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## CAPITANO

### ITALIAN • STEAK • SEAFOOD

EXECUTIVE CHEF: ANDREW VACCARO

## APPETIZERS

### CALAMARI WITH BLISTERED PEPPADEWS 16

TEMPURA SQUID, BLISTERED PEPPADEWS, KALAMATA OLIVES, BLUSH SAUCE

### SHRIMP COCKTAIL \* | FOUR SHRIMP 14 | SIX SHRIMP 18

EXTRA LARGE PRAWN, SPICY COCKTAIL SAUCE

### MUSSELS 16 | GF ADD 3

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

### CLAMS CASINO 16

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

### CAPONATA 18 (SERVES FOUR) | GF ADD 3

EGGPLANT, ONION, CARROTS, TOMATO, OLIVES, TOASTED BAGUETTE

### BRICK OVEN SAUSAGE & HOT PEPPERS 16 | GF ADD 3

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

### ANTIPASTO 20 (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 16 \*

TEN BRINED WINGS, CARAMELIZED ONIONS, CALABRIAN CHILI

### CHICKEN WINGS 14

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

### GARLIC BREAD 12

GARLIC, OREGANO, LOCATELLI

## SALADS

### HOUSE 18 \*

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

### GOAT CHEESE & FIG 22 \*

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

### TOMATO & BURRATA 18\*

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

### CAESAR 18 | 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 22 \*

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

### LOBSTER COBB 32 \*

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

### THE SPINACH 18 \*

SPINACH, RED ONION, HARD BOILED EGG, BACON, CREAMY ONION DRESSING

### THE IRENE 18 \*

SHREDDED ROMAINE, SCALLIONS, MANDARIN ORANGE, TOASTED ALMONDS, CREAMY HONEY VINAIGRETTE

### LEMON & ARUGULA 18 \*

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

ITALIAN WEDDING | SOUP OF THE DAY  
BOWL 8

## 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

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

### **14 OZ RIBEYE 38 \* | 10 OZ PRIME FILET 52 \***

GARLIC BUTTER, MASHED POTATOES, VEGETABLE OF THE DAY

### **GARLIC BUTTER STEAK TIPS 42 \***

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

### **PAN-SEARED VEAL CHOP 44 \***

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  
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 34 \***

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

### **SEA BASS 36 \***

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

### **SCALLOPS 38 \***

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

### **LOBSTER RISOTTO 34 \***

CREAMY THREE CHEESE RISOTTO, FRESH LOBSTER MEAT, TRUFFLE OIL

### **AHI TUNA 34 \***

BRICK OVEN CALABRIAN AHI TUNA, GARLIC ZUCCHINI NOODLES

### **CLAM SAUCE & PAPPARDELLE (RED OR WHITE) 32 | GF PENNE ADD 3**

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

### **SEAFOOD MAC & CHEESE 34 | GF PENNE ADD 3**

SHELLS, SHRIMP, SCALLOPS, LOBSTER, FIVE CHEESE SAUCE

### **LOBSTER FRA DIAVOLO 42 | GF PENNE ADD 3**

PAPPARDELLE, FRESH LOBSTER MEAT, RAPPI, SPICY CALABRIAN RED WINE TOMATO SAUCE

## PIZZA

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

### **HOT HONEY BURN & CURL 20**

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

### **CAPRESE 20**

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

### **TRADITIONAL 18**

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 ANCHOVY 23**

OLIVE OIL, CARAMELIZED ONIONS, WHITE ANCHOVY, OREGANO, MOZZARELLA, CRUSHED RED PEPPER

### **THE PISTACHIO 25 | WITH PROSCIUTTO 28**

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

### **SHRIMP SCAMPI 28**

SCAMPI SAUCE, SHRIMP, PECORINO ROMANO, MOZZARELLA

### **CREATE YOUR OWN 15**

MOZZARELLA WITH CHOICE OF TOMATO SAUCE OR OLIVE OIL

**TOPPINGS 3 EACH :** 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 32 | GF PENNE ADD 3**

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

### **SPICY RIGATONI 32 | GF PENNE ADD 3**

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

### **FETTUCCINE ALFREDO 28 | GF PENNE ADD 3**

FETTUCCINE, ALFREDO SAUCE

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

### **SPAGHETTI 26 | GF PENNE ADD 3**

ANGEL HAIR, CHOICE OF FRESH TOMATO, SMOOTH MARINARA OR VODKA SAUCE

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

### **SIX LAYER LASAGNA 32**

MARINARA, FRESH PASTA SHEETS, PARMESAN, ROMANO, ASIAGO, RICOTTA, MOZZARELLA, TOPPED WITH: FRESH TOMATO, SMOOTH MARINARA OR VODKA SAUCE

### **GNOCCHI- SMOOTH MARINARA SAUCE 28 | FRESH TOMATO SAUCE 30 | ALFREDO 32**

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 28 | GF ADD 3**

ANGEL HAIR, SAUTEED EGGPLANT, FRESH TOMATO SAUCE, BASIL, LOCATELLI

### **CHICKEN PARMESAN 32 | GF ADD 3**

ANGEL HAIR, CRISPY CHICKEN CUTLET, 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 22 | GF ROLL ADD 2**

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

### **BACON BLEU CHEESE 24 | GF ROLL ADD 2**

BACON, BLEU CHEESE, BRIOCHE

### **GRUYERE & WILD MUSHROOM 24 | GF ROLL ADD 2**

WILD MUSHROOMS, GRUYERE, BRIOCHE

### **HOUSE 24**

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

### **BBQ 24**

ONION RINGS, BBQ SAUCE, YELLOW CHEDDAR, BRIOCHE

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

### **ITALIAN GRINDER 18 | GF ROLL ADD 2**

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

### **EGGPLANT PARMESAN 18**

EGGPLANT CUTLET, FRESH TOMATO SAUCE, BASIL, FRESH MOZZARELLA, SUB ROLL

### **CRISPY CUTLET SANDWICH 18**

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

### **PESTO CRISPY CUTLET 18**

CHICKEN CUTLET, SHAVED HAM, PESTO, PISTACHIOS, LOCATELLI, SUB ROLL

### **CRISPY SALMON BLT 20 | GF ROLL ADD 2**

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

### **LOBSTER SANDWICH 28 | GF ROLL ADD 2**

HOT OR COLD, FRESH LOBSTER MEAT, LETTUCE, BRIOCHE

## SIDES

**MASHED POTATOES 9 | FRITES 6  
BROCCOLINI WITH GARLIC 8 | CALABRIAN RAPPI 9**