



ANTIPASTI

- ZUPPA DEL GIORNO** 8
House made soup of the day
- DA CAPO CHIPS** 16
Eggplant & zucchini, cucumber yogurt dip
- GARLIC BREAD** 12
Brick oven rustic bread, roasted garlic butter, fresh mozzarella, grana padano
- MUSSELS (GF)** 17
Prince Edward Island mussels, marinara sauce, garlic, chili flakes
- CALAMARI FRITTI** 17
Cherry peppers, caper aioli, spicy marinara

PRIMARIO

- PARMESAN COD** 30
Chatham cod encrusted in parmesan panko, pan-seared and served with roasted fingerling potatoes, baby spinach and a lemon saffron cream sauce
- GRILLED ORGANIC SALMON** 32
Farro, roasted butternut squash, maple bourbon glaze
- NY STRIP (GF)** 38
Grilled 14 oz Choice cut, whipped garlic potatoes, grilled asparagus, garlic herb butter
- DACAPO BURGER** 20
Applewood smoked bacon, gorgonzola aioli, baby arugula, house fries
- ORGANIC FREE RANGE CHICKEN (GF)** 28
Half chicken, whipped potatoes, sautéed broccoli rabe, pan au jus
- CHICKEN MARSALA** 26/58
Mushrooms, shallots, whipped potatoes, sautéed spinach
- SCALLOP RISOTTO (GF)** 38
Fresh U14 Sea Scallops, truffle mushroom arborio rice, baby spinach, grana padano
- PRIME PORK CHOP (GF)** 29
Grilled 16oz bone in chop, roasted fingerling potatoes and mushrooms. Peach brandy Jus
- BRAISED SHORT RIB (GF)** 32
Boneless Prime short rib, root vegetables, Cabernet demi glace, whipped potatoes
- LOCAL SWORDFISH (GF)** 32
Grilled Wild caught Point Judith swordfish steak, roasted fingerling potatoes, grilled asparagus, eggplant caponata, aged balsamic

PASTA

- (Substitute gluten free pasta 3)
- SINGLE/FAMILY SIZE (4-5)**
- SPAGHETTI & MEATBALLS** 22/58
House made meatballs, plum tomato marinara, grana padano
 - PENNE ALA VODKA (add chicken \$8/15 add shrimp \$10/23)** 24/59
Marinara, sun-dried tomatoes, vodka, cream, grana padano
 - GAMBERI** 28
U15 Gulf shrimp, fresh garlic, prociutto, cherry tomatoes, baby spinach, fresh mozzarella tossed with linguine and topped with parmesan breadcrumbs
 - LASAGNA** 26/72
Bolognese sauce, ricotta, mozzarella
 - RIGATONI BOLOGNESE** 26/72
Zesty bolognese sauce, ricotta
 - EGGPLANT ROLLATINI** 22/59
Provolone, ricotta, marinara, spaghetti
 - CHICKEN PARMIGIANA** 26/72
Panko crusted chicken breast, marinara, fresh mozzarella, spaghetti
 - LINGUINE VONGOLE** 30
Whole and chopped clams, garlic, white wine, EVOO
 - FRUTTI DI MARE** 36
P.E.I. Mussels, sea scallops, shrimp, clams, spicy marinara served over linguini
 - BROCCOLI RABE & SALSICCIE** 24/68
Sausage, broccoli rabe, white beans, grana padano, garlic, tossed with Rigatoni pasta
 - BUTTERNUT SQUASH RAVIOLI** 29
Fresh pasta stuffed with creamy butternut squash mascarpone. Tossed with brussel sprouts, craisins, and bacon lardons in a sage brown butter cream

- PULPO (GF)** 19
Grilled Mediterranean Octopus, red pepper hummus, eggplant caponata, lemon saffron vinaigrette
- TUSCAN WINGS** 14
Choice of buffalo, garlic parmesan or Sweet Asian Ginger served with house made bleu cheese dressing
- RICOTTA TOAST** 12
Rustic Bread, whipped local butternut squash ricotta, candied walnuts, real maple syrup
- CRISPY BRUSSELS** 15
Fried brussel sprouts, blue cheese, bacon lardons, caramel drizzle

INSALATE

- DA CAPO** 15/40
Mixed greens, roasted peppers, grilled red onions, grape tomatoes, radishes, grana padano, balsamic vinaigrette
- TOSCANA** 16/38
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** 14/38
Romaine hearts, croutons, parmigiano reggiano
- BEET SALAD** 16/38
Baby Arugula, roasted beets, red onion, goat cheese, pistachios, apple dijon vinaigrette
- SICILIANA** 16/38
Mixed greens, roasted peppers, black olives, grape tomatoes, artichokes, capers, mozzarella, balsamic vinaigrette

Add to any salad
Grilled chicken 8/15
Grilled steak 15/30 Shrimp 12/28
Salmon 13/29

CONTORNI (Sides)

- ROASTED MUSHROOMS** 9
- SPINACH (GF)** 9
- MASHED POTATOES (GF)** 9
- TRUFFLE PARMIGIANA FRIES** 9
- BROCCOLI RABE (GF)** 9
- MEATBALLS** 10
- GRILLED ASPARAGUS (GF)** 9

BRICK OVEN PIZZA

- S 12" L 16"**
- All pizzas available on gluten free crust small only (\$3)
- MARGHERITA**.....16 20
Fresh mozzarella, pizza sauce, basil, parmigiano reggiano
 - BUFFALO CHICKEN**20 28
Fresh mozzarella, garlic buffalo sauce, grilled chicken, house made blue cheese dressing
 - VERDURETTA**.....20 27
Fresh Mozzarella, eggplant, artichoke, roasted peppers, pizza sauce
 - BIANCANEVE**.....25
Fresh mozzarella, ricotta, garlic and oregano
 - CAMPAGNOLA**.....20 28
Fresh mozzarella, sausage, broccoli rabe, fresh basil, pizza sauce
 - PARMA ***20 28
Fresh mozzarella, parmigiano reggiano, prosciutto di parma, arugula, pizza sauce
 - SHRIMP SCAMPI**..... 20 29
Fresh mozzarella, bacon, fresh tomatoes, shrimp, garlic, EVOO
 - MEDITERRANEAN**.....19 26
Fresh mozzarella, garlic, spinach, kalamata olives, feta cheese, EVOO
 - CIPOLLA E CAPRINO**.....19 25
Goat cheese, caramelized onions, walnuts, EVOO, fresh mozzarella, honey drizzle
 - DA CAPO**.....19 27
Roasted peppers, kalamata olives, mushrooms, fresh mozzarella, marinara, parmesan
 - BONELESS PORK RIBS PIZZA**.....20 30
Smoked barbeque ribs, red onions, mozzarella cheese, and basil
 - CALZONE**.....21
Fresh mozzarella, ricotta, pizza sauce

TOPPINGS 2/3:

prosciutto, 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

*ALL DISHES ON MENU ARE SUBJECT TO CHANGE AND MARKET AVAILABILITY. WEATHER PERMITTING, WE USE LOCALLY GROWN PRODUCTS. Thoroughly cooking meat, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness. Especially for those with certain medical conditions, Many of our products may contain or come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish