

# Capone's Cucina



## ~Antipasti~

### **Carpaccio De Manzo**

Thin slices of beef tenderloin topped with olive oil, lemon, capers and shaved Parmesan cheese. ~11.95

### **Focaccia**

Traditional flat Italian bread ~3.95

### **Bruschetta "Capone"**

Grilled and toasted bread topped with olive oil, garlic, basil and diced fresh tomatoes. ~7.50

### **Carciofi Alla "Dino"** (Creamy Cajon artichoke hearts)

Tender artichoke hearts sautéed with Cajun spices and touch of cream. ~7.95

### **Calamari Fritti**

Lightly breaded and fried squids served with spicy marinara sauce. ~10.95

### **Affettato Alla Siciliana**

(Perfect dish for two to share)

Thin slices of cold cut, Italian cheeses, marinated artichoke hearts and mushrooms and kalamata olives. \$9.95

### **Vongole e Cozze al Sughetto De Pomodoro**

(Steamed clams & mussels)

Clams and mussels sautéed with garlic, spices, and white wine and marinara sauce. ~12.95

### **Cominazione Siciliana**

(Seafood combination)

Fresh mussels, clams, calamari and shrimp sautéed in white wine and Italian herbs in spicy tomato sauce. ~16.95

### **Scampi Di Parma**

Fresh shrimp wrapped with prosciutto, grilled and served on a bed of lemon cream sauce. ~11.95

### **Melanzene Caprese**

Sliced grilled eggplant, fresh mozzarella, and basil, garnished with balsamic vinegar. ~7.95



## ~Zuppe E Insalate~

### **Pasta Fageoli** (Italian bean soup)

Homemade Italian beans soup served with short pasta. ~5.50

### **Minestrone** (Italian vegetable soup)

Homemade Italian vegetable soup. ~5.50

### **Ensalata Ceasar**

Romaine lettuce, croutons, parmesan cheese in our homemade ceasar dressing.

~Small ~ 3.95~ Large ~ 7.95~

### **Ensalata Caprese**

Slices of tomatoes, buffalo mozzarella, spices, fresh basil and topped with olive oil and a touch of balsamic vinegar. ~8.50

### **Ensalata Romano** (Hearts of Romaine salad)

Heart of romaine with pine nuts, gorgonzola, olive oil and balsamic vinegar. ~7.50

### **Ensalata Crecia** (Greek salad)

Romaine lettuce, fresh tomatoes, kalamata olives, red onions and feta cheese tossed with house vinaigrette. ~7.95



## ~Pasta~

~All pastas include salad and our homemade fresh rolls. ~

### **Risotto Del Giorno** (Italian Arborio rice)

(Ask your server for chef's selection or create your own)

### **Spaghetti Marinara O Bolognese**

Long pasta, sautéed in our marinara sauce. ~\$11.50

Homemade meat sauce ~\$13.50

(Add side sausage 4.50/ meatballs 3.95)

### **Capellini Alla Checca** (Tomato, basil pasta)

Angel hair, garlic, fresh tomatoes, basil, olive oil and spices. ~14.95

### **Spaghetti Alla Crecia**

Long pasta with red onions, pancetta, feta cheese, fresh basil, black kalamata olives and pine nuts ~15.95 (add chicken 4.00)

### **Capellini Fresca**

Angel hair sautéed with garlic, sun dried tomatoes, black olives, artichoke hearts, mushrooms, fresh tomatoes and basil with a touch of balsamic vinegar. ~15.95 (add chicken 4.00)

### **Ravioli Con Spinaci**

Homemade spinach ravioli sautéed with garlic, spinach, spices and creamy pink sauce. ~15.95

### **Ravioli Marinara**

Cheese ravioli topped with home made marinara sauce, mozzarella cheese and baked in our wood oven~14.95

### **Penne Primavera**

Tube pasta sautéed with garlic, seasoned vegetables and pink sauce. ~16.95  
(Add chicken 4.00 or Shrimp 5.50)

### **Penne Con Petit De Pollo** (Penne with chicken and rosemary)

Dino's signature dish made with tube pasta sautéed with mushrooms, fresh tomatoes, chicken, rosemary, red onions and light creamy balsamic sauce. ~16.95

### **Linguini Con Pollo** (Cajun style)

Long pasta sautéed with chicken and shrimps, red and green peppers, red onions and creamy Cajun sauce. ~18.95

### **Penne Salsiccia e Pepperoni** (Penne with sausage and pepper)

A favorite at Capone's, tube pasta sautéed with onions, bell peppers, Italian sausage, spices, white wine and marinara sauce. ~16.95

