



~Antipasti – Appetizers~ Parties of 6 or 12

*Bruschetta “Capone”*

Homemade bread topped with olive oil, garlic, basil and diced fresh tomatoes. \$45 \$75

*Carciofi Alla “Dino”*

Tender artichoke hearts sautéed with Cajun spices and touch of cream. \$50 \$80

*Verdure Alla Griglia Mona “Lisa”*

Fresh vegetables grilled and seasoned with fresh basil, extra virgin olive oil and splash of balsamic vinegar. \$50 \$80

*Vongole e Cozze al Sughetto De Pomodoro*

Clams and mussels sautéed with garlic, spices white wine and marinara sauce. \$60 \$90

*Cominazione Siciliana Alla “Capone”*

Fresh mussels, clams, calamari and shrimp sautéed in white wine and Italian herbs in spicy tomato sauce. \$75 \$110

*Scampí Di Parma*

Shrimps wrapped in prosciutto and sautéed with garlic in creamy lemon sauce. \$50 \$80



~Zuppa e Ensalata~ Parties of 6 or 12

*Pasta Fageoli*

Homemade Italian beans soup served with short pasta. \$30 \$50

*Minestrone*

Homemade Italian vegetable soup. \$30 \$50

*Ensalata Ceasar*

Romaine lettuce, croutons, parmesan cheese in our homemade ceasar dressing. \$45 \$75

*Ensalata Caprese*

Slices of tomatoes, buffalo mozzarella, spices and basil, topped with olive oil and a touch of balsamic vinegar. \$45 \$75

*Ensalata Romana*

Heart of romaine with pine nuts, gorgonzola, olive oil and balsamic vinegar. \$35 \$65

*Ensalata Antipasto Mixto*

Salad, black olives, mushrooms, artichoke hearts and Italian cold cuts tossed in our home made Italian dressing. \$45 \$75



~Pasta~	Parties of	6	or	12
<i>Spaghetti Al Sughetto O Bolognese</i> Long pasta, sautéed in our marinara sauce or meat sauce.		\$49/\$59		\$99/\$110
<i>Capellini Alla Checca</i> Angel hair, garlic, fresh tomatoes, basil, olive oil and spices.		\$59		\$110
<i>Capellini Fresca</i> Angel hair sautéed with garlic, sun dried tomatoes, black olives, artichoke hearts, mushrooms, fresh tomatoes and basil with a touch of balsamic vinegar.		\$59		\$110
<i>Ravioli Con Spinachie</i> Cheese ravioli sautéed with garlic, mushrooms, spinach, fresh tomatoes, spices, white wine, touch of lemon and garnished with pine nuts.		\$59		\$109
<i>Penne Con Petit De Pollo</i> Tube pasta sautéed with mushrooms, fresh tomatoes, chicken, rosemary, red onions, dash of balsamic vinegar and cream.		\$59		\$110
<i>Penne Salsiccia e Pepproni</i> Tube pasta sautéed with onions, bell peppers, Italian sausage, spices, white wine and marinara sauce.		\$59		\$110
<i>Farfalle O'Sole Mio</i> Bow tie pasta sautéed with garlic, chicken, fresh and sun dried tomatoes, mushrooms and basil in a creamy marsala sauce.		\$59		\$110
<i>Linguini Vongole Bianca O Rosso</i> Long pasta sautéed with garlic, baby clams, spices and your choice of white wine or red sauce.		\$69		\$110
<i>Fettucine Salmone</i> Flat pasta sautéed with garlic, fresh salmon, fresh basil in a white pink sauce.		\$69		\$110
<i>Linguini Frutti De Mare</i> Long pasta sautéed with garlic, mussels, clams, shrimp, calamari, spices and choice of white wine or red sauce.		\$110		\$160
<i>Melanzana Parmegiana</i> Eggplant breaded and fried, topped with marinara sauce and mozzarella, baked in the oven and served with a side of pasta.		\$69		\$110
<i>Lasagna Capone</i> Layers of pasta sheets with meat sauce, ricotta cheese, baked with marinara sauce and melted mozzarella cheese.		\$49		\$99
<i>Manicotti Della Mama</i> Tube pasta filled with ricotta, parmesan and asiago cheese, baked with marinara sauce and melted mozzarella.		\$49		\$99



~Pesce~	Parties of	6	or	12
<i>Cioppino "Dino"</i> Italian fish soup with clams, mussels, calamari, shrimps, sea scallops, fresh fish of the day, spices, white wine and tomato sauce.		\$165		\$210
<i>Salmone Al Carciofi e Funghi</i> Fresh salmon sautéed with garlic, artichokes and mushrooms in a creamy white wine sauce.		\$96		\$129
<i>Branzino Pizzaiola</i> Fresh sea bass baked with garlic, capers, black olives, oregano, white wine and marinara sauce.		\$165		\$210



**~Pollo~** **Parties of 6 or 12**

<i>Pollo Marsala</i>			
Chicken breast sautéed with mushrooms and basil in a creamy marsala sauce.	\$65		\$110
<i>Pollo Cacciatora</i>			
Sautéed bellpeppers, red onions, mushrooms and marinara sauce with grilled chicken breast and vegetables.	\$65		\$110
<i>Pollo Picatta</i>			
Sautéed chicken breast with artichoke hearts, white wine, capers, dash of cream and a splash of lemon.	\$65		\$110



**~Vitello~** **Parties of 6 or 12**

<i>Osso Bucco Dello Chef</i>			
Veal shank baked in hearty red sauce.	\$155		\$235
<i>Vitello Parmegiana</i>			
Veal cutlet breaded and topped with marinara sauce and melted mozzarella.	\$85		\$125
<i>Vitello Picatta Lemone Con Carciofi</i>			
Veal cutlet sautéed with shallots, capers, artichoke hearts, parsley, white wine, lemon and touch of cream. ~	\$85		\$125



**~Carne~** **Parties of 6 or 12**

<i>Bistecca Alla Cruiadola</i>			
New York Steak grilled and topped with mixed green, tossed in basalmic vinegar and shaved parmasan cheese.	\$110		\$165
<i>Agnello Al Rosemarino</i>			
Grilled lamb chops served with rosemary, brown sauce and a splash of marsala wine.	\$165		\$225

**~Side Orders~**

<i>Focaccia</i> Traditional flat Italian bread	\$25		\$35
<i>Polpette</i> Meatballs	\$28		\$38
<i>Salsiccia</i> Italian Sausage	\$30		\$40
<i>Scampí</i> 6 black tiger Shrimp (16/20)	\$35		\$55
<i>Pollo</i> Grilled chicken breast	\$30		\$40