

# Welcome to Ristorante Capeo

Thank you for being here!  
Relax and Enjoy

## How about starting with:

### APERITIVO

They are Typically Lower in Alcohol and used to Relax the Body and Stimulate the Appetite

**AMALFI** 8  
Sweet Limoncello Mixed with a Sparkling Spumante

**BELLINI** 8  
Peach Juice Mixed with a Sparkling Spumante

**APEROL SPRITZ** 8  
Sparkling Spumante, Aperol & Splash Soda Water

**PIMM'S CUP** 8  
Pimm's Liquor, Ginger Ale & Lemon

### BEER & SELTZER SELECTION

#### DOMESTIC & LOCAL

Miller Lite (Pilsner) 4  
Mich Ultra (Pilsner) 4  
Flyway "Honeybird" (Blonde Ale) 5  
Lagunita's IPA 5

#### HARD SELTZER

Press Premium Alcohol Seltzer 5

**TOM-ATINI ALLA CÀPEO** 9  
Delicious Blend of Vodka and Tomolives. Taste Is Crisp and Clean with a Hint of Dill. \* local

**PORCH WEATHER** 9  
Bourban, Lavender Simple Syrup, Lemon-Berry Tincture & Lemon Twist

#### IMPORTED

Dos Equis Amber (Mexico) 5  
Peroni (Italy) 6

#### BOTTLED WATER

San Pellegrino Sparkling Mineral Water (500 ml) 4

### CAPEO SIGNATURE COCKTAIL

**BOULEVARDIER** 9  
Negroni's Cousin. Bullet Bourbon, Sweet Vermouth and Campari Aged in Charred Oak Barrel.

**LIMONCELLO-TINI** 9  
Limoncello, Vodka, Simple Syrup, Lemon Juice with Sugar Rim

**ROCK TOWN MANHATTINI** 9  
Rock Town Bourbon, Sweet Vermouth and a Dash of Bitters with a Cherry. \* local

**MISBEHAVING** 9  
Tequila Blanco, Campari, Lime & Simple Syrup

### NON ALCOHOLIC SELECTION

#### IMPORTED

Venetian Spritz (Sparkling NA Wine, Mionetto Aperitivo & Soda Water) 9  
MioBellini (Sparkling NA Wine and Peach Juice) 9  
Mionetto Sparkling NA Wine Glass 8  
Heineken 0.0 5  
Stella Artois Liberte 0.0% 5

**WEEKENDER** 9  
Gin, Floral Simple Syrup, Creme De Violette & Lemon

**BOURBON PEACH SMASH** 9  
O.G.D. Bourbon, Peach Puree, Lemon Juice & Simple Syrup

## 12" Neapolitan Wood fired Pizza

Cooks in only a couple of minutes inches away from an 800 degree fire creating a Charred crust.

