



Dinner Menu

PIZZA

Traditional Crust 14". 12" gluten free option add 4.00 more.

Quatro Formaggi , mozzarella, ricotta, parmesan and provolone	14
Margherita , roasted tomato, garlic, mozzarella and basil pesto	15
Pepperoni , roasted garlic, spicy Calabrian chile and fresh ricotta	16
Spicy Italian Sausage , roasted peppers, smoked provolone and onion	17
Mushroom , spinach, béchamel, fontina and white truffle oil	18
Fig & Prosciutto , caramelized onion, goat cheese port reduction	18
Nduja Sausage , castleveltrano olive, sundried tomato, fesh mozzarella and onions	18
California-Anaheim Chile Pesto , grilled chicken, roasted tomato, cheese and avocado	19

PIZZA YOUR WAY. 14.00 / 2.00 each additional item

Pepperoni, sausage, prosciutto, cheese, tomato, peppers, olives, anchovies, mushrooms, roasted chicken, artichoke, pesto, béchamel, spinach and cheese

ANTIPASTA

Salumi and Formaggi , cappicola, mortidella, prosciutto de parma, montasio cheese, castica de buffula cheese, gorgonzola dolce; served with marinated olives, artichoke, tomato, pickled onion, pepperoncini and crostini	18
Arancini Siciliana , spicy Italian sausage and mozzarella wrapped in risotto, baked and served with marinara	8
Calamari , spicy lemon caper butter sauce	13
★ Beef Carpaccio , roasted tomato, watercress, capers, truffle aioli and pecorino romano cheese	12
Cannellini Hummus , carrot sticks, celery, harissa, feta cheese and pita	9
Mussels , cooked in white wine, tomato, garlic, spicy Calabrian chiles and finished with garlic herb butter	14
Meatballs , beef and pork meatballs served with marinara	8
Dungeness Crab and Spaghetti Cake , Calabrian chile aioli, watercress, tomato confit, pickled onion and basil oil	14
Spicy Poladori Italian sausage , sautéed with sweet red peppers onions and roasted garlic	9

PRIMI & SECONDI

Served with bread service and salad

of chopped romaine, lemon juice, olive oil, cracked pepper, and parmesan cheese.

Add 1/2 size version of pear, roasted beet or chopped salad for an additional 7.00.

Add Cappello's gluten free pasta with gluten free bread for 7.00

Spaghetti and Clams , cooked in white wine sauce, tomato and pancetta, finished with garlic herb butter	21
Steak Cotoletta , lightly breaded bistro tenderloin, served with ricotta gnocchi, castelvetrano olives, sundried tomatoes, balsamic cipollini onions, and spicy Calabrian chile garlic sauce	26
Fettuccine Alfredo , sautéed shrimp or roasted chicken	26
Cacciatore Chicken , roasted chicken, truffle fried potato, and spicy lemon caper Calabrian chile garlic butter sauce	26
Potato Gnocchi , roasted chicken, spinach, gorgonzola cream and candied walnuts	18
Crispy Eggplant Parmesan , fresh mozzarella, roasted tomato, angel hair pasta and marinara	17
Spaghetti Carbonara , fresh English peas, prosciutto, garlic, cream, pecorino and egg yolk poached in olive oil	21
Lasagna Quatro Formaggi , four cheese lasagna with meatballs and sausage	17
Ricotta Cavatelli , meatballs, Italian sausage and pecorino romano cheese	18
Pappardelle and Lamb Ragù , lamb cheek, lamb ragu, feta cheese, tomato, mushroom and red wine demi-glace	23
Dungeness Crab and Bucatini Gratianati , dungeness crab, Nduja sausage, and Calabrian chiles, baked in Bucatini pasta with mascarpone cream sauce; baked with Montasio cheese	30

CONTORNI

Brussel's Sprouts sautéed with garlic, sundried tomato and pancetta	8
Spicy Caponata , roasted eggplant, zucchini, peppers, onions, garlic and tomato, marinated in balsamic vinegar reduction	8

ZUPPA

Summer Vegetable Minestrone , garden fresh tomato and vegetable soup with orzo pasta	8
Garden Gazpacho , fresh heirloom tomatoes, cucumber, bell pepper, onion, garlic, celery and chile blended with extra virgin olive oil, red wine vinegar and fresh basil garnished with tiny croutons	8

INSALATE

Add Steak 6.00 | Grilled Chicken 4.00 | Shrimp 6.00

Smoked Salmon 8.00. A 1/2 size version of Roasted Beets salad or Caesar salad 8.00

Roasted Beets , watercress, tomato confit, goat cheese croquette, pickled red onion, calamata olives, candied pecan and sherry honey dijon	12
Caesar , white anchovies, roasted red pepper and crostini	11
Spinach Salad , smoked Salmon, warm pancetta vinaigrette, avocado and hardboiled egg. Garnished with fried shoestring potatoes	17
Burratina Salad , with avocado, baby heirloom tomatoes, pickled red onion, Calabrian chiles, castleveltrano olives, basil pesto and fresh focaccia	15

BEVERAGES 2.75

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Mountain Dew, Dr. Pepper, Milk, Coffee, Iced Tea, Hot Tea, Cranberry Juice, Orange Juice and Grapefruit Juice

Pellegrino 3.00
Espresso 3.25 | Cappuccino 3.25 | Latte 3.25

GLUTEN FREE OPTIONS

Substitute Cappello's gluten free fettuccine with any dish for 4.00. Gluten free bread available by request for 3.00

PALEO FRIENDLY OPTIONS

Substitute a side of zucchini spirals for any pasta

★ *These items are served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

RESERVE THE CHEF'S TABLE

Ask for a reservation at the highly sought after "Chef's Table" right inside our kitchen!

Coursed meal prepared and served by Chef Heller and paired with wine! We can accommodate parties of 6-8 people.