

C

CAPITANO

ITALIAN • STEAK • SEAFOOD

EXECUTIVE CHEF: ANDREW VACCARO

APPETIZERS

CALAMARI WITH BLISTERED PEPPADEWS 17

TEMPURA SQUID, BLISTERED PEPPADEWS, KALAMATA OLIVES, BLUSH SAUCE

SHRIMP COCKTAIL * | FOUR SHRIMP 16 | SIX SHRIMP 20

EXTRA LARGE PRAWN, SPICY COCKTAIL SAUCE

MUSSELS 18 | GF ADD 3

PEI MUSSELS, GARLIC, SHALLOT, SAFFRON, WHITE WINE, FRITES

CLAMS CASINO 16

SIX WHOLE & CHOPPED CLAMS, BACON, BREAD CRUMBS, RED PEPPER, SPICY CALABRIAN CHILI

CRISPY SPICY SHRIMP 18

FRIED SHRIMP, SWEET THAI CHILI, GARLIC AIOLI

ITALIAN LAMB LOLLIPOPS 22 *

FIVE BRICK OVEN LAMB LOLLIPOPS, GARLIC, BALSAMIC REDUCTION

BRICK OVEN SAUSAGE & HOT PEPPERS 18 | GF ADD 3

HOUSE-MADE SPICY SAUSAGE, ROASTED LONG HOTS, SPICY MARINARA, ITALIAN BREAD

ANTIPASTO 22 (SERVES FOUR) | GF ADD 3

DAILY SELECTION OF ITALIAN MEATS, PROVOLONE, ASSORTED NUTS, HOUSE-MADE RICOTTA, ASSORTED MARINATED OLIVES, TOASTED BAGUETTE

ARTICHOKES FRENCH 16 *

SIX EGG BATTERED ARTICHOKE HALVES, SHERRY FRENCH SAUCE, ESCAROLE

WHITE BEANS & ESCAROLE * 16 | WITH SAUSAGE 18

ITALIAN WHITE BEANS, ESCAROLE, CALABRIAN CHILI

MEATBALLS 16

THREE HOUSE-MADE MEATBALLS, SPICY CALABRIAN SAUCE, TOASTED PINE NUTS, LOCATELLI

BRICK OVEN CHICKEN WINGS 18 *

TWELVE BRINED WINGS, CARAMELIZED ONIONS, CALABRIAN CHILI

CHICKEN WINGS 16

TWELVE BRINED WINGS FRIED, CHOICE OF SAUCE: MILD | MEDIUM | HOT | EXTRA HOT
SPICY SICILIAN | GARLIC PARMESAN | COUNTRY SWEET | CAPITANO

GARLIC BREAD 14

GARLIC, OREGANO, LOCATELLI

TOMATO & BURRATA 18

FRESH SEASONAL THICK SLICED TOMATOES, WARM BURRATA, HOUSE-MADE PESTO, PINE NUTS, HOUSE DRESSING, TOASTED BAGUETTE

SALADS

HOUSE 18 *

TOMATO, CUCUMBER, CARROT, CELERY, GARBANZO, RED ONION, HOUSE DRESSING

GOAT CHEESE & FIG 24 *

BABY ARUGULA, RED ONION, BRAISED FIGS, TOASTED PINE NUTS, GOAT CHEESE, HONEY FIG BALSAMIC

CAESAR 22 | GF AVAILABLE

ROMAINE, TOASTED BREAD CUBES, WHITE ANCHOVY, HOUSE-MADE CAESAR DRESSING, LOCATELLI

WEDGE 18 *

ICEBERG, CRISPY BACON, SUGARBOMB TOMATO, RED ONION, CRUMBLY BLEU, CREAMY FROMAGE, BALSAMIC REDUCTION

CAPITANO CHOPPED 24 *

ROMAINE, ENDIVE, DILL, SCALLION, FETA, KALAMATA OLIVES, TOSSED IN LEMON VINAIGRETTE

SHRIMP LOUIE 28 *

BIBB LETTUCE, SUGAR BOMB TOMATOES, AVOCADO, SLICED RADISH, HARD BOILED EGGS, PICKLED RED ONIONS, BRICK OVEN LEMON GARLIC SHRIMP, CREAMY REMOULADE DRESSING

