

Antipasti - Appetizers

Bread & Olive Oil Service

Enjoy a complimentary bread basket with your meal. Additional baskets available for \$5 each

Carpaccio Di Manzo

Thin sliced, cured filet mignon, olive oil, capers, shaved parmesan cheese, baby arugula

Olive Marinato

A selection of marinated Castelvatrano, Kalamata, Cerignola & Rose olives

Polpete Al Forno

Mamma's meatballs, housemade marinara, fresh buffalo mozzarella cheese

Bruschetta Capone's

Grilled ciabatta, diced fresh tomatoes, garlic, extra virgin olive oil

Burrata & San Danielle

Prosciutto & toasted ciabatta

Calamari Fritti

Lightly breaded fried squid and tiger shrimp with side of spicy marinara sauce

Scampi Di Parma

Prosciutto wrapped tiger shrimp, side of lemon cream sauce

Affettati Misti

Italian cold cuts, imported cheese, marinated olives, dried fruits, toasted ciabatta

Carciofi Fritti

Lightly breaded and fried artichoke hearts, side of lemon Cajun aioli

Aglio Arrostito & Bagna Cauda

Garlic confit and olive tapenade served with toasted ciabatta

Zuppa - Soup

Pasta Fagioli Or Minestrone

Classic Italian bean & pasta soup
Italian vegetable soup

Zuppa Vongole Or Gamberi

Fresh clam, spicy tomato broth
Fresh shrimp, spicy tomato broth

Insalata - Salad

Add protein

Salmon - | Shrimp - | Chicken -

Insalata Capone's

Sm | Lg

Mixed greens, red onions, tomatoes, Italian dressing

Insalata Pomodori

Lg

Heirloom tomatoes, burrata cheese, fresh basil, arugula, extra virgin olive oil, and aged balsamic glaze

Insalata Cesare

Sm | Lg

Crisp Romaine, croutons, shaved parmesan, house-made Caesar dressing

Insalata Caprese

Sm | Lg

Ripe tomatoes, buffalo mozzarella, fresh basil, olive oil, balsamic vinegar

Insalata Pera

Sm | Lg

Romaine lettuce, baby mixed greens, pears, gorgonzola, caramelized walnuts, raspberry vinaigrette

Insalata Rucola

Lg

Baby arugula, Kalamata olives, red onions, burrata cheese, diced tomatoes, balsamic vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Proudly Serving  freshest produce

20% gratuity added for parties of six or more Entrée split
fee for \$5.00

Cake cutting fee \$3.00 per person
Only up to 3 split payments per table

Pasta

Add: Meat balls - | Italian Sausage - | Gluten Free Penne Pasta -

Risotto Salsiccia E Porcini

Italian Arborio rice, Italian sausage, porcini mushroom sauce

Risotto Con Spinaci E Pollo

Italian Arborio rice, chicken, spinach, mushrooms, red onions, marinara sauce, fresh diced tomatoes, touch of cream

Spaghetti Marinara

House-made marinara sauce

Spaghetti Bolognese

Traditional meat, marinara sauce

Spaghetti Messina

Mamma's meatballs, light spicy marinara, fresh creamy burrata

Penne Alla Vodka

Penne Pasta, vodka flambe, house-made marinara, dash of cream

Add Salmon - | Shrimp - | Chicken Breast - Meat Balls - | Italian Sausages -

Cappellini Fresca

Angel hair pasta, diced Roma tomatoes, mushrooms, basil, artichoke hearts, kalamata olives, sun-dried tomatoes, EVOO, balsamic vinegar

Add Salmon - | Shrimp - | Chicken Breast -

Penne Con Petit De Pollo

Dino's Signature Penne pasta, mushrooms, fresh tomatoes, chicken, rosemary, red onions, creamy balsamic sauce

Tortellini Veneto

Cheese-filled hat shaped pasta, pancetta, green peas, cream sauce

Add Salmon - | Shrimp - | Chicken Breast -

Pappardelle

Long flat pasta, Italian sausage, crimini mushrooms, touch of cream, marsala wine glaze

Farfalle O' Sole Mio

Dino's Signature Bow tie pasta, chicken, sun-dried tomatoes, fresh diced tomatoes, mushrooms, creamy marsala sauce

Penne Salsiccia Pepperoni

Dino's Signature Penne pasta, onions, bell peppers, Italian sausage, and marinara sauce

