

ANTIPASTI

(Appetizer)

OCTOPUS Fried Octopus Tossed With Tomatoes, Capers, Garlic And Onions And A Champagne Vinaigrette	\$ 9.00
FRIED FISH Calamari, Shrimp and Scallops dusted with Flour, fried crisp, and Drizzled with Balsamic Vinegar	\$9.50
TUNA LOIN Seared Tuna Loin encrusted with black pepper on a bed of wild greens and topped with Black Truffle Oil and Balsamic Vinegar	\$10.00
MOZZARELLA CAPRESE Fresh Mozzarella, made here daily, with fresh Tomatoes, Basil and Olive Oil	\$9.00
BRUSCHETTA Grilled slices of Bread topped three ways: Herbs and Feta Cheese, Tomato and Basil and Artichoke	\$7.00
DUCK CONFIT Tender breast of Duck seasoned then cooked and preserved in its own rendered fat	\$10.00
STUFFED EGGPLANT Fried Eggplant stuffed with Goat Cheese and topped with Fresh Tomato Sauce	\$9.50
THE HUNTER A variety of sliced Italian meats served with the Chef's Own Grilled Italian Sausage accompanied with Condiments	\$11.50
GRILLED MEATBALLS Meatballs made from Pork and Chicken served on a Bed of Dandelion Greens & drizzled with a Balsamic Vinegar reduction	\$8.50

CONTORNI

(Side Dishes)

HOUSE SALAD Mixed Greens with Tomato and Onion drizzled with a Sweet Balsamic Vinaigrette	\$7.00
CAESAR SALAD Tender leaves of Romaine Lettuce tossed with Croutons, grated Parmigiano Reggiano and Caesar dressing, with toasted Pine Nuts	\$8.00
FRIED SAGE LEAVES Sage leaves fried crisp and served with a Tomato dipping Sauce	\$9.50
ASPARAGUS SPEARS Steamed Asparagus spears served beneath a poached Egg and Shaved Parmigiano Reggiano	\$9.00
POTATO & GOAT CHEESE TART Sliced Potatoes And Creamy Goat Cheese baked	\$7.00

PRIMI PIATTI

(First Plate)

SPAGHETTI CARBONARA An ancient Roman recipe. This Creamy Spaghetti dish is made with Egg, Pancetta and Pecorino Cheese	\$10.00
TAGIATELLE ai RAGU BOLOGNESE Tagliatelle tossed in a Meaty Tomato and Wine Sauce	\$10.50
PENNE ai ARABIATTA Penne Pasta tossed with a spicy Tomato Sauce laced with Hot Red Peppers	\$8.50
LASAGNA A traditional Lasagna made in the old world style with fresh Pasta and layered With a classic Meat Sauce	\$11.00
FETTUCCHINI ALFREDO An American Favorite. Fettuccini tossed with a Cream and Cheese Sauce	\$10.00
PESTO ALLA CÁPEO Chestnut Pasta, Broccoli and Potatoes laced with Pesto (a combination of Basil, Pine Nuts and Parmigiano Reggiano)	\$10.50
RISOTTO A Creamy Rice Dish Made To Order. Served With Parmigiano Reggiano And 3 Ingredients Of Your Choice. Consult Your Server For Suggestions.	\$14.50
TOMATO AND GORGONZOLA SOUP A creamy Tomato Soup made daily and seasoned with Herbs and Gorgonzola Cheese	\$ 7.00
WILD MUSHROOM SOUP Pureed Wild Mushrooms and Cream Soup with a hint of White Truffle	\$ 8.00

THE CÀPEO DINNER

(From Appetizer to Dessert)

Intended for all members of your party-

Allow our chef to create a memorable experience for you, in the finest traditions from Italy. Our complete specialty meal from Antipasto to Dolce will satisfy your cravings. Simply discuss your preferences with your server, then sit back and relax. An array of courses will be delivered for your enjoyment. . . . Prices will Vary

SECONDI PIATTI

(Second Plate)

ELK CHOP Farm Raised New Zealand Elk, Pan Seared And Served Under A Brandy Cream Sauce	\$55.00
OSSOBUCCO MILANESE A classic dish from Milan. A cross cut of the Veal Shank braised with Vegetables and served on a bed of Saffron Risotto	\$45.00
CHICKEN PICATTA Chicken Breast cooked with Lemon, Parsley and Capers in a White Wine and Butter Sauce	\$22.00
PORK CHOP Tender Pork Chop pan seared and finished with a Brandy and Parsley Butter	\$28.00
CHICKEN MARSALA Chicken Breast lightly breaded with Breadcrumbs and served in a Sauce of Marsala Wine, White Wine and Balsamic Vinegar	\$ 22.00
FRESH FISH OF THE DAY Please Consult Your Server For Type, Preparation and Price	Varies
DUCK VALENTINE Pan seared Duck Breast with a Sauce of Sambucco and Port Wine	\$27.00
BEEF TENDERLOIN Grilled Beef Tenderloin with melted Goat Cheese and grilled Mushrooms	\$39.00
LAMB A tender Lamb Shank braised in wine with Potatoes And served in a rich Sauce	\$26.00
VEAL SCALLOPINI Veal Loin, pounded thin, coated with Bread Crumbs, Pan Sautéed and Served with caramelized Red Onion, Shitake Mushrooms, Artichokes, Diced Tomato and Pancetta in a light Butter Broth	\$30.00
BAKED HALIBUT Alaskan Halibut prepared in the style of Tuscany, baked with Tomatoes, Olives and Artichoke Hearts in a rich Seafood Broth	\$29.50
EGGPLANT PARMESAN Slices Of Eggplant Lightly Breaded And Fried, Then Baked With Fresh Mozzarella And Tomato Sauce Topped With Shaved Aged Grana Podano Cheese	\$18.00

This document was created with Win2PDF available at <http://www.win2pdf.com>.
The unregistered version of Win2PDF is for evaluation or non-commercial use only.
This page will not be added after purchasing Win2PDF.