

Welcome to Ristorante Capeo

Thank you for being here! Relax and Enjoy

Attention: All Prices Reflect Non-Cash Card Payments. A 4% Discount Applies To All Cash Payments.

How about starting with:

APERITIVO

They are Typically Lower in Alcohol and used to Relax the Body and Stimulate the Appetite

AMALFI 9
Sweet Limoncello Mixed with a Sparkling Spumante

BELLINI 9
Peach Juice Mixed with a Sparkling Spumante

APEROL SPRITZ 9
Sparkling Spumante, Aperol & Splash Soda Water

PIMM'S CUP 9
Pimm's Liquor, Ginger Ale & Lemon

BEER & SELTZER SELECTION

DOMESTIC & LOCAL

Miller Lite (Pilsner) 5
Mich Ultra (Pilsner) 5
Flyway "Honeybird" (Blonde Ale) 6
Lagunita's IPA 6

HARD SELTZER

Press Premium Alcohol Seltzer 6

IMPORTED

Dos Equis Amber (Mexico) 6
Peroni (Italy) 7

BOTTLED WATER

San Pellegrino Sparkling Mineral Water (500 ml) 5

NON ALCOHOLIC SELECTION

IMPORTED

Venetian Spritz (Sparkling NA Wine, Mionetto Aperitivo & Soda Water) 10
NABellini (Sparkling NA Wine and Peach Juice) 9
Freixenet Sparkling NA Wine Glass 9
Guinness 0 14.9oz 7
Stella Artois Liberte 0.0% 6

CAPEO SIGNATURE COCKTAIL

TOM-ATINI ALLA CÀPEO 10
Delicious Blend of Vodka and Tomolives. Taste Is Crisp and Clean with a Hint of Dill. * local

BASIL GIMLET 10
Rock Town Basil Vodka, Fresh Basil and Lime Juice * local

BARNSTORMER 10
O.G.D. Bourbon, Aperol, Alpeggio Hay Liquor and Lemon Juice

LIMONCELLO-TINI 10
House-Made Limoncello, Lemon Juice with Sugar Rim

ALL 'ANTICA 10
Bulleit Bourbon, Liquor 43, Rock Town Coffee and Mole Bitters * local

MEDITER-INI 10
Fig Infused Vodka, Pama Pomegranate Liquor and Lemon Juice

SUNSET AVIATION 10
Broker's Gin, House-Made Orangecello and Creme De Violette

BOURBON PEACH SMASH 10
O.G.D. Bourbon , Peach Puree, Lemon Juice & Simple Syrup

12" Neapolitan Wood fired Pizza

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

CHEESE 17
TOMATO SAUCE & MOZZARELLA

MARGARITA 18
TOMATO SAUCE, MOZZARELLA, FRESH TOMATOES & BASIL

PEPPERONI 19
TOMATO SAUCE, PEPPERONI & MOZZARELLA

GREEK 19
OLIVE OIL, FETA, OLIVES, ONION & SPINACH

VEGGIE 19
TOMATO SAUCE, SPINACH, OLIVES, TOMATOES, ONION, MUSHROOMS & MOZZARELLA

FOUR SEASONS 20
TOMATO SAUCE, ARTICHOKE HEARTS, OLIVES, MUSHROOMS, HAM & MOZZARELLA

SAUSAGE 19
TOMATO SAUCE, ITALIAN SAUSAGE & MOZZARELLA

HAM 19
TOMATO SAUCE, COOKED HAM & MOZZARELLA

THREE MEAT 20
TOMATO SAUCE, HAM, PEPPERONI, SAUSAGE & MOZZARELLA

PROSCIUTTO 19
TOMATO SAUCE, MOZZARELLA & PARMA HAM

SUB GLUTEN FREE CRUST ADDITIONAL 4

Wines by the Glass

WHITE

Ruffino Pinot Grigio 8
Santa Margherita Pinot Grigio 16
Bell Wine Cellars Sauvignon Blanc 11
Pacific Rim Columbia Valley Sweet Riesling 10
Sean Minor Chardonnay 10
Ron Rubin Russian River Valley Chardonnay 12
Black Stallion Napa Valley Chardonnay 14

SPARKLING BOTTLES

House Brut 8
Zonin Prosecco D.O.C. 9
Freixenet Sparkling NA Wine 9
La Gioiosa Valdobbiadene Prosecco 31
D.O.C.G. Gloria Ferrer Sonoma Brut 31
Chandon Napa Brut 41
Jacques Bardelot Champagne 51
Moet & Chandon Champagne 61

GLASS

BOTTLE

ROSÈ

Beringer White Merlot 8
Stoller Pinot Noir Rosé 10

RED

Gabbiano Chianti Classico 8
Cafaggio Chianti Classico Single Estate 13
McManis Monterey Pinot Noir 9
Anne Amie Willamette Valley Pinot Noir 15
Peter Zemmer Alto Adige Pinot Noir 100% Italian 16
AR Guentota Malbec 12
Alexander Valley Vineyards Merlot 14
Vina Robles Paso Robles Cabernet Sauvignon 14
Pasqua Lui Cabernet Sauvignon 100% Italian 16
Caymus "The Walking Fool" Red Blend 17
Presquile Santa Barbara Syrah 15
Sella Antica Super Tuscan Red Blend 11

