

# 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

**AMERICANO ROSA** 7  
Cocchi Rosa Vermouth, Soda Water and Lemon Wheel

**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** 12  
Delicious Blend of Vodka and Tomolives. Taste Is Crisp and Clean with a Hint of Dill. \* local

**MISBEHAVING** 12  
Tequila Blanco, Campari, Grapefruit, Lime & Simple Syrup

**BOULEVARDIER** 12  
Negroni's Cousin. Bullet Bourbon, Sweet Vermouth and Campari Aged in Charred Oak Barrel.

**LIMONCELLO-TINI** 12  
Limoncello, Vodka, Simple Syrup, Lemon Juice with Sugar Rim

**ROCK TOWN MANHATTINI** 12  
Rock Town Bourbon, Sweet Vermouth and a Dash of Bitters with a Cherry. \* local

**SKYLINE** 12  
Dewars Scotch, Lemon Juice, Simple Syrup with Fernet Branca float with Orange Twist.

**DAMN GOOD DAIQUIRI** 12  
Passion Fruit White Rum, Passion Fruit Juice & Fresh Lime Juice.

**GONDOLA** 12  
Gin, Blanco Vermouth, Tuaca, Lemon Juice and Simple Syrup, Rocks with Lemon Twist

## 12" Neapolitan Wood fired Pizza

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

**CHEESE** 13  
TOMATO SAUCE & MOZZARELLA

**MARGARITA** 14  
TOMATO SAUCE, MOZZARELLA, FRESH TOMATOES & BASIL

**PEPPERONI** 15  
TOMATO SAUCE, PEPPERONI & MOZZARELLA

**GREEK** 15  
OLIVE OIL, FETA, OLIVES, ONION & SPINACH

**VEGGIE** 15  
TOMATO SAUCE, SPINACH, OLIVES, TOMATOES, ONION, MUSHROOMS & MOZZARELLA

**FOUR SEASONS** 16  
TOMATO SAUCE, ARTICHOKE HEARTS, OLIVES, MUSHROOMS, HAM & MOZZARELLA

**SAUSAGE** 15  
TOMATO SAUCE, ITALIAN SAUSAGE & MOZZARELLA

**HAM** 15  
TOMATO SAUCE, COOKED HAM & MOZZARELLA

**THREE MEAT** 17  
TOMATO SAUCE, HAM, PEPPERONI, SAUSAGE & MOZZARELLA

**PROSCIUTTO** 15  
TOMATO SAUCE, MOZZARELLA & PARMA HAM

\*SUB GLUTEN FREE CRUST ADDITIONAL 4

## Wines by the Glass

WHITE	GLASS	BOTTLE	ROSÈ	GLASS	BOTTLE
Placido 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	Placido Chianti	8	28
Ron Rubin Russian River Valley Chardonnay	11	42	Banfi Chianti Classico Riserva	10	38
Starmont Carneros Chardonnay	12	44	McManis Monterey Pinot Noir	8	29
			Stoller Dundee Hills Pinot Noir	12	44
<b>SPARKLING BOTTLES</b>			Anne Amie Willamette Valley Pinot Noir	13	48
House Brut	7		AR Guentota Malbec	11	40
Zonin Prosecco D.O.C.	8		Alexander Valley Merlot	10	37
La Gioiosa Valdobbiadene Prosecco D.O.C.G.		30	Donati Cabernet Sauvignon	11	42
Gloria Ferrer Sonoma Brut		40	Black Stallion Napa Cabernet Sauvignon	13	50
Chandon Napa Brut		50	Bell Wine Cellars Syrah	12	44
Jacques Bardelot Champagne		60	Spann Vineyards "The Classic Four"	12	44
Moet & Chandon Champagne		125	Masi Campofiorin	11	40
Dom Perignon Champagne		235			

# Antipasti

- FRIED CALAMARI** 13  
Calamari Dusted with Flour Then Fried Crisp and Drizzled with Balsamic Vinegar
- MOZZARELLA CAPRESE GF** 12  
Fresh Mozzarella, made here daily, with fresh Tomatoes, Basil and Olive Oil
- BRUSCHETTA** 10  
Grilled slices of Bread topped three ways: Herbs and Feta Cheese, Tomato and Basil, and Ricotta and Pesto
- THE HUNTER** 14  
A variety of sliced Imported Italian meats served with the Chef's own Grilled Italian Sausage accompanied with Condiments

- OCTOPUS** 12  
Fried Octopus With Tomatoes, Capers, Garlic, Onions And White Beans Tossed with Champagne Vinaigrette
- GRILLED MEATBALLS** 12  
Meatballs made from Pork served on a Bed of Mixed Greens, Drizzled with a Balsamic Vinegar Reduction and Grilled Lemon
- FRIED SAGE LEAVES** 11  
Sage Leaves Fried Crisp and Served with a Tomato Dipping Sauce