**CHEESE** 14  
TOMATO SAUCE & MOZZARELLA

**MARGARITA** 15  
TOMATO SAUCE, MOZZARELLA, FRESH TOMATOES & BASIL

**PEPPERONI** 16  
TOMATO SAUCE, PEPPERONI & MOZZARELLA

**GREEK** 16  
OLIVE OIL, FETA, OLIVES, ONION & SPINACH

**VEGGIE** 16  
TOMATO SAUCE, SPINACH, OLIVES, TOMATOES, ONION, MUSHROOMS & MOZZARELLA

**FOUR SEASONS** 17  
TOMATO SAUCE, ARTICHOKE HEARTS, OLIVES, MUSHROOMS, HAM & MOZZARELLA

**SAUSAGE** 16  
TOMATO SAUCE, ITALIAN SAUSAGE & MOZZARELLA

**HAM** 16  
TOMATO SAUCE, COOKED HAM & MOZZARELLA

**THREE MEAT** 18  
TOMATO SAUCE, HAM, PEPPERONI, SAUSAGE & MOZZARELLA

**PROSCIUTTO** 16  
TOMATO SAUCE, MOZZARELLA & PARMA HAM

\*SUB GLUTEN FREE CRUST ADDITIONAL 4

## Wines by the Glass

WHITE	GLASS	BOTTLE	ROSÈ	GLASS	BOTTLE
Bolla Pinot Grigio	8	28	Beringer White Merlot	7	24
Santa Margherita Pinot Grigio	13	50	Stoller Pinot Noir Rosé	9	32
Bell Wine Cellars Sauvignon Blanc	9	35			
Pacific Rim Columbia Valley Sweet Riesling	9	32	<b>RED</b>		
Sean Minor Chardonnay	9	32	Bolla Chianti	8	28
Ron Rubin Russian River Valley Chardonnay	11	42	Banfi Chianti Classico Riserva	12	44
Black Stallion Napa Valley Chardonnay	12	44	Angeline California Pinot Noir	8	29
			Anne Amie Willamette Valley Pinot Noir	13	48
<b>SPARKLING BOTTLES</b>			Peter Zemmer Alto Adige Pinot Noir 100% Italian	15	54
House Brut	7		AR Guentota Malbec	11	40
Zonin Prosecco D.O.C.	8		Alexander Valley Vineyards Merlot	12	44
Mionetto Sparkling NA Wine Glass	8		Vina Robles Paso Robles Cabernet Sauvignon	13	48
Mionetto Sparkling NA Wine	30		Pasqua Lui Cabernet Sauvignon 100% Italian	14	50
La Gioiosa Valdobbiadene Prosecco	30		Wild Thing Mendocino Old Vine Zinfandel	10	36
D.O.C.G. Gloria Ferrer Sonoma Brut	40		Gundlach Bundschu Mountain Cuvee Sonoma	14	50
Chandon Napa Brut	50		Sella Antica Super Tuscan Red Blend	11	40
Jacques Bardelot Champagne	60				
Moet & Chandon Champagne	125				



# Antipasti



## CLASSIC ITALIAN

- FRIED CALAMARI** 15  
Calamari Dusted with Flour Then Fried Crisp, and Drizzled with Balsamic Vinegar
- MOZZARELLA CAPRESE GF** 13  
Fresh Mozzarella, made here daily, with fresh Tomatoes, Basil and Olive Oil
- BRUSCHETTA** 12  
Grilled slices of Bread topped three ways: Herbs and Feta Cheese, Tomato and Basil, and Ricotta and Pesto
- THE HUNTER** 15  
A variety of sliced Imported Italian meats served with the Chef's own Grilled Italian Sausage accompanied with Condiments

## CAPEO SIGNATURE

- CLAMS AND MUSSELS** 15  
Sautéed With Truffled Cream Sauce and Served With Grilled Bread
- GRILLED MEATBALLS** 14  
Meatballs made from Pork served on a Bed of Mixed Greens, Drizzled with a Balsamic Vinegar Reduction and Grilled Lemon
- FRIED SAGE LEAVES** 12  
Sage Leaves Fried Crisp and Served with a Tomato Dipping Sauce
- OCTOPUS** 14  
Fried Octopus With Tomatoes, Capers, Garlic, Onions And White Beans Tossed with Champagne Vinaigrette

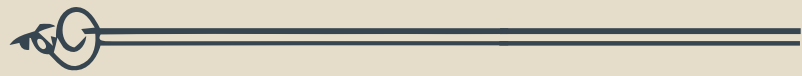
## Insalata

- HOUSE SALAD** 9  
Mixed Greens with Tomato, Onion, Peppers & Artichoke, Topped with a Sweet Balsamic Vinaigrette

- CAESAR SALAD** 9  
Romaine Lettuce Tossed with Croutons, Grated Grana Padano, Caesar Dressing & Toasted Pine Nuts

## Zuppa

- TOMATO & GORGONZOLA GF** 9  
Tomato Soup Made Daily and Seasoned With Herbs And Gorgonzola Cheese
- WILD MUSHROOM** 9  
Creamy Soup Made With Pureed Wild Mushrooms And a Hint of Black Truffle Oil
- BUTTERNUT SQUASH** 9  
Pureed Butternut Squash in a Creamy Sweet and Savory Soup with Toasted Almonds