GLASS

BOTTLE

25
33
29
45
30
49
55
41
45
49
51
60
51
41



CLASSIC ITALIAN

FRIED CALAMARI *	16
Calamari Dusted with Flour Then Fried Crisp, and Drizzled with Balsamic Vinegar	
MOZZARELLA CAPRESE GF	14
Fresh Mozzarella, made here daily, with Fresh Tomatoes, Basil and Olive Oil	
BRUSCHETTA	13
Grilled slices of Bread topped three ways: Herbs and Feta Cheese, Tomato and Basil, and Ricotta and Pesto	
THE HUNTER	16
A variety of sliced Imported Italian meats served with the Chef's own Grilled Italian Sausage accompanied with Condiments	

CAPEO SIGNATURE

CLAMS AND MUSSELS *	16
Sautéed With Truffled Cream Sauce and Served With Grilled Bread	
GRILLED MEATBALLS	15
Meatballs made from Pork served on a Bed of Mixed Greens, Drizzled with a Balsamic Vinegar Reduction and Grilled Lemon	
FRIED SAGE LEAVES	13
Sage Leaves Fried Crisp and Served with a Tomato Dipping Sauce	
OCTOPUS *	15
Fried Octopus With Tomatoes, Capers, Garlic, Onions And White Beans Tossed with Champagne Vinaigrette	

Insalata

HOUSE SALAD	10
Mixed Greens with Tomato, Onion, Peppers & Artichoke, Topped with a Sweet Balsamic Vinaigrette	
CAESAR SALAD	10
Romaine Lettuce Tossed with Croutons, Grated Grana Padano, Caesar Dressing & Toasted Pine Nuts	
LACTO-FERMENTED VEGETABLES	5
Mixed Vegetables (Peppers, Zucchini, Onion & Cauliflower) Or Red Cabbage Sauerkraut	

Zuppa

SOUP OF THE DAY
Ask Your Server About the Soup of the Day
CUP 6 BOWL 10

Sides

Spaghetti with Marinara Sauce	7
Spaghetti with Bolognese Sauce	9
Fettuccinni with Alfredo Sauce	9
Creamy Polenta	7

CONSUMER ADVISORY:

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



CLASSIC ITALIAN

SPAGHETTI CARBONARA	23
Crispy Bacon and Pepper in a Sauce of Egg and Pecorino Cheese	
TAGLIATELLE al RAGU BOLOGNESE	23
Meaty Tomato Sauce Made in the Style Of Bologna	
LASAGNA	20
Fresh Pasta Layered With Our Bolognese and Bechamel Sauces	
LINGUINE IN CLAM SAUCE *	21
Little Neck Clams in Light White Wine and Butter Sauce	
RISOTTO	25
(Made to Order, Please Allow 20 Minutes) Ask Your Server About Our Risotto of the Day	
FETTUCCINI ALFREDO	21
Fettuccini Tossed With A Creamy Cheese Sauce With Grilled Chicken	
	26

Pasta

CAPEO SIGNATURE

FETTUCCINI VERDE *	26
House Made Spinach Pasta Tossed in Our Creamy Pesto Sauce Served With Five Shrimp	
BAKED RIGATONI	22
Lamb Ragu Mixed with Eggplant, Fontina Cheese & Bechamel Sauce	
SEAFOOD LINGUINE *	30
Calamari, Shrimp, Cod, Clams, and Scallops Cooked In White Wine, Tomato Sauce and Seafood Broth	
VEGETABLE LASAGNA	19
Fresh Spinach Pasta Layered with Our Mushroom and Eggplant Ragu, Bechamel Sauce, Fresh Spinach and Ricotta	
LINGUINE WITH LOBSTER AND SHRIMP *	42
Cooked in a Light Cream and Seafood Broth	
SPINACH AND RICOTTA GNOCCHI	26
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 26 OR VEAL SCALLOPINI 35

Coated with Breadcrumbs or Flour and Served over Spaghetti

PICCATA – 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 22
Made in the Traditional Style, Fried Eggplant Layered with Fresh Mozzarella And Tomato Sauce Topped with Pecorino Cheese and Oven Baked

VEAL OSSOBUCO 41
A Classic Dish from Milan. Tender Veal Braised in Wine and Vegetables Served On a Bed of Saffron Risotto

CAPEO SIGNATURE

PORK CHOP GF * 32
Tender Pork Chop Pan Seared, Finished with a Brandy and Parsley Butter Sauce

BEEF TENDERLOIN GF * 42
Beef Tenderloin Topped with Grilled Mushrooms and Goat Cheese

LAMB WITH FIGS GF 33
Tender Lamb Shank Braised in a Rich Sweet Sauce of Wine and Figs Served on a Bed of Creamy Polenta

VEAL ALLA CAPEO 35
Veal Scallopini Coated With Breadcrumbs and Cooked With Caramelized Onions, Artichoke Hearts, Shiitakes and Tomatoes in a Light Cream Broth.

FRESH FISH OF THE DAY 36
Served on Top of Creamy Risotto
Consult Server for Tonight's Preparation