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## MENUS

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## WINES BY THE GLASS

### SPARKLING

*Freccianera, Fratelli Berlucchi, Franciacorta, 2015 25*

*Ferrari Brut, Fratelli Lunelli, Trento, NV 26*

*Freccianera Rosa, Fratelli Berlucchi, Franciacorta, 2015 25*

*Ferrari Rose, Fratelli Lunelli, Trento, NV 25*

### CHAMPAGNE

*Champagne Brut, Delamotte, Champagne, NV 35*

*Champagne Brut Rose, Voirin Jumel, Champagne, NV 35*

### WHITE

*Pinot Grigio, Pierpaolo Pecorari, Friuli, 2020 18*

*Clos Des Lunes "Lune Blanche", Domaine de Chevalier, Bordeaux, 2018 20*

*Chablis, Billaud-Simon, Burgundy, 2018 25*

*Gavi di Gavi, Le Merlina, Piemonte, 2020 20*

*Carricante, Benanti, Sicily, 2019 18*

*Sauvignon Blanc "Winkl", Terlan, Alto Adige, 2020 22*

*Fruliano, Pierpaolo Pecorari, Friuli, 2018 18*

*Roero Arneis, Bruno Giacosa, Piemonte, 2020 25*

*Muller Thurgau, Garlider, Alto Adige, 2017 18*

## RED

*Barolo, Ceretto, Piemonte, 2015 35*

*Chianti Classico "Berardenga", Felsina, Tuscany, 2018 20*

*Saumur, Domaine Guibereau, Loire Valley, 2019 25*

*Brunelli di Montalcino, Lazaretti, Tuscany, 2016 30*

*Secco-Bertani, Bertani, Veneto, 2015 25*

*Montsclapade, Georgio Dorigo, Friuli, 2016 30*

*Cabernet Sauvignon "Heritance", Taub Family Vineyards, Napa Valley, 2016 35*

## CARAVAGGIO COCKTAILS

### Traditional Negroni • 22

*Beefeater Gin, Campari and Carpano Antica*

### East Side Negroni • 22

*Gunpowder Gin, Campari, Aperol, Lillet Blanc, Lemon and Grapefruit*

### Caravaggio House Martini • 24

*Grey Goose vodka, Italian Dry Vermouth and Blue Cheese stuffed Olives*

### Espresso Martini • 24

*House Vodka, Miscela d'Oro Espresso, chocolate liqueur and Kahlua*

### Lavender Lady • 24

*Empress 1908 Gin, St. Germaine, Splash Citrus, Egg White, Rose Water and Champagne*

**Peach Cosmo • 25**

*Ketel One Vodka, Cointreau, White Cranberry, Lime*

**Bellini • 20**

*Fresh Peach Puree and Prosecco*

**Pomegranate Margarita • 25**

*Casamigos Blanco Tequila, Pomegranate, Triple Sec, Lime, Agave and Himalayan Salt*

