

Early Birds Menu

(4-6 pm only, Monday- Thursday)



-ANTIPASTI-

Mozzarella in Carroza

Mozzarella breaded and deep-fried on a bed of marinara sauce. 5

Carciofi Alla "CAPONE"

Tender artichoke hearts sautéed with garlic and basil in creamy cajon sauce. 5

Bruschetta Alla "CAPONE"

Toasted Italian bread topped with roma tomatoes and fresh basil, garlic and evo. 5

Funghi Trifolati

Mixed assorted mushrooms with butter, lemon white wine sauce. 5

Polenta Alla Bolognese

Soft polenta topped with beef ragu, garnished with shaved parmegiano reggiano. 5

-ZUPPE-

Pasta Fagioli o Minestrone e Ensalata

Italian beans soup served with short pasta or Vegetables soup and house salad. 6

-ENSALATE-

Add Chicken \$4.00

Ensalata Caesar

Romaine lettuce, crouton, Parmesan cheese tossed in our ceasar dressing. 5

Ensalata Crecia

Romaine lettuce, feta cheese, red onions, slice tomatoes, kalamata olives and balsamic vinaigrette. 5

Ensalata "Capone"

Romaine lettuce, tomatoes, mushrooms, artichoke, mozzarella cheese and Italian cold cut tossed in our house Italian dressing. 5

Ensalata caprese

Fresh mozzarella, sliced roma, fresh basil, balsamic vinegar and evo. 5



-PASTE-

Add small house salad or soup 3.00

Spaghetti Marinara

Long pasta sautéed in our marinara. 9

Spaghetti Bolognese

Long pasta with our meat sauce. 9

Penne Salsiccia e Peperoni

Tube pasta sautéed with onions, bell pepper, Italian sausage, spices and marinara sauce. 9

Capellini Fresca

Angel hair sautéed with garlic, sundries tomatoes, mushrooms, black olives, fresh tomatoes, artichoke heart, basil and dash of balsamic vinegar. 9

Ravioli Con Spinaci

Spinach filled ravioli with garlic and fresh spinach in pink sauce. 9

Ravioli Marinara

Home made cheese ravioli with marinara and mozzarella cheese, baked in our wood oven. 9

Penne Arrabbiata

Tube pasta sautéed with garlic and spicy marinara sauce. 9

Linguine Vongole

Long pasta sautéed with garlic, spices, and baby clams in white wine sauce or red white wine sauce. 9

Capellini Alla Checca

Angel hair sautéed with garlic, basil, diced fresh tomatoes with touch of marinara sauce. 9

Farfalle O' Sole Mio

Bowtie pasta sautéed with sundried tomatoes, mushrooms, fresh tomatoes, chicken and basil in creamy marsala sauce. 9

Gnocchi Al Pomodoro or Gorgonzola

Homemade potato dumplings sautéed in marinara sauce OR creamy Gorgonzola cheese. 9

Manicotti

Large tube pasta filled with blend of cheese baked with marinara sauce and melted mozzarella cheese. 9

~POLLO~

Pollo Marsala

Chicken breast sautéed with shallots, mushrooms and basil in creamy marsala sauce. -12

Pollo Picatta

Chicken breast sautéed with garlic, served with lemon capers sauce and artichoke heart. 12

~VITELLO~

Vitello Picatta

Veal scaloppini sautéed with lemon capers sauce and artichoke hearts, serves with side of pasta.12

Split charge 3.00