LOBSTER COBB 34 *

ARUGULA, FRESH LOBSTER, AVOCADO, BACON, GORGONZOLA, TOSSED IN MUSTARD VINAIGRETTE

LEMON & ARUGULA 22 *

ARUGULA, LOCATELLI, LEMON, BLACK PEPPER, OLIVE OIL

DRESSINGS: HOUSE | CREAMY FROMAGE | HONEY MUSTARD
1000 ISLAND | RANCH | CRUMBLY BLEU ADD 1.50

ADD: BEEF TENDERLOIN 16 | BRICK OVEN CHICKEN 8
CRISPY CHICKEN CUTLET 10 | CRISPY SALMON 14
BRICK OVEN SHRIMP 5 EACH

SOUP

HOUSE-MADE SOUP BY THE BOWL

ITALIAN WEDDING 8 | SOUP OF THE DAY 8

(FRIDAYS) CLAM CHOWDER 9 | (SATURDAYS) LOBSTER BISQUE 14

DAILY OYSTERS



RAW FRESH OYSTERS MP | OYSTERS ROCKEFELLER MP
BUTTER POACHED LOBSTER OYSTERS MP

-ASK YOUR SERVER FOR TODAY'S SELECTION-

(*) MADE WITH NO GLUTEN CONTAINING INGREDIENTS | PLEASE NOTE THAT WE ARE NOT A NUT FREE FACILITY

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS.

ALL OF OUR DISHES ARE PREPARED FROM SCRATCH, SOME DISHES MAY TAKE LONGER THAN OTHERS | \$10 PLATE SHARE FEE FOR ALL SALADS & ENTREES

22% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE PEOPLE | TWO HOUR TIME LIMIT FROM THE TIME YOU ARE SEATED

NO SEPARATE CHECKS | \$2 PER PERSON TO CUT OUTSIDE DESSERTS

STEAK & CHOPS

YOU DESERVE THE VERY BEST BEEF. ENJOY OUR SELECTION OF THE CERTIFIED ANGUS BEEF® BRAND.



ALL STEAKS & CHOPS ARE SERVED WITH SIDE HOUSE SALAD
UPGRADE TO SIDE: WEDGE 7 | CAESAR 7 | CAPITANO CHOPPED 9

12 OZ NY STRIP 40 * | 14 OZ RIBEYE 42 * | 10 OZ PRIME FILET 52 *
GARLIC BUTTER, MASHED POTATOES, VEGETABLE OF THE DAY

GARLIC BUTTER STEAK TIPS 44 *

8 OZ SLICED TENDERLOIN, SAUTEED MUSHROOMS, MASHED POTATOES,
VEGETABLE OF THE DAY

PAN-SEARED VEAL CHOP 46 *

16 OZ PORTERHOUSE STYLE VEAL CHOP, SPINACH, CRISPY PROSCIUTTO,
SHERRY BALSAMIC GLAZE, MASHED POTATOES, VEGETABLE OF THE DAY

ADD: SAUTEED ONIONS & MUSHROOMS 8 | BUTTER POACHED LOBSTER MP
LOBSTER TAIL MP | CREAMY GORGONZOLA SAUCE 4 | ONIONS 5 | MUSHROOMS 5