**Blood Orange Mimosa • 20**

*Fresh squeezed blood orange juice and prosecco*

***DAILY SPECIALS***

**SOUP**

**Butternut Squash Soup 28**

**Chestnut Soup 28**

**Wild Mushroom Soup with parmigiano foam 28**

**APPETIZERS**

**Blood orange and burrata salad with hazelnuts and capers 28**

**Mixed Oysters: Beau Soleil, Lucky Lime, Wellfleet & Kumamoto 40**

**Roasted Bone Marrow with Black Truffles 32**

**Mussels Marinara 28**

**Tuna Tartare 32**

**Sardines stuffed with herbs, bread crumbs, pine nuts, lemon and orange with eggplant, tomato & arugula  
32**

**Italian Crudo: Bass, Snapper, Tuna, Scallops, Sardines, Hamachi & Uni 65**

**Caravaggio Salad with dates, goat cheese, persimmons and walnuts 28**

**Vitello Tonnato 45**

**Foie Gras with roasted figs and red wine reduction 45**

**Polenta with venison ragu 38**

**Lentils with fried Bacala 28**

## **PASTA**

**Linguini with Lobster 55**

**Black Fettuccine with mixed fish, tomato, olives and capers 35**

**Calamaratta with sundried tomatoes, American broccoli, pistachio paste, garlic and oil 32**

**Linguini with salmon, asparagus and ramps in a cream sauce 35**

**Potato Gnocchi with black truffles 55**

**Linguini with mixed mushrooms, cherry tomatoes and clams 38**

**Paccheri Genovese 38**

**Green Fettuccini with duck 38**

## **FISH**

**Branzino al Sale for two 130**

**Mixed Grilled Fish (branzino, bass,shrimps scallops) with balsamic vinaigrette 60**

**Swordfish with string beans and lemon 55**

**Black Sea Bass with pistachio crust, spinach, chantarelles and corn 55**

**Branzino with sausage and Livornese sauce 55**

**Nantucket bay scallops with cauliflower puree, cauliflower florets and winter black truffles 55**

## **MEAT**

**Organic free range chicken and sausage with hot cherry peppers 42**

**Whitetail venison with butternut squash and red wine reduction 55**

**Pork Chop with green apple and brussel sprouts 50**

**Colorado rack of lamb for two people with pistachio crust, artichokes and fingerling potatoes 120**

## **SIDE DISHES**

**Broccoli Rabe**

**Brussel Sprouts with chestnuts, garlic and oil**

**String Beans**

**Spinach**

**Roasted Potatoes**

## **DESSERT**

**Pecan Pie 22**

**Pumpkin Cheesecake 22**

**Carrot Cake 22**

**Caravaggio Rocher 22**

## **LUNCH MENU**

*Caravaggio is pleased to present our new partnership with Eli's bread! Enjoy our carefully selected ancient grain homemade breads. Grains are non-GMO, cultivated without pesticides, light on the palate, easily*

*digestible and with elegant aromas. Now serving Healthy 7 grain, light mini long roll, classic ciabatta, Jerusalem*

## **WE DELIVERY WITH DOORDASH**

**[FOR DOORDASH CLICK HERE](#)**

### **ALMOST RAW**

#### **Beef Carpaccio 28**

pickled onions, capers, wild arugula

#### **Hamachi & Tuna Sashimi 38**

guacamole, black radish, jalapeno, grain mustard citrus dressing

### **COLD APPETIZERS**

#### **Green Asparagus Salad 26**

whipped sheep's milk ricotta, fennel pollen, nepitella and grain mustard dressing

#### **Boston Lettuce, baby Arugula, Frisée Radicchio 20**

toasted hazelnuts, manchego cheese, hazelnut vinaigrette

#### **Burrata, Melon & Prosciutto 28**

black mission figs and aged port vinaigrette

#### **Caesar Salad 28**

shrimp, heirloom tomatoes, pine nuts and parmigiano reggiano cheese

#### **Giuseppe Caprese Salad 26**

Organic heirloom tomato, strawberry, mozzarella, avocado, wild arugula and lemon oregano dressing

#### **Green Bean Salad 26**

Mozzarella, mimosa eggs and hazelnut shallot dressing

## **HOT APPETIZERS**

### **Soup of the day 20**

chefs daily inspiration

### **Zucchini Flowers 26**

stuffed with sheep's milk ricotta and finished with tomato coulis

### **Traditional Eggplant Parmigiana 30**

### **Grilled Octopus 28**

fingerling potato puree, braised radicchio, mozzarella and aged balsamic vinaigrette

### **Sauteed Calamari Salad 28**

vegetables, cipollini onions and mushrooms

### **Sauteed Chicken Livers 25**

frisee salad, bacon, poached egg and mustard vinaigrette

## **PASTA & RISOTTO**

### **Herb Risotto 36**

Italian mountain herbs and goat cheese

### **Fettuccine Primavera 26**

seasonal vegetables, fresh tomatoes, garlic and oil

### **Spaghetti Carbonara 28**

quail eggs and bacon

### **Paccheri 26**

cherry tomatoes and fresh basil

### **Homemade Potato Gnocchi 28**

tomato coulis, smoked mozzarella, fresh basil and oregano

### **Pappardelle 30**

homemade veal ragu, peas and mushrooms

### **Squid Ink Fettuccine 28**

broccoli rabe, anchovies, bottarga and garlic

**Linguine con Vongole 30**

white clam sauce

**Bucatini all'Amatriciana 28**

**Lasagna Bolognese 32**

**FISH**

**Grilled Montana Rainbow Trout**

baby watercress, garlic chips, fresh horseradish and lemon vinaigrette

**Prince Edward Island Mussels 36**

garlic and fresh tomato sauce

**Slow Cooked Branzino 42**

rosemary, thyme, garlic, and parsley. Served with broccoli puree and grapefruit sauce

**Swordfish Milanese 45**

with sauteed spinach

**Wild Black Bass 45**

braised wild black bass with grilled ramps and light citrus emulsion

**MEAT**

**Chicken Milanese 40**

with arugula and tomato salad

**Giuseppe's Chicken Meatballs 40**

san Marzano tomato coulis, peas and beans

**Veal Scaloppini 40**

wild mushrooms and lemon sauce

**Vitello Tonnato 38**

thinly sliced cold veal with tuna sauce, shaved cornichon, capers and extra virgin olive oil



## DINNER MENU

*Caravaggio is pleased to present our new partnership with Eli's bread! Enjoy our carefully selected ancient grain homemade breads. Grains are non-GMO, cultivated without pesticides, light on the palate, easily digestible and with elegant aromas. Now serving Healthy 7 grain, light mini long roll, classic ciabatta, Jerusalem whole wheat and crispy bread sticks!*

## WE DELIVER WITH DOORDASH !

[FOR DOORDASH CLICK HERE](#)