Ravioli Spinaci

House-made spinach and ricotta filled ravioli, creamy pink sauce, fresh spinach

Add Salmon - 15 | Shrimp - 14 | Chicken Breast - 12

Ravioli Marinara

House-made four-cheese filled ravioli, marinara sauce, oven-baked mozzarella

Add Salmon - 15 | Shrimp - 14 | Chicken Breast - 12

Ravioli Breve Costola

Dino's Signature House-made short rib filled ravioli in rosemary mushroom sauce

Ravioli Zucca

House-made butternut squash ravioli, brown butter and sage sauce

Add Salmon - | Shrimp - | Chicken Breast -

Ravioli Fichi

House-made fig and goat cheese filled ravioli, crumbled goat cheese, toasted walnuts, crispy prosciutto, brown butter and sage sauce

Add Salmon - | Shrimp - | Chicken Breast -

Lasagna Capone's

Dino's Signature Small, house-made meatballs, ricotta cheese, bolognese sauce, mozzarella cheese

Gnocchi

House-made potato dumplings
Choice of sauces: Pomodoro, gorgonzola, pesto, bolognese ~ , Half & Half ~

Add Salmon - | Shrimp - | Chicken Breast -

Eggplant Parmigiano

Lightly breaded, sliced eggplant, baked with marinara sauce and mozzarella cheese, side of pasta marinara

Penne Pesto

Penne pasta, sun-dried tomatoes, diced tomatoes, kalamata olives, house-made pesto sauce, touch of cream

Add Salmon - | Shrimp - | Chicken Breast -

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Le Pizze ~ Pizza

Margherita

Tomato sauce, fresh mozzarella cheese, fresh heirloom tomatoes, fresh basil

Quattro Stagione

Tomato sauce, fresh mozzarella cheese, Canadian ham, artichoke hearts, black olives, and mushrooms

Salsicci

Tomato sauce, Italian sausages, mushrooms, mozzarella cheese

Capone's

Tomato sauce, fresh mozzarella cheese, pepperoni, bell peppers, red onions, fresh basil, garlic, mushrooms

Pera

Fresh Mozzarella cheese, sliced fresh pears, prosciutto di parma, extra virgin olive oil, crumbled gorgonzola, fresh arugula

Pesto

Fresh house-made pesto, fresh mozzarella, grilled chicken, sun-dried tomatoes, and kalamata olives

Il Pollo ~ Chicken

Substitute for side of vegetables -

Pollo Parmigiano

Lightly breaded, hand-pounded chicken breast, baked marinara sauce and mozzarella cheese, side of pasta marinara

Pollo Marsala

Hand pounded, pan-roasted chicken breast, mushrooms, flambe with Sicilian Marsala wine, and a dash of cream, side of pasta aglio e olio

Pollo Picatta

Hand pounded, pan-roasted chicken breast, artichoke hearts, lemon caper cream sauce, side of pasta aglio e olio

Il Vitello ~ Veal

Substitute for side of vegetables ~

Vitello Marsala

Milk-fed veal scallopini, mushrooms, flambe with Sicilian Marsala wine, and a dash of cream, side of pasta aglio e olio

Vitello Picatta

Milk-fed veal scallopini, artichoke hearts, lemon caper cream sauce, side of pasta aglio e olio

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Il Pesce ~ Fish

Linguini Frutti Di Mare

Mussels, clams, shrimp, and calamari in light spicy tomato sauce with linguini pasta

Cioppino Dino

Dino's Signature Italian fish stew, fresh clams, mussels, calamari, scallops, shrimp, fish of the day, and lobster meat in light spicy tomato saffron broth

Linguini Vongole

Large clams, white wine garlic sauce, diced fresh tomatoes with linguini pasta

Linguini Con Pollo

Chicken, shrimp, bell peppers, red onion, linguini pasta, creamy Cajun sauce

Salmone Limone

Fresh Atlantic Salmon, creamy lemon caper sauce, side of angel hair pasta

Sea Bass Umido

Sea Bass, caramelized onions, aged balsamic vinegar, side of roasted vegetables

Il Carne ~ Meat

Substitute for side of vegetables -

Filetto Porto

Grilled angus certified 8 oz filet mignon, port wine, with a side of roasted vegetables

Rack Of Lamb

New Zealand rack of lamb, bread crumbs, parmesan cheese, Italian herbs, Chianti Riserva sauce, with a side of roasted vegetables

Half Rack or Full Rack options available (Please allow 25 minutes for preparation)

Bistecca E Patatine

16 oz bone-in, charcoal-grilled ribeye, green peppercorn sauce, with a side of truffle garlic fries

Ossobuco Di Vitello

Braised veal shank, hearty tomato sauce, saffron risotto, with a side of roasted vegetables (Please allow 25 minutes for preparation)

Sides

Capone's Vegetables

Seasonal vegetables, garlic, and olive oil

Truffle Fries

Garlic, parmesan cheese, tossed in truffle oil

Aglio Arrostito

Roasted garlic with toasted ciabatta

Bagna Cauda

Olive tapenade with toasted ciabatta

MP ~ Market Price

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