

Martini List

your choice 9.00

Limoncello Martini

*Caravella Limoncello, Blue Ice Vodka,
fresh lemon and sugar.*

Chocolate Truffle Martini

*Absolut Vanilla Vodka, Godiva White Chocolate
Cream Liqueur, and cream.*

Sangria Martini

*Courvisier VS Cognac, apple schnapps liqueur,
raspberry liqueur, orange juice, and red wine.*

Capone's Classic Martini

*Roberto Cavalli Vodka and olive Juice.
Shaken and chilled served up.*

Italian Martini

*Roberto Cavalli Vodka, raspberry liqueur,
pineapple juice, and a splash of Ruffino Prosecco.
Garnished with a lemon twist.*

Coco Cabana

Malibu Rum, Midori, pineapple juice, cream, and milk.

The Italian Lemon Sorbet

*Absolut Citron Vodka, Chase Elderflower, Moscato D'Asti,
simple syrup and a squeeze of fresh lemon.*

Signature Cocktails

your choice 9.00

Lower Manhattan

*Makers Mark bourbon and Cinzano Rosso Sweet
Vermouth.*

The Limoncello Refresher

*Caravella Limoncello, Blue Ice Vodka, with a splash
each of triple sec, sweet & sour and soda water.*

Side Car

*Courvoisier VS Cognac, Torres Orange Liqueur
and sweet & sour, garnished with a slice of orange.*

The Skinny Margarita

*Patron premium silver tequila, fresh agave nectar, fresh
squeezed lime juice, shaken and strained
over ice, garnished with a lime.*

Mojito

*Margaritaville Silver Rum, fresh mint, fresh lime,
sugar, and a splash of soda water.*

Black Russian

Absolut Vodka, Kaluha, with a splash of Coca-Cola.

American

*Equal parts Campari, gin, and Cinzano Rosso sweet
vermouth with a splash of soda water.*

Wines by the Glass

<i>Prosecco Di Conegliano, Canella, Italy . . . split . .</i>	<i>7.50</i>
<i>IL-Cocktail Di Venesia, Bellini, Italy . . . split . .</i>	<i>8.00</i>
<i>Pino Grigio, Ca Donini, Veneto</i>	<i>7.00</i>
<i>Chardonnay, Bianchi, Paso Robles</i>	<i>8.00</i>
<i>Sauvignon Blanc, Bianchi, Paso Robles</i>	<i>8.00</i>
<i>White Zinfandel, Woodbridge by R. Mondavi . . .</i>	<i>5.00</i>
<i>Chianti, Poggio Basso, Tuscany</i>	<i>7.00</i>
<i>Sangiovese Blend, Rivera "Rupicolo," Puglia . . .</i>	<i>8.00</i>
<i>Super Tuscan, Casal Moro, Rosso del Veneto, Tuscany</i>	<i>9.00</i>
<i>Merlot, Mezza Corona, Trentino</i>	<i>5.50</i>
<i>Merlot, Bianchi, Paso Robles</i>	<i>8.00</i>
<i>Cabernet Sauvignon, Mezza Corona, Trentino . . .</i>	<i>5.50</i>
<i>Cabernet Sauvignon, Bianchi, Paso Robles</i>	<i>8.00</i>
<i>Zinfandel, Bianchi, Paso Robles</i>	<i>8.00</i>
<i>Pinot Noir, Bianchi, Paso Robles</i>	<i>10.00</i>

Beer

<i>Moretti, Italy</i>	<i>4.75</i>
<i>Moretti La Rossa, Italy</i>	<i>4.75</i>
<i>Peroni, Italy</i>	<i>4.75</i>
<i>Amstel Light, Holland</i>	<i>4.75</i>
<i>Capone's "Private Label" Blonde Ale</i>	<i>3.75</i>
<i>Huntington Beach, California</i>	
<i>Bitburger "Drive" (non-alcoholic), Germany</i>	<i>3.50</i>
<i>Chimay Grande Reserve Blue, Belgium</i>	<i>9.00</i>
<i>Weihenstephaner, Hefe Weissbier, Germany</i>	<i>6.00</i>

Water

<i>Panna 750ml (still water)</i>	<i>5.00</i>
<i>San Pellegrino 750ml (sparkling water)</i>	<i>5.00</i>

After Dinner Drinks

your choice 7.50

Creamy Orange Buzz

Equal parts of brewed espresso (cold), Torres Orange Liqueur and Baileys Irish Cream.

Toasted Walnut

Equal parts of Toschi Nocello Italian Walnut Liqueur, DeKuyper Coffee Liqueur and half-and-half.

Boston Cream Pie

Absolut Vodka, Godiva Chocolate Liqueur, Venetian Cream, and unsweetened cocoa powder.

Italian Coffee

Amaretto Di Amore, Brandy, Coffee and cream.

Café Nuance

Captian Morgan Spiced Rum, Venetian Cream Liqueur, and hot coffee topped with fresh whipped cream.

Oatmeal Cookie

Baileys Irish Cream, DeKuyper Butterscotch, Jagermeister, and cinnamon schnapps.

Hot Italian Nut

Venetian Cream Liqueur, Amaretto Di Amore, coffee and Frangelico Hazelnut Liqueur.

Antipasti

Scampi Di Parma	10.95
<i>Fresh shrimp wrapped with prosciutto, grilled and served on a bed of lemon cream sauce.</i>	
Melanzane Caprese	8.00
<i>Sliced grilled eggplant, fresh mozzarella, and basil, garnished with balsamic vinegar.</i>	
Mozzarella In Carroza	7.95
<i>Fried homemade mozzarella balls with side of marinara.</i>	
Pizzette Di Pera	12.00
<i>Flat Italian bread topped with sliced fresh pear and gorgonzola cheese.</i>	
Pizzette Pepperoni	9.00
<i>Flat Italian bread with pepperoni and fresh basil.</i>	
Pizzette Margarita	9.00
<i>Flat Italian bread with fresh tomatoes and fresh basil.</i>	
Pizzette Salsiccia	10.00
<i>Flat Italian bread with Italian sausage and mushrooms.</i>	
Carpaccio De Manzo	10.95
<i>Thin slices of cured Filet Mignon topped with Olive Oil, lemon, and capers and shaved parmigianino cheese.</i>	
Polpette Alforno	7.95
<i>Homemade meat balls topped with fresh mozzarella, marinara and baked.</i>	

Antipasti

Bruschetta "Capone"	7.95
<i>Grilled and toasted Cibata topped with olive oil, garlic, basil and diced fresh organic tomatoes.</i>	
Carciofi Alla "Dino"	7.95
<i>Tender artichoke hearts sautéed with Cajun Spices and a touch of cream.</i>	
Vegetale alla Griglia Mona "Lisa"	12.00
(Lisa's favorite dish) <i>Grilled seasoned organic vegetable plate topped with goat cheese.</i>	
Calamari Fritti	9.95
<i>Lightly breaded and fried squids served with spicy marinara sauce.</i>	
Cominazione Siciliana	15.95
(Seafood Combination) <i>Fresh mussels, clams, calamari, and shrimp sautéed in white wine and italian herbs in spicy tomato sauce.</i>	
Carcioffi A la Griglia	10.00
<i>Grilled Artichoke hearts served with lemon butter sauce.</i>	
Funghi Trifolati	8.00
<i>Sautéed mushrooms with lemon white wine sauce.</i>	
Polenta Vegetale	10.00
<i>Soft polenta topped with roasted vegetables.</i>	