



## Dinner Menu

### PIZZA

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

<b>Quatro Formaggi</b> , mozzarella, ricotta, parmesan and provolone	15
<b>Margherita</b> , roasted tomato, garlic, mozzarella and basil pesto	16
<b>Pepperoni</b> , roasted garlic, spicy Calabrian chile and fresh ricotta	17
<b>Spicy Italian Sausage</b> , roasted peppers, smoked provolone and onion	18
<b>Mushroom</b> , spinach, béchamel, fontina and white truffle oil	19
<b>Fig &amp; Prosciutto</b> , caramelized onion, goat cheese port reduction	19
<b>California-Anaheim Chile Pesto</b> , grilled chicken, roasted tomato, cheese and avocado	20
<b>Pear</b> , caramelized onion, gorgonzola, watercress and balsamic reduction	21

### 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

<b>Salumi and Formaggi</b> , cappicola, mortidella, prosciutto de parma, montasio cheese, castica de buffula cheese, gorgonzola dolce; served with marinated olives, artichoke, tomato, pickled onion, pepperoncini and crostini	19
<b>Arancini Siciliana</b> , spicy Italian sausage and mozzarella wrapped in risotto, baked and served with marinara	9
<b>Calamari</b> , spicy lemon caper butter sauce	14
* <b>Beef Carpaccio</b> , roasted tomato, watercress, capers, truffle aioli and pecorino romano cheese	13
<b>Cannellini Hummus</b> , carrot sticks, celery, harissa, feta cheese and pita	10
<b>Mussels</b> , cooked in white wine, tomato, garlic, spicy Calabrian chiles and finished with garlic herb butter	15
<b>Meatballs</b> , beef and pork meatballs served with marinara	9
<b>Spicy Poladori Italian sausage</b> , sautéed with sweet red peppers onions and roasted garlic	10
<b>Duck Confit</b> , polenta, mushrooms and sherry demi glaze	13

### PRIMI & SECONDI

*Served with bread service and choice of house salad of romaine, lemon juice, olive oil, cracked pepper, and parmesan cheese, or our house Caesar salad served with croutons and parmesan cheese. Add Cappello's gluten free pasta with gluten free bread for 7.00*

<b>Spaghetti and Clams</b> , cooked in white wine sauce, tomato and pancetta, finished with garlic herb butter	22
<b>Steak Cotoletta</b> , lightly breaded bistro tenderloin, served with ricotta gnocchi, castelvetrano olives, sundried tomatoes, balsamic cipollini onions, and spicy Calabrian chile garlic sauce	27
<b>Fettuccine Alfredo</b> , sautéed shrimp or roasted chicken	27
<b>Cacciatore Chicken</b> , roasted chicken, truffle fried potato, and spicy lemon caper Calabrian chile garlic butter sauce	27
<b>Potato Gnocchi</b> , roasted chicken, spinach, gorgonzola cream and candied walnuts	19
<b>Crispy Eggplant Parmesan</b> , fresh mozzarella, roasted tomato, angel hair pasta and marinara	18
<b>Spaghetti Carbonara</b> , fresh English peas, prosciutto, garlic, cream, pecorino and egg yolk poached in olive oil	22
<b>Lasagna Quatro Formaggi</b> , four cheese lasagna with meatballs and sausage	18
<b>Ricotta Cavatelli</b> , meatballs, Italian sausage and pecorino romano cheese	19
<b>Pappardelle and Lamb Ragù</b> , lamb cheek, lamb ragù, feta cheese, tomato, mushroom and red wine demi-glaze	24
<b>Dungeness Crab and Bucatini Gratianati</b> , dungeness crab, Nduja sausage, and Calabrian chiles, baked in Bucatini pasta with mascarpone cream sauce; baked with Montasio cheese	31

### CONTORNI

<b>Brussel's Sprouts</b> sautéed with garlic, sundried tomato and pancetta	9
<b>Spicy Caponata</b> , roasted eggplant, zucchini, peppers, onions, garlic and tomato, marinated in balsamic vinegar reduction	9
<b>Fried Potatoes</b> with black truffle salt and truffle aioli	9

### ZUPPA

<b>Butternut Squash Bisque</b> , papita and herb oil	9
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### 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

<b>Roasted Beets</b> , watercress, tomato confit, goat cheese croquette, pickled red onion, calamata olives, candied pecan and sherry honey dijon	13
<b>Caesar</b> , white anchovies, roasted red pepper and crostini	12
<b>Spinach Salad</b> , smoked Salmon, warm pancetta vinaigrette, avocado and hardboiled egg. Garnished with fried shoestring potatoes	18
<b>Poached Pear Salad</b> , with arugula, balsamic vinaigrette, gorgonzola dolce, candied walnuts and pickled red onion	14

### BEVERAGES 3.25

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.*