

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 7
Sweet Limoncello Mixed with a Sparkling Spumante

BELLINI 7
Peach Juice Mixed with a Sparkling Spumante

APEROL SPRITZ 7
Sparkling Spumante, Aperol & Splash Soda Water

PIMM'S CUP 7
Pimm's Liquor, Ginger Ale & Lemon

BEER & SELTZER SELECTION

DOMESTIC & LOCAL
Miller Lite (Pilsner) 4
Mich Ultra (Pilsner) 4
Lost Forty "Love Honey" (Bock) 5
Lost Forty "Rockhound" (IPA) 5

HARD SELTZER
Press Premium Alcohol Seltzer 5

IMPORTED
Dos Equis Amber (Mexico) 5
Peroni (Italy) 6
Heineken 0.0 (Non-Alcoholic) 5

BOTTLED WATER
San Pellegrino Sparkling Mineral Water (500 ml) 4

CAPEO SIGNATURE COCKTAIL

TOM-A-TINI 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

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

LIMONCELLO-TINI 9
Limoncello,Vodka,SimpleSyrup, 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, Grapefruit, Lime & Simple Syrup

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

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

Bolla Pinot Grigio 8
Santa Margherita Pinot Grigio 13
Bell Wine Cellars Sauvignon Blanc 9
Pacific Rim Columbia Valley Sweet Riesling 9
Sean Minor Chardonnay 9
Ron Rubin Russian River Valley Chardonnay 11
Kendall Jackson Napa Chardonnay 12

SPARKLING BOTTLES

House Brut 7
Zonin Prosecco D.O.C. 8
La Gioiosa Valdobbiadene Prosecco D.O.C.G. 30
Gloria Ferrer Sonoma Brut 40
Chandon Napa Brut 50
Jacques Bardelot Champagne 60
Moet & Chandon Champagne 125

GLASS

BOTTLE

ROSÈ

Beringer White Merlot 7
Stoller Pinot Noir Rosé 9

RED

Bolla Chianti 8
Banfi Chianti Classico Riserva 12
McManis Monterey Pinot Noir 8
Anne Amie Willamette Valley Pinot Noir 13
AR Guentota Malbec 11
Alexander Valley Vineyards Merlot 12
Vina Robles Paso Robles Cabernet Sauvignon 13
Pasqua Lui Cabernet Sauvignon 100% Italian 14
Wild Thing Mendocino Old Vine Zinfandel 10
Bell Wine Cellars Syrah 15
St. Hubert's The Stag Red Blend 12
Sella Antica Super Tuscan Red Blend 11

GLASS

BOTTLE

24
32
28
44
29
48
40
44
48
50
36
55
44
40



Antipasti



CLASSIC ITALIAN

FRIED CALAMARI Calamari Dusted with Flour Then Fried Crisp, and Drizzled with Balsamic Vinegar	14
MOZZARELLA CAPRESE GF Fresh Mozzarella, made here daily, with fresh Tomatoes, Basil and Olive Oil	13
BRUSCHETTA Grilled slices of Bread topped three ways: Herbs and Feta Cheese, Tomato and Basil, and Ricotta and Pesto	11
THE HUNTER A variety of sliced Imported Italian meats served with the Chef's own Grilled Italian Sausage accompanied with Condiments	15

CAPEO SIGNATURE

CLAMS AND MUSSELS Sautéed With Truffled Cream Sauce and Served With Grilled Bread	14
GRILLED MEATBALLS Meatballs made from Pork served on a Bed of Mixed Greens, Drizzled with a Balsamic Vinegar Reduction and Grilled Lemon	13
FRIED SAGE LEAVES Sage Leaves Fried Crisp and Served with a Tomato Dipping Sauce	12
OCTOPUS Fried Octopus With Tomatoes, Capers, Garlic, Onions And White Beans Tossed with Champagne Vinaigrette	13

Insalata

HOUSE SALAD Mixed Greens with Tomato, Onion, Peppers & Artichoke, Topped with a Sweet Balsamic Vinaigrette	9
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CAESAR SALAD Romaine Lettuce Tossed with Croutons, Grated Grana Padano, Caesar Dressing & Toasted Pine Nuts	9
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Zuppa

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



CLASSIC ITALIAN

SPAGHETTI CARBONARA Crispy Bacon and Pepper in a Sauce of Egg and Pecorino Cheese	20
TAGLIATELLE ai RAGU BOLOGNESE Tagliatelle Tossed In A Meaty Tomato and Red Wine Sauce	20
LASAGNA Fresh Pasta Layered With Meaty Tomato Sauce & Pecorino Cheese	19
LINGUINE IN CLAM SAUCE Little Neck Clams in Light White Wine and Butter Sauce	20
RISOTTO (Made to Order, Please Allow 20 Minutes) Ask Your Server About Our Risotto of the Day	23
FETTUCCINI ALFREDO Fettuccini Tossed With A Creamy Cheese Sauce With Grilled Chicken	19
PAPPARDELLE WITH PESTO House Made Pappardelle Pasta with a Classic Ligurian Sauce Made with Fresh Basil, Pinenuts, Olive Oil and Parma Cheese With Grilled Chicken	24

Pasta

CAPEO SIGNATURE

GNOCCHI House Made Potato and Chestnut Dumplings Tossed in a light Mushroom and White Truffle Cream Sauce	25
PAPPAREDELLE ALLA CAPEO Mushrooms, Eggplant, Bacon, Olives, Artichoke Hearts & Peppers in a Tomato Sauce, Topped with a Scoop of Ricotta Cheese	20
BAKED RIGATONI Lamb Ragu Layered with Eggplant, Fontina Cheese & Bechamel Sauce	20
SEAFOOD LINGUINE Calamari, Shrimp, Cod, Clams, and Scallops Cooked In White Wine, Tomato Sauce and Seafood Broth	28
VEGETABLE LASAGNA Layered with Vegetables, Ricotta, Tomato & Bechamel Sauce	18
LINGUINE WITH LOBSTER AND SHRIMP Cooked in a Light Cream and Seafood Broth	37

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 Eggplant Lightly Breaded and Fried, Then Baked with Fresh Mozzarella And Tomato Sauce Topped with Pecorino Romano Cheese	21
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VEAL OSSOBUCO A Classic Dish from Milan. Tender Veal Braised in Wine and Vegetables Served On a Bed of Saffron Risotto	39
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CAPEO SIGNATURE

PORK CHOP GF Tender Pork Chop Pan Seared, Finished with a Brandy and Parsley Butter Sauce	30
BEEF TENDERLOIN GF Beef Tenderloin Topped with Grilled Mushrooms and Goat Cheese	39
LAMB WITH FIGS GF Tender Lamb Shank Braised in a Rich Sweet Sauce of Wine and Figs Served On a Fried Polenta Cake	32
VEAL ALLA CAPEO Veal Scallopinini Coated With Breadcrumbs and Cooked With Caramelized Onions, Artichoke Hearts, Shitake Mushrooms and Tomatoes in a Light Cream Broth.	34
DUCK VALENTINE Long Island Duck Breast Sliced and Finished with a Sweet Sambuca and Port Wine Sauce	29