### **Farfalle O'Sole Mio** (Bow tie with chicken and sun dried tomatoes)

Another signature dish of Dino's prepared with bow tie pasta sautéed with garlic, chicken, fresh and sun dried tomatoes, mushrooms and basil in a light creamy marsala sauce. ~16.95

### **Linguine Alle Vongole Bianca O Rosso** (Baby clams linguine)

Long pasta sautéed with garlic, baby clams, spices and your choice of white wine sauce or red sauce. ~17.95

### **Lasagna "Capone"**

Homemade lasagna with small meatballs, ricotta cheese, Bolognese sauce, lots of mozzarella and marinara sauce. ~15.95



~Split charge ~3.00~



## ~Pasta~

(continued)

### **Fettuccine Salmone Affumigato** (Smoked salmon fettuccine)

Flat pasta sautéed with garlic, smoked salmon, fresh basil  
in a white creamy sauce. ~15.95

### **Gnocchi Al Pomodoro O Gorgonzola** (Potato dumplings)

Homemade potato dumplings sautéed in tomato  
sauce or creamy gorgonzola sauce. ~15.95

### **Linguine Frutti De Mare** (Seafood pasta)

Long pasta sautéed with garlic, mussels, clams, shrimp, calamari,  
spices and choice of white wine sauce or red sauce. ~20.95

### **Melanzana Parmigiana** (Eggplant parmesan)

Eggplant breaded and fried, topped with marinara sauce and mozzarella, baked in  
the oven and served with a side of pasta. ~14.95

### **Manicotti Della Mama**

Tube pasta filled with ricotta, parmesan and asiago cheese, baked  
with marinara sauce and melted mozzarella. ~14.95



## ~Pizza~

### **Pizza Margarita**

Tomato sauce, mozzarella cheese, fresh tomatoes and fresh basil. ~. 9.95

### **Pizza Pesto e Pollo**

Pesto sauce, mozzarella cheese, chicken, diced tomatoes and black olives. ~13.95

### **Pizza Dello Chef**

Tomato sauce, mozzarella cheese, ham, martadella, salami, mushrooms and garlic. ~13.95

### **Pizza "Capone"**

Tomato sauce, mozzarella cheese, ham, pepperoni, bell peppers, red onions, fresh basil,  
garlic, mushrooms and bacon. ~13.95



## ~Pesce~

House salad add ~3.00

### **Cioppino "Dino"** (Seafood stew)

Dino's signature Italian fish soup with clams, mussels, calamari, shrimps,  
fresh fish of the day, spices, white wine and tomato sauce. ~26.95

### **Salmone Picatta** (Grilled salmon fillet)

Fresh salmon grilled and topped with lemon capers sauce, artichoke hearts  
and side of vegetables. ~22.95

### **Branzino Pizzaiola** (Baked sea bass)

Fresh sea bass baked with garlic, capers, black olives, oregano,  
white wine and marinara sauce and side of vegetables. ~27.95

~Split charge ~3.00. ~



## ~Pollo~

House salad add ~3.00

### **Pollo Marsala**

Chicken breast sautéed with mushrooms and basil in a creamy marsala sauce and side of pasta or vegetables. ~17.50

### **Pollo Picatta**

Sautéed chicken breast with artichoke hearts, white wine, capers, dash of cream, splash of lemon and side of pasta or vegetables. ~17.50



## ~Vitello~

House salad add ~3.00

### **Osso Bucco Dello Chef** (Baked Veal shank)

Veal shank baked in hearty red sauce on a bed of pasta or side of vegetables. ~27.95 (please allow 20 min.)

### **Vitello Parmegiana**

Veal scaloppini lightly breaded and topped with marinara sauce, melted mozzarella and side of pasta. ~18.50

### **Vitello Picatta Lemone Con Carciofi**

Veal scaloppini sautéed with shallots, capers, artichoke hearts, parsley, white wine, lemon, touch of cream and side of pasta or vegetables. ~18.50



## ~Carne~

House salad add ~3.00

### **Bistecca Alla Cruiadola** (N.Y. steak)

New York Steak grilled and topped with mixed green, tossed in balsamic vinegar and shaved Parmesan cheese. ~25.95

### **Agnello Al Rosemarino** (Grilled lamb chops)

Grilled lamb chops served with rosemary brown sauce, splash of marsala wine and side of vegetables ~29.95  
(Please allow 20 min)

### **Filetto Alla Porto**

Beef tender loin grilled and topped with brown port wine sauce, served with side of vegetables. . ~30.95



~Split charge ~3.00. ~