SEAFOOD

ALL SEAFOOD ENTREES ARE SERVED WITH SIDE HOUSE SALAD
UPGRADE TO SIDE: WEDGE 7 | CAESAR 7 | CAPITANO CHOPPED 9

LOBSTER TAIL MP *

9 OZ LOBSTER TAIL, MASHED POTATOES, VEGETABLE OF THE DAY,
DRAWN BUTTER

CRISPY LEMON SALMON 38 *

PAN-SEARED CRISPY SALMON, LEMON, MASHED POTATOES, VEGETABLE OF THE DAY

SEA BASS 42 *

8 OZ WILD CAUGHT CHILEAN SEA BASS, CREAMY THREE CHEESE RISOTTO,
VEGETABLE OF THE DAY, BEURRE BLANC

SCALLOPS 42 *

FOUR U-10 SCALLOPS, LEMON GARLIC BUTTER, CREAMY THREE CHEESE RISOTTO,
BROCCOLINI

LOBSTER & SHRIMP RISOTTO 38 *

CREAMY THREE CHEESE RISOTTO, FRESH LOBSTER MEAT, SHRIMP, TRUFFLE OIL

AHI TUNA 38 *

BRICK OVEN CALABRIAN AHI TUNA, GARLIC ZUCCHINI NOODLES

CLAM SAUCE & PAPPARDELLE (RED OR WHITE) 36 | GF PENNE ADD 3

PAPPARDELLE, CHOPPED & WHOLE CLAMS, GARLIC, RED OR WHITE SAUCE,
LOCATELLI

SEAFOOD MAC & CHEESE 38 | GF PENNE ADD 3

SHELLS, SHRIMP, SCALLOPS, LOBSTER, FIVE CHEESE SAUCE

LOBSTER FRA DIAVOLO 44 | GF PENNE ADD 3

PAPPARDELLE, FRESH LOBSTER MEAT, SPICY CALABRIAN RED WINE
TOMATO SAUCE (PLEASE NOTE: DISH IS VERY SPICY)

PIZZA

TRADITIONAL PIZZAS | SUB LOW CARB BROCCOLI CRUST ADD 4
ADD SIDE HOUSE SALAD 7

STEAK & CHEDDAR PIZZA 26

TOMATO SAUCE, STEAK, HOT & SWEET PEPPERS, MUSHROOMS, CHEDDAR,
COUNTRY SWEET

HOT HONEY BURN & CURL 22

TOMATO SAUCE, CUP & CHAR PEPPERONI, HOUSE-MADE CALABRIAN HOT HONEY,
MOZZARELLA

CAPRESE 22

GARLIC OIL, MOZZARELLA, FRESH MARINARA, BASIL, BALSAMIC GLAZE

TRADITIONAL 20

TOMATO SAUCE, CUP & CHAR PEPPERONI, MOZZARELLA

THE FIG 25

OLIVE OIL, FRESH FIGS, CARAMELIZED ONIONS, GOAT CHEESE, MOZZARELLA,
FIG GLAZE, CRUSHED RED PEPPER, TOPPED WITH ARUGULA

WILD MUSHROOM TRUFFLE 28

GARLIC OIL, WILD MUSHROOMS, SHAVED TRUFFLE, FONTINA, MOZZARELLA

THE PISTACHIO 25 | WITH PROSCIUTTO 28

OLIVE OIL, TOASTED PISTACHIO, FRESH FIGS, FIG REDUCTION, FRESH HERBS,
HONEY GOAT CHEESE

CREATE YOUR OWN 18

MOZZARELLA WITH CHOICE OF TOMATO SAUCE OR OLIVE OIL

EACH TOPPING ADD 3: CUP & CHAR PEPPERONI, SAUSAGE, MUSHROOMS,
HOT PEPPERS, ANCHOVIES, CARAMELIZED ONIONS

PASTA & CHICKEN

ALL PASTA & CHICKEN ARE SERVED WITH SIDE HOUSE SALAD
UPGRADE TO SIDE: WEDGE 7 | CAESAR 7 | CAPITANO CHOPPED 9

LEMON GOAT CHEESE PASTA 34 | GF PENNE ADD 3

PAPPARDELLE, MEYER LEMON, ASPARAGUS, GOAT CHEESE, GRANA PADANO,
BLACK PEPPER, OLIVE OIL

SPICY RIGATONI 34 | GF PENNE ADD 3

RIGATONI, SPICY CALABRIAN CREAM SAUCE, WARM BURRATA, CRISPY
CHICKEN CUTLET

FETTUCCINE ALFREDO 30 | GF PENNE ADD 3

FETTUCCINE, ALFREDO SAUCE

BROCCOLI 2 | SHRIMP 5 EACH | CRISPY CHICKEN CUTLET 10 | MEATBALLS (TWO) 6

SPAGHETTI 28 | GF PENNE ADD 3

ANGEL HAIR, CHOICE OF FRESH MARINARA, SMOOTH TOMATO OR VODKA SAUCE
BROCCOLI 2 | SHRIMP 5 EACH | CRISPY CHICKEN CUTLET 10 | MEATBALLS (TWO) 6

SIX LAYER CHEESE LASAGNA 34

MARINARA, FRESH PASTA SHEETS, PARMESAN, ROMANO, ASIAGO, RICOTTA,
MOZZARELLA, TOPPED WITH: FRESH MARINARA, SMOOTH TOMATO OR VODKA SAUCE
ADD MEATBALLS (TWO) 6