### ALMOST RAW

#### **Beef Carpaccio 28**

with pickled onions, capers and wild arugula

#### **Wild Bluefin Tuna Carpaccio & Imperial Caviar 35**

turnip salad, poppy seeds, nori and lemon dressing

#### **Hamachi & Tuna Sashimi 38**

guacamole, black radish, jalapeno, and grain mustard citrus dressing

#### **Fresh Oysters 36**

cocktail sauce and shallot raspberry vinaigrette

### COLD APPETIZERS

#### **Giuseppe Caprese Salad 28**

organic heirloom tomatoes, strawberries, mozzarella, avocado, wild arugula and lemon oregano dressing

#### **Boston Lettuce, Baby Arugula, Frisée, Radicchio 24**

toasted hazelnuts, manchego cheese and hazelnut vinaigrette

#### **Burrata, Melon and Prosciutto 28**

black mission figs and aged port vinaigrette

#### **Organic Beet Salad 28**

green apple and Greek yogurt

**Green Bean Salad 26**

mozzarella, mimosa eggs, hazelnut shallot dressing

**Caravaggio Charcuterie Plate 36**

assortment of capocollo, schiacciata picante, smoked salame, sopresata, schiacciata Milanese, italian giardiniera and mozzarella

**WARM APPETIZERS**

**Zucchini Flowers 28**

stuffed with sheep's milk ricotta, on a bed of tomato coulis

**Warm Seafood Salad 30**

octopus, calamari, shrimp, scallops with vegetables and sundried tomato vinaigrette

**Grilled Octopus 30**

fingerling potato puree, braised radicchio, mozzarella and aged balsamic vinaigrette

**Sauteed Calamari Salad 28**

seasonal vegetables, cipollini onions and mushrooms

**RISOTTO**

**Caravaggio Risotto 36**

sweet peppers and scallops

**Lemon Risotto 36**

saffron, fresh mint, shrimps

**Seafood Risotto 36**

manilla clams, PEI mussels, Mediterranean red shrimp and calamari

**Porcini Risotto 36**

with chicken liver and bacon

**PASTA**

**Whole Wheat Spaghetti 32**

summer black truffles and crab meat

**Homemade Potato Gnocchi 30**

tomato sauce, smoked mozzarella, fresh basil, onion and oregano

**Paccheri 30**

melted peccorino romano cheese, crushed black peppercorns, lemon zest and horseradish

**Spaghetti Trapanese 30**

five types of crush nut pesto in a tomato sauce

**Bucatini all'Amatriciana 30**

guanciale, onions and cherry tomatoes

**Fettuccine 30**

veal ragu, wild mushrooms and black truffles

**Vegetable & Veal Tortellini 30**

with shaved parmigiano reggiano and veal jus

**Linguine 30**

with clams in a white wine sauce

**Homemade Cappellini 32**

seasonal vegetables, crab meat and shrimps

**FISH**

**Wild King Salmon 46**

roasted beets, horseradish and sherry vinaigrette

**Wild Black Bass & Imperial Caviar 50**

braised black bass, grilled ramps and champagne emulsion

**Seared Scallops 48**

english pea puree, spring onion, green curry and cilantro

**Salt Crusted Branzino 52**

with seasonal mixed vegetables

**MEAT**

**Giuseppe's Chicken Meatballs 42**

fresh tomato coulis, peas and beans

**Veal Scallopini 42**

wild mushrooms and lemon sauce

**120z. Roasted T bone Veal Chop 48**

seasonal vegetable gratin and veal jus

**Veal Milanese 50**

black summer truffles, prosciutto di Parma and melted fontina cheese

**Dry Aged Prime New York Strip Steak 56**

heirloom tomato salad, broccoli rabe, shishito peppers

**Rohan Duck Breast 50**

spiced duck breast, jumbo white asparagus, fresh peas and morel mushrooms

**Veal Osso Buco 65**

with saffron risotto

**Prime Aged Boneless Short Ribs 50**

red wine reduction and butternut squash puree

***DESSERT MENU***

**Tiramisu 18**

Kahlua foam, mascarpone cream

**Profiteroles 18**

dark chocolate & vanilla gelato, chocolate & caramel sauce

**Baba Rum 18**

lime frappe, pineapple, vanilla gelato

**Chocolate Soufflé 22**

vanilla anglaise and pistachio gelato

**Apple Pie 18**

New York State apples, flavored with cinnamon and nutmeg

**Opera Cake 22**

Gluten free with an almond biscuit, cappuccino cream ganache finished with fresh fruit

**Seasonal Fruit Plate 18**

seasonal fruit or mixed berries

## **GELATO**

**Vanilla Bean 15**

(Bourbon from Madagascar)

**Dark Chocolate 15**

(Valhrona)

**Cappuccino 15**

(Miscela d'Oro beans from Sicily)

**Strawberry 15**

## **SORBET**

made with fresh organic fruits

**Lemon 15**

**Peach 15**

**Raspberry 15**

**Mango 15**

**Pineapple 15**