

# 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 ~3.50

### **Bruschetta "Capone"**

Grilled and toasted Ciabatta 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. ~7.50

### **Calamari Fritti**

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

### **Mozzarella In Carrozza** (fried mozzarella)

Mozzarella cheese breaded and fried, served over marinara sauce. ~6.95

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

(Steamed clams & mussels)

Clams and mussels sautéed with garlic, spices, and white wine and Spicy marinara sauce. ~11.95

### **Cominazione Siciliana**

(Seafood combination)

Fresh mussels, clams, calamari and shrimp sautéed in white wine and Italian herbs in spicy tomato sauce. ~15.95

### **Scampi Di Parma**

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

### **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, marinated artichoke hearts and mushrooms, kalamata olives. ~11.95



## ~Zuppe E Insalate~

(Add salmon \$6.00/Add shrimp \$5.00/chicken breast to your salad \$5.00)

### **Pasta e Fagioli** (Italian pasta and bean soup)

Homemade Italian beans soup served with short pasta. ~5.00

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

Homemade Italian vegetable soup. ~5.00

### **Ensalata De Cesare**

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 balsamic vinaigrette. ~7.95



## ~ Paste ~

*~All pasta's include house salad and Ciabatta bread~*

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

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

### **Spaghetti Marinara**

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

*Add Homemade meatballs ~\$3.50 Or side sausage 3.95*

### **Spaghetti Bolognese**

*Long pasta with traditional Bolognese sauce. ~12.95*

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

*Angel hair, garlic, fresh tomatoes, basil, olive oil and spices. ~13.50*

*(Add chicken 3.00)*

### **Spaghetti Alla Crecia**

*Long pasta with red onions, pancetta, feta cheese, fresh basil,*

*black kalamata olives and pine nuts ~13.50 (add chicken 3.00)*

### **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. ~13.99 (add chicken 3.00)*

### **Ravioli Con Spinaci**

*Homemade spinach and ricotta ravioli served with creamy pink sauce. ~13.50*

### **Ravioli Marinara**

*Homemade Cheese ravioli topped with homemade marinara sauce, mozzarella cheese*

*and baked in our wood oven ~13.50*

### **Spaghetti Primavera**

*Long pasta with seasoned vegetables, extra virgin olive oil, basil and garlic. ~13.50*

*(Add chicken 3.00 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. ~14.99*

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

*Long pasta sautéed with chicken and shrimps, red and green peppers, red onions*

*and creamy Cajun sauce. ~16.99*

### **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. ~14.99*

### **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. ~14.99*

### **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. ~15.99*

### **Lasagna "Capone"**

*Homemade lasagna with small meatballs, ricotta cheese, Bolognese sauce,*

*lots of mozzarella and marinara sauce. ~13.99*



*~Split charge ~3.00~*

## ~ Contorni ~

## ~ side dishes ~

*8 oz grilled chicken breast 5.00~ 3 meat balls 3.50~ 2 grilled sausages 3.95~  
vegetable plate 4.95~ asparagus 3.50~ Grilled shrimps 5.50~*



## ~Paste~

*~All pasta's include house salad and Ciabatta bread~  
(continued)*

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

*Homemade potato dumplings in thick tomato sauce or creamy gorgonzola sauce. ~13.99*

### **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. ~18.50*

### **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. ~14.99*

### **Manicotti Della Mama**

*Tube pasta filled with ricotta, parmesan and asiago cheese, baked with marinara sauce and melted mozzarella. ~12.95*

### **Fettuccine Salmone**

*Long flat pasta with fresh salmon, green peas and pink vodka sauce. ~15.50*

### **Tortellini Veneto**

*Hat shape pasta filled with cheese, sautéed with pancetta, green peas and light cream sauce. ~13.95*



## ~Pizze & Calzone~

### **Pizza Margherita**

*Tomato sauce, mozzarella cheese, fresh tomatoes and fresh basil. ~ 12.95*

### **Pizza Calabrese**

*Buffalo mozzarella, Parma prosciutto and mushrooms. ~13.50*

### **Pizza Salsicce**

*Italian sausage, sautéed mushrooms, Mozzarella and tomato sauce. ~13.50*

### **Pizza "Capone"**

*Tomato sauce, mozzarella cheese, ham, pepperoni, bell peppers, red onions, fresh basil, garlic and mushrooms. ~14.75*

### **Calzone Vesuvio**

*Tomato sauce, mozzarella, sausage, mushrooms, and garlic. ~13.50*

### **Pizza Napoletana**

*Tomato sauce, fresh mozzarella, capers, kalamata olives, anchovies and oregano. ~12.75*



## ~Secondi~

## ~Pesce~

### **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. ~24.99*

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

*Fresh salmon grilled and topped with lemon capers sauce, artichoke hearts and side of vegetables. ~20.95*

### **Salmone Mostarda**

*Fresh salmon fillet grilled, served on a bed of angle hair pasta, topped with creamy mustard sauce and capers, garnished with fresh grapes. ~20.95*

*~Split charge ~3.00. ~*

*(Add house salad, cesare salad, minestrone or pasta fagioli to any entrée \$3.00)*



~Secondi~

~Pollo~

*(Add house salad, cesare salad, minestrone or pasta fagioli to any entrée \$3.00)*

**Pollo Marsala**

*Pan-roasted Chicken breast with mushrooms and basil in a creamy marsala sauce and side of pasta or vegetables. ~16.99*

**Pollo Picatta**

*Pan-roasted chicken breast with artichoke hearts, white wine, capers, dash of cream, splash of lemon and side of pasta or vegetables. ~16.99*



~Secondi~

~Vitelli~

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

*Veal shank baked in hearty red sauce on a bed of pasta or side of vegetables. ~25.99 (please allow 20 min.)*

**Vitello Parmegiana**

*Milk fed Veal Scaloppine lightly breaded and topped with marinara sauce, melted mozzarella and side of pasta marinara. ~17.99*

**Vitello Picatta Lemone Con Carciofi**

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

**Vitello Marsala**

*Milk fed Veal Scaloppine sauteed with sicilian marsala, mushroom and touch of cream, served on a bed of angle hair pasta. ~17.99*



~Secondi~

~Carne~

**Filetto Alla Porto**

*Grilled Angus certified Filet Mignon topped with port wine reduction sauce, served with side of vegetables. . ~26.95*

*(Add house salad, cesare salad, minestrone or pasta fagioli to any entrée \$3.00)*



**Glí Speciali Del Giorno**

*Ask your host for daily specials*

~Contorni~

~side dishes~

*8 oz grilled chicken breast 5.00~ 3 meat balls 3.50~ 2 grilled sausages 3.95~ vegetable plate 4.95~ asparagus 3.50~ Grilled shrimps 5.50~*