GNOCCHI- SMOOTH TOMATO SAUCE 30 | FRESH MARINARA 32 | ALFREDO 34

FRESH HOUSE-MADE CHEESE GNOCCHI

ARTICHOKES FRENCH 30 | CHICKEN FRENCH 32 | SHRIMP FRENCH 34

GF PENNE ADD 3

EGG BATTERED ARTICHOKES, CHICKEN OR SHRIMP, ANGEL HAIR,
SHERRY FRENCH SAUCE, CHARRED BROCCOLINI

EGGPLANT PARMESAN 30 | GF ADD 3

ANGEL HAIR, SAUTEED EGGPLANT, FRESH MARINARA, BASIL, LOCATELLI

CHICKEN PARMESAN 32 | GF ADD 3

ANGEL HAIR, CRISPY CHICKEN CUTLET, FRESH MARINARA, FRESH MOZZARELLA

CHICKEN MILANESE 32 | GF ADD 3

CRISPY CHICKEN CUTLET, HOUSE MASHED POTATOES, ARUGULA, SUGAR BOMB
TOMATOES, LEMON VINAIGRETTE

BURGERS & SANDWICHES

ALL BURGERS ARE BRISKET BLEND

SERVED WITH FRITES, ONION RINGS, OR HOUSE SALAD

CLASSIC 20 | GF ROLL ADD 2

CHOICE OF CHEESE, LETTUCE, TOMATO, ONION, MAYO, BRIOCHE

CAPITANO DUTCHMAN 22

THICK GRILLED ONIONS, LETTUCE, TOMATO, CHOPPED ONIONS, PICKLES,
AMERICAN CHEESE, CHEF ANDY'S SPECIAL SAUCE (SERVED WITHOUT A BUN)

BACON BLEU CHEESE 22 | GF ROLL ADD 2

BACON, BLEU CHEESE, BRIOCHE

GRUYERE & WILD MUSHROOM 22 | GF ROLL ADD 2

WILD MUSHROOMS, GRUYERE, BRIOCHE

SRIRACHA SMOKEHOUSE 22

BACON, CARAMELIZED ONIONS, HOUSE-MADE SRIRACHA ONION STRAWS, MAYO,
PICKLES, SWISS, BRIOCHE

ALL SANDWICHES ARE SERVED WITH FRITES OR SIDE HOUSE SALAD
WE ARE PROUDLY SERVING SUB ROLLS FROM IODICE BREAD COMPANY

ITALIAN GRINDER 20 | GF ROLL ADD 2

HAM, SALAMI, SOPPRESSATA, LETTUCE, PROVOLONE, TOMATO, RED ONION
BANANA PEPPERS, MAYO, HOUSE DRESSING, ALL CHOPPED ON A SUB ROLL

MILE HIGH STEAK SANDWICH 20 | GF ROLL ADD 2

SHAVED STEAK, PEPPERS, ONIONS, JALAPENOS, SWISS, COUNTRY SWEET, MAYO,
SUB ROLL

EGGPLANT PARMESAN 20 | CHICKEN PARMESAN SANDWICH 20

EGGPLANT CUTLET OR CHICKEN CUTLET, FRESH MARINARA, BASIL, FRESH
MOZZARELLA, SUB ROLL

CRISPY CUTLET SANDWICH 20

CHICKEN CUTLET, PROSCIUTTO, ARUGULA, TOMATO, BURRATA, BALSAMIC GLAZE,
SUB ROLL

CRISPY SALMON BLT 22 | GF ROLL ADD 2

CRISPY SALMON, BACON, LETTUCE, TOMATO, LEMON GARLIC AIOLI, BRIOCHE

LOBSTER SANDWICH 30 | GF ROLL ADD 2

HOT OR COLD, FRESH LOBSTER MEAT, LETTUCE, BRIOCHE

EGGPLANT PESTO SANDWICH 20 | CHICKEN PESTO SANDWICH 20

CHICKEN CUTLET OR EGGPLANT CUTLET, ROASTED RED PEPPERS, FRESH
MOZZARELLA, FRESH BASIL, PESTO AIOLI, SUB ROLL

SIDES

MASHED POTATOES 9 | FRITES 6 | SIDE HOUSE SALAD 10
SIDE CAESAR 10 | BROCCOLINI WITH GARLIC 8