

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 Sweet Limoncello Mixed with a Sparkling Spumante	7	APEROL SPRITZ Sparkling Spumante, Aperol & Splash Soda Water	7
BELLINI Peach Juice Mixed with a Sparkling Spumante	7	PIMM'S CUP Pimm's Liquor, Ginger Ale & Lemon	7

BEER & SELTZER SELECTION

DOMESTIC & LOCAL		HARD SELTZER		IMPORTED	
Miller Lite (Pilsner)	4	Press Premium Alcohol Seltzer	5	Dos Equis Amber (Mexico)	5
Mich Ultra (Pilsner)	4			Peroni (Italy)	6
Lost Forty "Love Honey" (Bock)	5			Heineken O.O (Non-Alcoholic)	5
Lost Forty "Rockhound" (IPA)	5	BOTTLED WATER			
		San Pellegrino Sparkling Mineral Water (500 ml)	4		

CAPEO SIGNATURE COCKTAIL

TOM-A-TINI ALLA CAPEO Delicious Blend of Vodka and Tomolives. Taste Is Crisp and Clean with a Hint of Dill. * local	9	BOULEVARDIER Negroni's Cousin. Bullet Bourbon, Sweet Vermouth and Campari Aged in Charred Oak Barrel.	9	ROCK TOWN MANHATTINI Rock Town Bourbon, Sweet Vermouth and a Dash of Bitters with a Cherry. * local	9	WEEKENDER Gin, Floral Simple Syrup, Creme De Violette & Lemon	9
PORCH WEATHER Bourban, Lavender Simple Syrup, Lemon-Berry Tincture & Lemon Twist	9	LIMONCELLO-TINI Limoncello, Vodka, Simple Syrup, Lemon Juice with Sugar Rim	9	MISBEHAVING Tequila Blanco, Campari, Lime & Simple Syrup	9	BOURBON PEACH SMASH O.G.D. Bourbon, Peach Puree, Lemon Juice & Simple Syrup	9

12" Neapolitan Wood fired Pizza

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

CHEESE TOMATO SAUCE & MOZZARELLA	14	VEGGIE TOMATO SAUCE, SPINACH, OLIVES, TOMATOES, ONION, MUSHROOMS & MOZZARELLA	16	HAM TOMATO SAUCE, COOKED HAM & MOZZARELLA	16
MARGARITA TOMATO SAUCE, MOZZARELLA, FRESH TOMATOES & BASIL	15	FOUR SEASONS TOMATO SAUCE, ARTICHOKE HEARTS, OLIVES, MUSHROOMS, HAM & MOZZARELLA	17	THREE MEAT TOMATO SAUCE, HAM, PEPPERONI, SAUSAGE & MOZZARELLA	18
PEPPERONI TOMATO SAUCE, PEPPERONI & MOZZARELLA	16	SAUSAGE TOMATO SAUCE, ITALIAN SAUSAGE & MOZZARELLA	16	PROSCIUTTO TOMATO SAUCE, MOZZARELLA & PARMA HAM	16
GREEK OLIVE OIL, FETA, OLIVES, ONION & SPINACH	16				

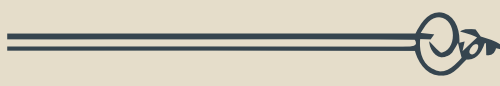
*SUB GLUTEN FREE CRUST ADDITIONAL 4

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 Rosè	9	32
Bell Wine Cellars Sauvignon Blanc	9	35			
Pacific Rim Columbia Valley Sweet Riesling	9	32	RED		
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	McManis Monterey Pinot Noir	8	29
			Anne Amie Willamette Valley Pinot Noir	13	48
SPARKLING BOTTLES			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
La Gioiosa Valdobbiadene Prosecco D.O.C.G.		30	Vina Robles Paso Robles Cabernet Sauvignon	13	48
Gloria Ferrer Sonoma Brut		40	Pasqua Lui Cabernet Sauvignon 100% Italian	14	50
Chandon Napa Brut		50	Wild Thing Mendocino Old Vine Zinfandel	10	36
Jacques Bardelot Champagne		60	Bell Wine Cellars Syrah	15	55
Moet & Chandon Champagne		125	Sella Antica Super Tuscan Red Blend	11	40



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

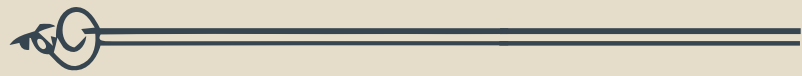
Insalata

- 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 Layered 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

