



~Antipasti~

Carpaccio De Manzo

Thin slices of cured Filet Mignon topped with olive oil, lemon, and capers and shaved Parmigiano cheese. ~9.95

Polpette Alforno

Homemade meat balls topped with fresh mozzarella, marinara and baked. ~7.95

Bruschetta "Capone"

Grilled and toasted Ciabatta topped with olive oil, garlic, basil and diced fresh organic tomatoes. ~7.95

Carciofi Alla "Dino" (Creamy Cajon artichoke hearts)

Tender artichoke hearts sautéed with Cajun spices and touch of cream. ~6.95

♥ **Vegetale alla Griglia Mona "Lisa" (Lisa's favorite dish)**

Grilled seasoned organic vegetables plate topped with goat cheese. ~8.95

Calamari Fritti

Lightly breaded and fried squids served with spicy marinara sauce. ~9.95

Cominazione Siciliana (Seafood combination)

Fresh mussels, clams, calamari and shrimp sautéed in white wine and Italian herbs in spicy tomato sauce. ~13.95

♥ **Carcioffi A la Griglia**

Grilled Artichoke hearts served with lemon butter sauce. ~8.95

Scampi Di Parma

Fresh shrimp wrapped with prosciutto, grilled and served on a bed of lemon cream sauce. ~9.95

♥ **Melanzane Caprese**

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

Affettati Misti (A perfect dish for two to share)

Slices of prosciutto Parma, salami, fresh mozzarella, imported cheese, marinated artichoke hearts and mushrooms, kalamata olives, anchovies. ~11.95

Carcioffi fritti

Fried with a light egg batter served with spicy marinara. ~7.95

Mozzarella In carroza

Fried homemade mozzarella balls with side of marinara. ~6.95



~Zuppe O Ensalate~

(Add salmon ~6 /Add shrimp~5/chicken breast to your salad ~4.50)

♥ **Pasta e Fagioli**

Italian pasta and bean soup ~5.95

♥ **Minestrone**

Italian vegetable soup ~5.95

Zuppa di Aragosta

Lobster bisque with fresh asparagus. ~7.95

Insalata Capone

House dinner salad. ~2.95

Insalata De Cesare

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

~Small ~ 4~ Large ~ 8~

♥ **Insalata Caprese**

Ripe organic tomatoes, buffalo mozzarella, spices, fresh basil and topped with olive oil and a touch of balsamic vinegar. ~Small ~ 4.95~ Large ~ 7.95~

♥ Heart Healthy Dishes

♥ **Insalata Romano**

Heart of romaine with pine nuts, gorgonzola, olive oil and balsamic vinegar. ~5.95

♥ **Insalata Di Pera**

Romaine lettuce, organic baby mixed greens, organic pears, gorgonzola, and caramelized walnuts with raspberry vinaigrette. ~5.95

Insalata Della Casa

Mixed lettuce, cold cuts, artichoke heart, kalamata olives, red onions, organic roma tomatoes, mushrooms, mozzarella cheese tossed with house Italian vinaigrette. ~5.95

♥ **Insalata con Fagioli e Tonno**

Cannellini beans and tuna salad with Lemon vinaigrette. ~6.95

♥ **Insalata Con Broccoli**

Broccoli salad with red onions, organic roma tomatoes, kalamata olives, pine nuts and balsamic vinaigrette. ~5.95

♥ **Insalata Barbabietole**

Beet salad with champagne vinaigrette topped with goat cheese. ~5.95



~ **Paste** ~

Substitute whole wheat Penne or Spaghetti at no extra charge.

♥ **Risotto Porcini** (Italian Arborio rice)

Risotto with black tiger shrimps, Porcini Mushroom sauce. ~15.95

Risotto Al Gamberi e Capesante

Italian Arborio rice with black tiger shrimps, sea scallops and green peas. ~17.95

Risotto Genovese

Italian Arborio rice with sliced Italian sausage, kalamata olives, sundried tomatoes and pesto sauce. ~15.95

♥ **Spaghetti Marinara**

Long pasta, sautéed in our marinara sauce. ~9.95

(Add homemade meatballs ~\$3.50 or side sausage ~3.95)

Spaghetti Bolognese

Long pasta with traditional Bolognese sauce. ~12.95

♥ **Orechiette Con Broccoli E Pomodori**

Ear shape pasta with broccoli, fresh diced organic roma tomatoes, fresh spinach with extra virgin olive oil and garlic, topped with goat cheese. ~12.95

Orecchiette Salmone Affumigato

Ear shape pasta with smoke salmon, green peas and pink vodka sauce. ~12.95

♥ **Penne Puttanesca**

Tube pasta with anchovies, kalamata olives, capers, garlic, fresh organic tomatoes, basil, olive oil and spices. ~12.95

Fussilli Alla Crecia

Long Curly pasta with red onions, pancetta, feta cheese, fresh basil, black kalamata olives and pine nuts ~12.95

(Add chicken 3.00)

♥ **Capellini Fresca**

Angel hair sautéed with garlic, sun dried tomatoes, black olives, artichoke hearts, mushrooms, fresh organic tomatoes and basil with a touch of balsamic vinegar. ~12.95 (add chicken 3.00)

♥ **Ravioli Con Spinaci**

Homemade spinach and ricotta ravioli served with creamy pink sauce. ~12.95

♥ **Ravioli Marinara**

Homemade Cheese ravioli topped with homemade marinara sauce, mozzarella cheese and baked in our oven ~10.95