## Zuppa

- TOMATO & GORGONZOLA GF** 8  
Tomato Soup Made Daily and Seasoned With Herbs And Gorgonzola Cheese
- WILD MUSHROOM** 8  
Creamy Soup Made With Pureed Wild Mushrooms And a Hint of Black Truffle Oil
- BUTTERNUT SQUASH** 8  
Pureed Butternut Squash in a Creamy Sweet and Savory Soup with Toasted Almonds

## Insalata

- HOUSE SALAD** 8  
Mixed Greens with Tomato, Onion, Peppers & Artichoke, Topped with a Sweet Balsamic Vinaigrette
- CAESAR SALAD** 8  
Romaine Lettuce Tossed with Croutons, Grated Grana Padano, Caesar Dressing & Toasted Pine Nuts

WE PROUDLY MAKE EVERYTHING IN-HOUSE.

ALL DISHES ARE MADE TO ORDER.

PLEASE ALLOW UP TO 45 MINUTES FOR CERTAIN ENTREE ORDERS.

WE ALWAYS BUY FRESH & LOCAL WHEN IN SEASON & FEASIBLE!

## Contorni

- SIDE VEGETABLE** 5  
Consult your Server for Today's Side Vegetable

# Pasta

- |  |  |   |
|--|--|---|
| <b>SPAGHETTI CARBONARA *</b> 19<br>Crispy Bacon and Pepper in a Sauce of Egg and Pecorino Cheese       | <b>LINGUINE IN CLAM SAUCE</b> 19<br>Little Neck Clams in Light White Wine and Butter Sauce   | <b>BAKED RIGATONI</b> 19<br>Lamb Ragu Layered with Eggplant, Fontina & Bechamel Sauce   |
| <b>TAGLIATELLE al RAGU BOLOGNESE</b> 19<br>Tagliatelle Tossed In A Meaty Tomato and Red Wine Sauce     | <b>VEGETABLE LASAGNA</b> 17<br>Layered with Vegetables, Ricotta, Tomato & Bechamel Sauce   | <b>RISOTTO</b> 20<br>(Made to Order, Please Allow 20 Minutes)<br>Ask Your Server About the Risotto of the Day   |
| <b>TAGLIATELLE WITH PORCINI</b> 18<br>Porcini's and Black Truffle Oil in a Light Wine and Butter Sauce | <b>SEAFOOD LINGUINE</b> 27<br>Calamari, Shrimp, Cod, Clams, and Scallops Cooked In White Wine, Tomato Sauce and Seafood Broth  | <b>PAPPAREDELLE al PESTO *</b> 18<br>Pappardelle Tossed In Sauce of Pesto (Basil, Pine Nuts, Garlic, Cheese & EVOO)<br><b>With Grilled Chicken</b> 23 |
| <b>LASAGNA</b> 18<br>Fresh Pasta Layered With Meaty Tomato Sauce & Pecorino Cheese                     | <b>PAPPAREDELLE ALLA CAPEO</b> 19<br>Porcini Mushrooms, Eggplant, Bacon, Olives, Artichoke Hearts & Roasted Marconi Peppers in a Tomato Sauce, Topped with a Scoop of Ricotta Cheese | <b>FETTUCCINI ALFREDO</b> 18<br>Fettuccini Tossed With A Creamy Cheese Sauce<br><b>With Grilled Chicken</b> 23  |
| <b>LINGUINE WITH LOBSTER AND SHRIMP</b> 36<br>Cooked in a Light Cream and Seafood Broth                |  |   |

\* Hot Pasta Tossed in Fresh Room Temp Sauce  
Also not meant to be served piping hot

# Entrees

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

- CHICKEN BREAST 24 OR VEAL SCALLOPINI 33**  
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 Shitake Mushrooms  
**PARMESAN** – Baked With Tomato Sauce and Mozzarella Cheese Served over Spaghetti

- PORK CHOP GF** 29  
Tender Pork Chop Pan Seared Finished with a Brandy and Parsley Butter Sauce
- LAMB WITH FIGS GF** 31  
Tender Lamb Shank Braised in a Rich Sweet Sauce of Wine and Figs Served On a Fried Polenta Cake
- BEEF TENDERLOIN GF** 38  
Beef Tenderloin Topped with Grilled Mushrooms and Goat Cheese

- EGGPLANT PARMESAN** 20  
Eggplant Lightly Breaded and Fried, Then Baked with Fresh Mozzarella And Tomato Sauce Topped with Pecorino Romano Cheese
- VEAL ALLA CAPEO** 33  
Veal Scallopini Coated With Breadcrumbs and Cooked With Caramelized Onions, Artichoke Hearts, Shitake Mushrooms and Tomatoes in a Light Cream Broth.
- VEAL OSSOBUCO** 38  
A Classic Dish from Milan. Tender Veal Braised in Wine and Vegetables Served On a Bed of Saffron Risotto
- DUCK VALENTINE GF** 28  
Pan Seared Duck Breast With A Sauce Of Sambucco And Port Wine