## CLASSIC ITALIAN

- SPAGHETTI CARBONARA** 22  
Crispy Bacon and Pepper in a Sauce of Egg and Pecorino Cheese
- TAGLIATELLE al RAGU BOLOGNESE** 22  
Tagliatelle Tossed In A Meaty Tomato and Red Wine Sauce
- LASAGNA** 19  
Fresh Pasta Layered With Meaty Tomato Sauce & Pecorino Cheese
- LINGUINE IN CLAM SAUCE** 20  
Little Neck Clams in Light White Wine and Butter Sauce
- RISOTTO** 24  
(Made to Order, Please Allow 20 Minutes)  
Ask Your Server About Our Risotto of the Day
- FETTUCCHINI ALFREDO** 20  
Fettuccini Tossed With A Creamy Cheese Sauce With Grilled Chicken
- PAPPARDELLE WITH PESTO** 20  
House Made Pappardelle Pasta with a Classic Ligurian Sauce Made with Fresh Basil, Pinenuts, Olive Oil and Parma Cheese With Grilled Chicken

## Pasta

## CAPEO SIGNATURE

- CHESTNUT GNOCCHI** 25  
House Made Potato and Chestnut Dumplings Tossed in a light Mushroom and White Truffle Cream Sauce
- PAPPAREDELLE ALLA CAPEO** 20  
Mushrooms, Eggplant, Bacon, Olives, Artichoke Hearts & Peppers in a Tomato Sauce, Topped with a Scoop of Ricotta Cheese
- BAKED RIGATONI** 21  
Lamb Ragù Mixed with Eggplant, Fontina Cheese & Bechamel Sauce
- SEAFOOD LINGUINE** 29  
Calamari, Shrimp, Cod, Clams, and Scallops Cooked In White Wine, Tomato Sauce and Seafood Broth
- VEGETABLE LASAGNA** 18  
Layered with Vegetables, Ricotta, Tomato & Bechamel Sauce
- LINGUINE WITH LOBSTER AND SHRIMP** 37  
Cooked in a Light Cream and Seafood Broth
- SPINACH AND RICOTTA GNOCCHI (GNUDI)** 25  
Fresh Spinach Blended with Ricotta to make these Dumplings sitting on top of a White Truffle and Mushroom Cream Sauce.

## Entrees

\*Please note there is a \$5 charge for splitting entrees\*

## CLASSIC ITALIAN

**CHICKEN BREAST 25 OR VEAL SCALLOPINI 34**

Coated with Breadcrumbs or Flour and Served over Spaghetti

**PICATTA** – Lemon Juice, Capers, Parsley and White Wine

**MARSALA** – White Wine, Balsamic Vinegar and Marsala Wine with Mushrooms

**PARMESAN** – Baked With Tomato Sauce and Mozzarella Cheese

**EGGPLANT PARMESAN** 21

Eggplant Lightly Breaded and Fried, Then Baked with Fresh Mozzarella And Tomato Sauce Topped with Pecorino Romano Cheese

**VEAL OSSOBUCO** 39

A Classic Dish from Milan. Tender Veal Braised in Wine and Vegetables Served On a Bed of Saffron Risotto

## CAPEO SIGNATURE

**PORK CHOP GF** 30  
Tender Pork Chop Pan Seared, Finished with a Brandy and Parsley Butter Sauce

**BEEF TENDERLOIN GF** 39  
Beef Tenderloin Topped with Grilled Mushrooms and Goat Cheese

**LAMB WITH FIGS GF** 32  
Tender Lamb Shank Braised in a Rich Sweet Sauce of Wine and Figs Served On a Fried Polenta Cake

**VEAL ALLA CAPEO** 34  
Veal Scallopini Coated With Breadcrumbs and Cooked With Caramelized Onions, Artichoke Hearts, Shitake Mushrooms and Tomatoes in a Light Cream Broth.

**DUCK VALENTINE** 29  
Long Island Duck Breast Sliced and Finished with a Sweet Sambuca and Port Wine Sauce

