two.

Contorni (SIDES)

FINGERLING POTATOES Burnt butter, rosemary

SPAGHETTI Captain's tomato sauce

ROASTED BROCCOLI & CAULIFLOWER

Crusted lemon bagna cauda

LENTILS Marinated rapini

GNOCCHI ALLA ROMANA

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FAVORITO DEL CAPITANO

Dolci (DESSERT)

MILE-HIGH GELATO PIE \$6 **IL VIAGGIO**
Salted caramel, mocha, toasted coconut, Chantilly cream



AGRUMI TORTA AL MIELE E POLENTA

Sorbetto Di Limone

Hand ground polenta cake with citrus custard cream served with lemon sorbet

BISCOTTI AL CIOCCOLATO CON SALE MARINO CAFFE GELATO

Sea salt chocolate cookie sandwich with piped in coffee cream,
orange financier and coffee gelato

CROSTATA DI MELE CON CREMA AL CARMELLO

A buttery pie crust with chardonnay stewed apples served with crunchy almond
and caramel ice cream

Caffe (SPECIALTY COFFEES)**

ESPRESSO CORRETTO

Espresso "corrected" with Sandro Bottega Grappa or Sambuca

ITALIAN COFFEE

Freshly Brewed coffee served with Amaretto Di Saronno

Liquori (AFTER DINNER LIQUEURS)**

PALLINI LIMONCELLO

GALLIANO

AMARETTO DI SARONNO

FRANGELICO

SAMBUCA

GRAPPA

Sandro Bottega



FAVORITO DEL CAPITANO

**Regular Bar Price Apply

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