

# *Ristorante C apeo*

## *Wines By The Glass*

### *White*

	<u><i>Glass</i></u>	<u><i>Bottle</i></u>
Bolla Pinot Grigio.....	8	29
Santa Margherita Pinot Grigio.....	16	51
Bell Wine Cellars Sauvignon Blanc .....	11	36
Pacific Rim Sweet Riesling.....	10	33
Sean Minor Central Coast Chardonnay .....	10	33
Ron Rubin Russian River Valley Chardonnay .....	12	43
Black Stallion Napa Valley Chardonnay .....	14	45

### *Sparkling*

House Brut .....	8	
Zonin Prosecco D.O.C. ....	9	
Freixenet Sparkling NA Wine .....	9	

### *Ros *

Beringer White Merlot .....	8	25
Stoller Oregon Pinot Noir Ros� .....	10	33

### *Red*

Bolla Chianti.....	8	29
Banfi Chianti Classico Riserva .....	15	45
McManis Monterey Pinot Noir .....	9	30
Anne Amie Willamette Valley Pinot Noir .....	15	49
Peter Zemmer Alto Adige Pinot Noir 100% Italian .....	16	55
AR Guentota Malbec .....	12	41
Alexander Valley Vineyards Merlot .....	14	45
Vina Robles Paso Robles Cabernet Sauvignon .....	14	49
Pasqua Lui Cabernet Sauvignon 100% Italian .....	16	51
Wild Thing Mendocino Old Vine Zinfandel .....	14	37
Presquile Santa Barbara Syrah .....	15	51
Sella Antica Red Blend Super Tuscan .....	11	41

# *Welcome To* *Ristorante Capeo*

## *First Course* **8 per guest**

*Assorted Appetizers Served Family Style*  
*(Fried Calamari, The Hunter, Mozzarella and*  
*Bruschetta)*

## *Second Course* **11 per guest**

*Caesar Salad*  
*House Salad*  
*Tomato Gorgonzola Soup,*  
*Mushroom Truffle Soup*

## *Third Course*

*Chicken Picatta* **26**  
*Grilled Beef Tenderloin* **42**  
*Vegetable Lasagna* **19**  
*Fettuccine Alfredo with Grilled Chicken* **26**

## *Fourth Course* **11 per guest**

*Tiramisu,*  
*Chocolate Hazelnut Mousse,*  
*White Chocolate Crème Brule*