♥ **Fussilli Primavera**

Long Curly pasta with seasoned organic vegetables, extra virgin olive oil, basil and garlic. ~12.95

(Add chicken 3.00 or Shrimp 5.00)

♥ **Heart Healthy Dishes**

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. ~13.95

Linguini Con Pollo *(Cajun style)*

Long pasta sautéed with chicken and shrimps, red and green peppers, red onions and creamy Cajun sauce. ~15.95

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. ~12.95

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, sundried tomatoes, mushrooms and creamy marsala sauce. ~13.95

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

Long pasta sautéed with garlic, baby clams, spices and your choice of spicy white wine sauce or spicy tomatoes white wine sauce. ~15.95

Lasagna "Capone"

Homemade lasagna with small meatballs, ricotta cheese, Bolognese sauce, lots of mozzarella and marinara sauce. ~11.95

Linguini Fra Diavolo

Long flat pasta with black tiger shrimps and spicy garlic pink tomato sauce. ~14.95

Gnocchi Al Pomodoro O Gorgonzola *(Potato dumplings)*

Homemade potato dumplings in thick tomato sauce or creamy gorgonzola sauce. ~12.95

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. ~17.95

Melanzane Parmigiano *(Eggplant parmesan)*

Eggplant breaded and fried, topped with marinara sauce and mozzarella, baked in the oven and served with a side of pasta. ~12.95

Tortellini Veneto

Hat shape pasta filled with cheese, sautéed with pancetta, green peas and light cream sauce. ~12.95

Penne Pesto

Penne pasta with homemade pesto cream sauce, black tiger shrimps and scallops, garnished with roma tomatoes. ~15.95



~Pizze~

Pizza Margherita

Tomato sauce, mozzarella cheese, fresh organic tomatoes and fresh basil. ~ 11.95

Pizza Calabrese

Buffalo mozzarella, Parma prosciutto and mushrooms. ~13.95

Pizza Salsicce

Italian sausage, sautéed mushrooms, mozzarella and tomato sauce. ~12.95

Pizza Capone

Tomato sauce, mozzarella cheese, ham, pepperoni, bell peppers, red onions, fresh basil, garlic and mushrooms. ~14.95

Pizza Vegetale

Tomato sauce, fresh mozzarella, seasoned organic vegetables topped with goat cheese. ~13.95

Pizza di Pere

Mozzarella cheese, sliced fresh pear, prosciutto parma and crumbled gorgonzola cheese. ~13.95

Pizza Alla "Kelly" *(Dino's good friend)*

Tomato sauce mozzarella cheese, pepperoni, sausage and jalapenos. ~13.95

♥ Heart Healthy Dishes

~Secondi~

Pollo Parmigiano

Lightly breaded chicken breast topped with marinara and mozzarella cheese, served with pasta marinara. ~15.95

Pollo Marsala

Pan-roasted Chicken breast with mushrooms and basil in a creamy marsala sauce and side of pasta. ~15.95

Pollo Picatta

Pan-roasted chicken breast with artichoke hearts, white wine, capers, dash of cream, splash of lemon and side of pasta. ~15.95

Osso Buco Dello Chef (Baked Veal shank)

Veal shank baked in hearty red sauce on a bed of pasta or side of vegetables. ~24.95 (please allow 20 min.)

Vitello Picatta Lemone Con Carciofi

Milk fed Veal Scaloppini sautéed with shallots, capers, artichoke hearts, parsley, white wine, lemon, touch of cream and side of pasta. ~16.95

Vitello Marsala

Milk fed Veal Scaloppine sautéed with sicilian marsala, mushroom and touch of cream, served with pasta. ~16.95

Vitello Alla Pizzaiola

Milk fed veal scallopini with fresh diced roma tomatoes, kalamata olives, capers and Italian spices served with a side of pasta. ~16.95

Filleteo Chianti

Grilled Angus certified Filet Mignon topped with Chianti wine reduction sauce, green pepper corn, served with side of vegetables. ~24.95

Costolette d'Agnello

Grilled New Zealand lamb chops, topped with rosemary brown sauce served with vegetables. ~26.95

Cioppino "Dino" (Seafood stew)

Dino's signature Italian fish soup with clams, mussels, calamari, shrimps, fresh fish of the day, spices, white wine and Spicy tomato sauce. ~24.95

Filleteo di Salmone al Limone (Grilled salmon fillet)

Fresh farm raised salmon grilled and topped with lemon capers sauce on a bed of angel hair pasta. ~19.95

Filleteo di Salmone Salsa allo Champagne

Farm raised fresh salmon fillet grilled and baked, topped with delicate champagne sauce served with side of vegetables. ~19.95

♥ **Filetto di Salmone Luce**

Fresh farm raised salmon fillet grilled and baked, topped with micro greens, tossed with lemon citrus on a bed of grilled asparagus. ~17.95



Gli Speciali Del Giorno

Ask your host for daily specials

~Contorni~

~Side dishes~

grilled chicken breast, 4.25~ 3 meat balls, 3.50~ 2 grilled Italian sausages, 3.95~
Vegetable plate, 4.95~ asparagus, 3.50~ Grilled shrimps, 5.00~

~Split charge ~3.00. ~

