



Antipasti

- Zuppa Del Giorno**
House made soup of the day
- Da Capo Chips**
Eggplant & zucchini, house tzatziki
- Garlic Bread**
Brick oven rustic bread, roasted garlic butter, fresh mozzarella, grana padano
- Mussels**
Prince Edward Island mussels, marinara sauce, garlic, chili flakes
- Calamari Fritti**
Cherry peppers, dill pickle aioli, spicy marinara
- Coconut Shrimp**
Panko and coconut encrusted gulf shrimp, house sweet chili sauce

- Grilled Octopus** 20
8 Crispy fingerling potatoes, baby arugula, cherry tomato, red onion, lemon saffron vinaigrette
- Tuscan Wings** 15
15 Choice of buffalo, garlic parmesan or sweet chili sriracha choice of blue cheese or ranch
- Burrata Toast** 14
16 Rustic bread, stracciatella, strawberries, pistachios,
- Mike's Hot Honey** 18
- Arancini** 15
16 Sicilian fried rice balls stuffed with sweet peas, ground chuck, aborio rice and italian cheeses, house marinara

Primario

- Lobster Roll**
Butter poached North Atlantic lobster, toasted brioche roll, house fries, coleslaw
- Steak Frites***
Prime hand cut sirloin, house chimichurri, crispy fries, white truffle aioli
- Organic Salmon***
Grilled Faroe Island salmon filet, fingerling potatoes, roasted carrots, sautéed broccoli, avocado crema
- Bronzino***
Fresh pan roasted Mediterranean seabass filets, grilled seasonal vegetables, roasted garlic hummus, lemon saffron emulsion
- Da Capo Burger***
Grilled 8oz house blend angus patty, applewood bacon, caramelized onions, truffle gorgonzola aioli, house fries
- Burrata Ravioli**
Fresh pasta stuffed with creamy mozzarella and tossed with gulf shrimp, sundried tomatoes, and baby spinach in an asiago cream
- Risotto**
Gulf Shrimp, aborio rice, applewood bacon, sweet corn, asparagus, parmigiano reggiano
- Fish & Chips**
Seasonal beer battered North Atlantic cod served with house fries, coleslaw and dill pickle aioli
- Swordfish***
Wild caught Point Judith filet served over roasted fingerling potatoes, baby spinach, chimichurri aioli
- Chicken Marsala** 26/68
Mushrooms, shallots, whipped potatoes, sautéed spinach
- Prime Pork Chop*** 29
16oz House brined bone in chop, creamy parmesan polenta, sautéed broccoli, apricot bourbon jus
- NY Strip*** 40
Grilled hand cut 14oz USDA choice steak, whipped potatoes, grilled asparagus, roasted garlic blue cheese butter
- Ribeye*** 40
Grilled 16oz USDA Prime hand cut steak. whipped potatoes, grilled asparagus, Maine lobster butter
- Organic Free Range Chicken** 29
Half chicken, whipped potatoes, sautéed broccoli rabe, pan au jus
- Chicken and Broccoli Cavatelli** 28
Fresh pasta tossed with grilled chicken, fresh broccoli, sundried tomatoes, garlic, EVOO, and grana padano

Insalate

- Da Capo** 15/40
Mixed greens, roasted peppers, grilled red onions, grape tomatoes, radishes, grana padano, balsamic vinaigrette
- Toscana** 15/40
Mixed greens, mozzarella, grape tomatoes, artichokes, kalamata olives, roasted peppers, polenta croutons, white balsamic
- Apple** 15/40
Mixed greens, granny smith apples, gorgonzola, caramelized walnuts, craisins, white balsamic

Single/Family Size (4-5)

- Caesar** 15/40
Romaine hearts, croutons, parmigiano reggiano
- Grekca** 18/48
Farm tomato, english cucumber, red onion, green pepper, kalamata olives, barrel aged feta, red wine vinaigrette

Add to any salad
Grilled chicken 8/15
*Grilled steak 12/23 Shrimp 12/23
*Salmon 12/23

Brick Oven Pizza

- \$12" L16"**
- All pizzas available on gluten free crust small only (\$3)
- Margherita** 17/21
32 Fresh mozzarella, pizza sauce, basil, parmigiano reggiano
 - Buffalo Chicken** 20/27
30 Fresh mozzarella, garlic buffalo sauce, grilled chicken, house made blue cheese dressing
 - Verduretta** 20/27
30 Fresh mozzarella, eggplant, artichoke, roasted peppers, pizza sauce
 - Biancaneve** 20/27
Fresh mozzarella, ricotta, garlic and oregano
 - Campagnola** 20/27
21 Fresh mozzarella, sausage, broccoli rabe, fresh basil, pizza sauce
 - Parma** 20/27
30 Fresh mozzarella, parmigiano reggiano, prosciutto di parma, arugula, pizza sauce
 - Mediterranean** 20/27
34 Fresh mozzarella, garlic, spinach, kalamata olives, feta cheese, EVOO
 - Cipolla E Caprino** 20/27
28 Goat cheese, caramelized onions, walnuts, EVOO, fresh mozzarella, honey drizzle
 - Chicken Bacon Ranch** 20/27
32 Fresh mozzarella, grilled chicken, broccoli, bacon, drizzled with creamy ranch
 - Quattro Formaggio** 20/27
Fresh mozzarella, gorgonzola, grana padano, ricotta
 - Hot Honey Roni** 20/27
26/68 Fresh mozzarella, pepperoni, red onion, pizza sauce, Mike's Hot Honey
 - Calzone** 20
29 Fresh mozzarella, ricotta, pizza sauce

Toppings 2/3: Prosciutto 4/6

broccoli, sun-dried tomatoes, ricotta, anchovies, onions, spinach, fresh garlic, fire roasted peppers, mushrooms, kalamata olives, sausage, meatball, chicken, eggplant, pepperoni, bacon, broccoli rabe, extra sauce, extra mozzarella

Contorni (Sides)

- Truffle Fries** 10
- Meatballs** 12
- Spinach** 9
- Sautéed Broccoli** 9
- Broccoli Rabe** 10
- Grilled Asparagus** 10
- Whipped Potatoes** 9
- Jersey Shore** 12
- Sweet Potato Fries**

Pasta Single/Family Size (4-5)

(Substitute gluten free pasta 3/12)

- Spaghetti & Meatballs** 23/60
House made meatballs, plum tomato sauce, grana padano
- Penne Ala Vodka (Add Chicken \$8/15 Add Shrimp \$12/23)** 21/58
Marinara, sun-dried tomatoes, vodka, cream, grana padano
- Gamberi** 28
15 Gulf shrimp, fresh garlic, prosciutto, plum tomatoes, baby spinach and fresh mozzarella tossed with linguine
- Lasagna** 26/68
Bolognese sauce, ricotta, mozzarella
- Rigatoni Bolognese** 26/68
Zesty bolognese sauce, ricotta
- Eggplant Rollatini** 21/58
Provolone, ricotta, marinara, spaghetti
- Chicken Parmigiana** 26/68
Panko crusted chicken breast, marinara, fresh mozzarella, spaghetti
- Linguine Vongole** 30
Whole and chopped clams, garlic, white wine, EVOO
- Frutti Di Mare** 34
Prince Edward Island mussels, calamari, shrimp, clams, spicy marinara served over linguini
- Broccoli Rabe & Salsiccie** 26/68
Sausage, broccoli rabe, white beans, grana padano, garlic, tossed with rigatoni

If someone has an allergy please tell your server

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