

ANTIPASTI

(Appetizer)

RICOTTA GNOCCHI \$ 10.00
Delicate Gnocchi Made With Ricotta Cheese Served With A Light Tomato Sauce

OCTOPUS \$ 9.00
Fried Octopus Tossed With Tomatoes, Capers, Garlic And Onions And A Champagne Vinaigrette

FRIED FISH \$9.50
Calamari, Shrimp and Scallops dusted with Flour, fried crisp, and Drizzled with Balsamic Vinegar

TUNA LOIN \$10.00
Seared Tuna Loin encrusted with black pepper and topped with Black Truffle Oil and Balsamic Vinegar

MOZZARELLA CAPRESE \$8.50
Fresh Mozzarella, made here daily, with fresh Tomatoes, Basil and Olive Oil

BRUSCHETTA \$7.00
Grilled slices of Bread topped three ways: Herbs and Feta Cheese, Tomato and Basil and Artichoke

DUCK CONFIT \$10.00
Tender breast of Duck seasoned then cooked and preserved in its own rendered fat

STUFFED EGGPLANT \$7.50
Fried Eggplant stuffed with Goat Cheese and topped with Fresh Tomato Sauce

THE HUNTER \$11.50
A variety of sliced Italian meats served with the Chef's Own Grilled Italian Sausage accompanied with Condiments

GRILLED MEATBALLS \$8.50
Meatballs made from Pork and Chicken served on a Bed of Dandelion Greens & drizzled with a Balsamic Vinegar reduction

CONTORNI

(Side Dishes)

HOUSE SALAD \$6.50
Mixed Greens with Tomato and Onion drizzled with a Sweet Balsamic Vinaigrette

CAESAR SALAD \$7.00
Tender leaves of Romaine Lettuce tossed with Croutons, grated Parmigiano Reggiano and Caesar dressing, with toasted Pine Nuts

FRIED SAGE LEAVES \$9.00
Sage leaves fried crisp and served with a Tomato dipping Sauce

ASPARAGUS SPEARS \$8.00
Steamed Asparagus spears served beneath a poached Egg and Shaved Parmigiano Reggiano

POTATO & GREEN BEAN TART \$7.00
Potato And Green Bean Mixed With Herbs, Pancetta, Cheeses, Baked & Topped With Truffle Butter

PRIMI PIATTI

(First Plate)

SPAGHETTI CARBONARA \$10.00
An ancient Roman recipe. This Creamy Spaghetti dish is made with Egg, Pancetta and Pecorino Cheese

TAGIATELLE al RAGU BOLOGNESE \$10.50
Tagliatelle tossed in a Meaty Tomato and Wine Sauce

PENNE al ARABIATTA \$8.50
Penne Pasta tossed with a spicy Tomato Sauce laced with Hot Red Peppers

LASAGNA \$11.00
A traditional Lasagna made in the old world style with fresh Pasta and layered With a classic Meat Sauce

FETTUCCHINI ALFREDO \$10.00
An American Favorite. Fettuccini tossed with a Cream and Cheese Sauce

PESTO ALLA CÀPEO \$10.50
Chestnut Pasta, Broccoli and Potatoes laced with Pesto (a combination of Basil, Pine Nuts and Parmigiano Reggiano)

RISOTTO \$14.50
A Creamy Rice Dish Made To Order. Served With Parmigiano Reggiano And 3 Ingredients Of Your Choice. Consult Your Server For Suggestions.

TOMATO AND GORGONZOLA SOUP \$ 7.00
A creamy Tomato Soup made daily and seasoned with Herbs and Gorgonzola Cheese

MINISTRONE SOUP \$ 7.00
Fresh Summer Vegetables Served In A Light Vegetable Broth

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 \$55.00
Farm Raised New Zealand Elk, Pan Seared And Served Under A Brandy Cream Sauce

OSSOBUCCO MILANESE \$45.00
A classic dish from Milan. A cross cut of the Veal Shank braised with Vegetables and served on a bed of Saffron Risotto

CHICKEN PICATTA \$22.00
Chicken Breast cooked with Lemon, Parsley and Capers in a White Wine and Butter Sauce

PORK CHOP \$28.00
Tender Pork Chop pan seared and finished with a Brandy and Parsley Butter

CHICKEN MARSALA \$ 22.00
Chicken Breast lightly breaded with Breadcrumbs and served in a Sauce of Marsala Wine, White Wine and Balsamic Vinegar

SWORDFISH \$21.00
Swordfish Marinated In Fresh Herbs And White Wine Then Grilled And Served On A Bed Of Haricotvert Green Beans With A Tomato And Caper Sauce

DUCK VALENTINE \$27.00
Pan seared Duck Breast with a Sauce of Sambucco and Port Wine

BEEF TENDERLOIN \$39.00
Grilled Beef Tenderloin with melted Goat Cheese and grilled Mushrooms

LAMB \$26.00
A tender Lamb Shank braised in wine with Potatoes And served in a rich Sauce

VEAL SCALLOPINI \$30.00
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

BAKED HALIBUT \$25.50
Alaskan Halibut prepared in the style of Tuscany, baked with Tomatoes, Olives and Artichoke Hearts in a rich Seafood Broth

VEAL CHOP \$45.00
14 OZ Bone-In Veal Chop Grilled And Served On A Bed Of Pancetta And Gorgonzola Polenta With A Cabernet And Shitake Mushroom Sauce

EGGPLANT PARMESAN \$18.00
Slices Of Eggplant Lightly Breaded And Fried, Then Baked With Fresh Mozzarella And Tomato Sauce Topped With Shaved Aged Grana Podano Cheese

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