CENA

DINNER

Antipasti

Zuppa Del Giorno 8
House made soup of the day

Da Capo Chips 16
Eggplant & zucchini, house tzatziki

Garlic Bread 15
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

Brussels and Burrata 18
Crispy brussels sprouts, applewood bacon, creamy burrata, pickled red onions, Mike's Hot Honey

Tuscan Wings 16
Choice of buffalo, garlic parmesan, or honey sriracha with house blue cheese

Cauliflower Fritti 14
Lightly battered and fried cauliflower. Siracha aioli

Arancini 16
Sicilian fried rice balls stuffed with creamy arborio rice, ground chuck, sweet peas and Italian cheeses. House marinara

Insalate

Da Capo 15/40
Mixed greens, roasted peppers, grilled red onions, grape tomatoes, radishes, grana padano, balsamic vinaigrette

Toscana 16/42
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

Beet 16/42
Baby arugula, roasted beets, Bermuda onion, crumbled goat cheese, honey balsamic vinaigrette

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

Primario

Grilled Salmon* 32
Roasted sweet potatoes, beets, baby spinach, maple crema

Prime Steak Frites* 32
12oz hand cut prime sirloin, house fries, brandy peppercorn cream, truffle aioli

Shrimp and Crab Risotto* 38
Snow crab, gulf shrimp, saffron aborio rice, cherry tomato, baby spinach, grana padano

Veal Milanese 36
Tender breaded veal cutlet, spinach parmesan whipped potatoes, baby arugula salad, Meyer lemon emulsion

Fish & Chips 28
Seasonal beer battered North Atlantic cod served with house fries, coleslaw and dill pickle aioli

Da Capo Burger* 21
Charbroiled half pound signature grind patty, bacon onion jam, cheddar cheese, baby arugula, house fries

Al Forno (Add Meatball $6 Add Sausage $6) 23
Rigatoni pasta, house marinara, cream, ricotta, mozzarella, parmigiano-reggiano. Baked in brick oven

Prime Short Rib 38
Brick oven braised boneless short rib, whipped potatoes, roasted root vegetables, Cabernet demi glacé

Portabello Mushroom Ravioli 28
Fresh pasta stuffed with portabello mushrooms and Italian cheeses tossed with baby spinach and caramelized shallots in a parmesan marsala cream

Prime Pork Chop 30
Grilled 16oz bone in heritage chop, whipped potatoes, crispy brussels sprouts, bacon onion jus

Chicken Marsala 26/68
Mushrooms, shallots, whipped potatoes, sautéed spinach

New York Strip* 42
Grilled hand cut 14oz choice strip, whipped potatoes, broccolini, roasted garlic gorgonzola butter

Gnocchi 30
Fresh potato gnocchi stuffed with porcini mushroom and asiago cheese tossed with grilled chicken, baby spinach, and caramelized shallots in a cognac parmesan cream

Organic Free Range Chicken 29
Half chicken, whipped potatoes, broccolini, pan au jus

Branzino* 32
Pan seared Mediterranean seabass filets, roasted sweet potatoes, sautéed broccolini, ginger soy glaze, sriracha aioli

Brick Oven Pizza

S12" L16"

All pizzas available on gluten free crust small only ($3)

Margherita 17/21
Fresh mozzarella, pizza sauce, basil, parmigiano reggiano

Buffalo Chicken 20/27
Fresh mozzarella, garlic buffalo sauce, grilled chicken, house made blue cheese dressing

Verduretta 20/27
Fresh mozzarella, eggplant, artichoke, roasted peppers, pizza sauce

Biancaneve 20/27
Fresh mozzarella, ricotta, garlic and oregano

Campagnola 20/27
Fresh mozzarella, sausage, broccoli rabe, fresh basil, pizza sauce

Parma 20/27
Fresh mozzarella, parmigiano reggiano, prosciutto di parma, arugula, pizza sauce

Mediterranean 20/27
Fresh mozzarella, garlic, spinach, kalamata olives, feta cheese, EVOO

Cipolla E Caprino 20/27
Goat cheese, caramelized onions, candied walnuts, EVOO, fresh mozzarella, honey drizzle

Chicken Bacon Ranch 20/27
Fresh mozzarella, grilled chicken, bacon, drizzled with creamy ranch

Fig 20/27
Dried figs, fresh mozzarella, gorgonzola, prosciutto di parma, baby arugula, aged balsamic reduction

Hot Honey Roni 20/27
Fresh mozzarella, pepperoni, red onion, pizza sauce, Mike's Hot Honey

Calzone 20
Fresh mozzarella, ricotta, pizza sauce

Toppings 2/3: Prosciutto 4/6
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	Whipped Potatoes	9
Meatballs	12	Sweet Potato Fries	10
Sautéed Spinach	9	House Fries	7
Broccoli Rabe	10	Broccolini	10

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, vodka, cream, grana padano

Gamberi 28
U15 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