



~Antipasti~

- Olive Marinato** *Marinated Castelvetrano, Kalamata, and cerignola Rosse imported olives.* ~7
- Polpette Con Burrata** *Mammas meat balls, house made marinara and burrata cheese.* ~12
- Bruschetta "Capone"** *Grilled Ciabatta topped with olive oil, garlic, basil and diced fresh organic tomatoes.* ~9
- Carciofi Alla "Dino"** *(Creamy Cajun artichoke hearts) Tender artichoke hearts sautéed with Cajun spices and touch of cream.* ~8
- Calamari Fritti** *Lightly breaded and fried squid served with spicy marinara sauce.* ~13
- Cominazione Siciliana** *(Seafood combination) Fresh mussels, clams, calamari and shrimp sautéed in white wine and Italian herbs in spicy tomato sauce.* ~16
- Affettati Misti** *(A perfect dish for two to share) Slices of Italian meat, imported cheese, assorted marinated olives and anchovies.* ~13
- Mozzarella In carrozza** *Fried homemade breaded mozzarella cheese with side of marinara.* ~8
- ♥ **Melanzane Caprese** *Sliced grilled eggplant, fresh mozzarella, basil, garnished with balsamic Vinegar.* ~8 (390 calories)
- Brussels sprouts** *Deep fried with pancetta garnished with lemon zest.* ~8



~Zuppe O Ensalate~

- Add grilled salmon ~7/Add grilled shrimp~7/Add grilled chicken breast to your salad ~6*
- ♥ **Pasta e Fagioli** *Italian pasta and bean soup* ~6
- ♥ **Minestrone** *Italian vegetable soup* ~6
- ♥ **Zuppa Con Gamberi O Vongole** *Shrimps or clam soup in spicy tomato, white wine sauce with red onions.* ~8
- Insalata Capone** *House dinner salad.* ~Small ~ 4~ Large ~ 8
- Insalata De Cesare** *Romaine lettuce, croutons, shaved parmesan in our homemade César dressing.*
~Small ~ 5.00~ Large ~ 9.00~
- ♥ **Insalata Caprese** *(sm 261 Lg 346Calories) Ripe organic tomatoes, buffalo mozzarella, spices, fresh basil and topped with olive oil and a touch of balsamic vinegar.* ~Small ~ 6~ Large ~ 10~
- ♥ **Insalata Di Pera** *(sm 212 Lg 305 Calories)*
Romaine lettuce, organic baby mixed greens, organic pears, gorgonzola, and caramelized walnuts with raspberry vinaigrette. ~Small ~ 6~ Large ~ 10~
- ♥ **Ensalata Con Broccoli** *Broccoli salad with red onions, organic roma tomatoes, Kalamata olives, pine nuts and balsamic vinaigrette.* ~9 (400 calories)
- ♥ **Ensalata Crecia** *Romaine lettuce, feta cheese, red onions, diced tomatoes, Kalamata olives and balsamic vinaigrette.* ~9 (405 calories)
- ♥ **Ensalata Arugula** *Baby arugula, Kalamata olives, red onions tossed in balsamic vinaigrette with burrata cheese.* ~10 (515 calories)



-PANINI-

- Panino Dello Chef** *Grilled Panini with fresh mozzarella, sliced roma, fresh basil and herb dressing on Ciabatta bread.* ~8
- Panino Pollo e Pesto** *Grilled Panini on ciabatta bread with chicken breast, house made pesto, red onions and tomatoes topped with Provolone cheese.* ~9
- Panino Italiano Grilled** *ciabatta with Italian cold cuts, tomatoes and onions, and house vinaigrette.* ~8



Split charge 4.00

~ Paste ~

Add Meatballs 4/Add grilled Italian sausage 6

- ♥ **Risotto salssicia E Porcini** Italian Arborio rice with Italian sausage, porcini mushrooms sauce. ~15
- ♥ **Risotto Con Spinaci e Pollo** Italian Arborio rice with grilled chicken, fresh spinach, mushrooms, red onions and touch of marinara sauce. ~15
- ♥ **Risotto Pesto e Gamberi**
Italian Arborio rice with house made pesto sauce, grilled shrimps and sundried tomatoes. ~16
- ♥ **Spaghetti Marinara O Bolognese** Long pasta, sautéed in our marinara sauce OR traditional Bolognese sauce. *Marinara~10 Bolognese ~12*
(Add homemade meatballs ~4 or side sausage ~6)
- ♥ **Capellini Fresca** Long petit pasta with fresh roma, fresh mushrooms, fresh basil, artichoke hearts Kalamata olive, sundried tomatoes, touch of EVO and balsamic vinegar. ~13
- Penne Con Petit De Pollo** (Penne with chicken and rosemary)
Dino's signature dish made with tube pasta sautéed with mushrooms, fresh tomatoes, chicken, rosemary, red onions and light creamy balsamic sauce. ~13
- Farfalle O'Sole Mio** (Bow tie with chicken and sun dried tomatoes)
Another signature dish of Dino's prepared with bow tie pasta sautéed with garlic, chicken, sundried tomatoes, mushrooms and creamy marsala sauce. ~13
- Penne Salsiccia e Pepperoni** (Penne with sausage and pepper)
A favorite at Capone's, tube pasta sautéed with onions, bell peppers, Italian sausage, spices, white wine and marinara sauce. ~13
- Spaghetti Alla Crecia** Long pasta with red onions, pancetta, feta cheese, fresh basil, Kalamata olives and pine nuts ~13 (Add chicken 3.00)
- ♥ **Ravioli Con Spinaci** Homemade spinach and ricotta ravioli served with creamy pink sauce. ~13
- Ravioli Marinara** Homemade Cheese ravioli topped with homemade marinara sauce, mozzarella cheese and baked in our oven ~11
- Penne Funghi e Salssicia** Tube pasta with Italian sausage, assorted mushrooms & tarragon cream sauce. ~13
- Gnocchi Al Pomodoro O Gorgonzola** (Potato dumplings) *Homemade potato dumplings in hearty tomato sauce or creamy gorgonzola sauce.* ~16



~ Polli ~

(Substitute Pasta for vegetable \$2)

- Pollo Parmigiano** Lightly breaded chicken breast topped with marinara and mozzarella cheese, served with pasta marinara. ~16
- Pollo Marsala** Pan-roasted Chicken breast with mushrooms and basil in a creamy marsala sauce and side of pasta. ~16
- Pollo Picatta** Pan-roasted chicken breast with artichoke hearts, white wine, capers, dash of cream, splash of lemon and side of pasta. ~16

~ Contorni ~

~ side dishes ~

- ~grilled chicken breast, 6~ 3 meat balls, 4~
~2 grilled sausages, 6 ~vegetable plate, 4.95~
~aparatagus, 4.50~ Grilled shrimps, 7~
~grilled Salmon, 7.00~



Split charge 4.00