



Aperitivo

- 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** 16
Cherry peppers, caper aioli, spicy marinara

- Pulpo** 18
(Grilled octopus sliced)fresh fingerling potatoes, organic olives, roasted peppers salsa verde
- Tuscan Wings** 15
Choice of buffalo, garlic parmesan or Sweet Asian Ginger served with house made bleu cheese dressing
- Stracciatella Toast** 13
Toasted rustic bread topped with stracciatella cheese, homemade citrus marmalade, fresh toasted almonds

Tagli di carne

- Prime 14 Oz NY Strip** 38
- Pork Chop** 29
- Half Chicken Aforno** 28
- Chef's Select Steak Choice** M/P

All plates above come with a side of fresh mashed potatoes, bone marrow butter and 1 side of your choice

Tagli di pesce

- Wild Caught Salmon** 30
- Parmesan Cod Fish** 30
- Branzino Filet** 28
- Scallops** 34

All pesce dishes come with hand-cut fingerling potatoes, mix grilled vegetables drizzled with salsa verde, and saffron lemon vinaigrette

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, raisins, white balsamic

SINGLE/FAMILY SIZE (4-5)

- Caesar** 14/38
Romaine hearts, croutons, parmigiano reggiano
- Burrata Italiano** 16
Heirloom cherry tomatoes, thin sliced red onion, arugula, finished with italian balsamic reduction
- Greca Salad** 17
Fresh cut tomatoes, sliced cucumbers, sliced red onions, feta cheese, green bell peppers, kalamata olives

Add to any salad
Grilled chicken 8/15
Grilled steak 15/30 Shrimp 12/28
Salmon 13/29 Scallops 20

Corso di 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 26
Fresh mozzarella, garlic buffalo sauce, grilled chicken, house made bleu cheese dressing
- Verduretta**.....20 25
Fresh Mozzarella, eggplant, artichoke, roasted peppers, pizza sauce
- Biancaneve**.....25
Fresh mozzarella, ricotta, garlic and oregano
- Campagnola**.....20 26
Fresh mozzarella, sausage, broccoli rabe, fresh basil, pizza sauce
- Parma**.....20 27
Fresh mozzarella, parmigiano reggiano, prosciutto di parma, arugula, pizza sauce
- Shrimp Scampi**.....20 27
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
- Chicken Bacon Ranch**.....20 26
Bacon, chicken, broccoli, ranch drizzle
- 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, artichokes and caramelized onions

Lati

- Fingerling Potatoes** 9
- Sautéed Fresh Spinach** 9
- Chef's Mashed Potatoes** 9
- Hand cut Truffle Fries** 9
- Grilled Mixed Vegetables** 9
- Broccoli Rabe** 9
- Broccoli** 9
- Grilled Asparagus** 9

Early prolific straightneck squash, Portobello mushrooms, Red and green bell peppers

Piatto principale

(Substitute gluten free pasta \$3)

SINGLE/FAMILY SIZE (4-5)

- Rigatoni Bolognese** 26/72
Zesty bolognese sauce, ricotta
- 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
- Lasagna** 26/72
Bolognese sauce, ricotta, mozzarella
- Eggplant Rolatini** 22/59
Provolone, ricotta, marinara, spaghetti
- Chicken Parmigiana** 26/72
Panko crusted chicken breast, marinara, fresh mozzarella, spaghetti
- Blackened Gamberi Pasta** 28
Gamberi (shrimp) Linguini pasta, fresh cherry tomatine, sliced garlic, shallots, blackened spices, creamy sauce
- Chicken Milanese** 27
Fingerling potatoes, cherry tomatoes, red onions, lemon caper sauce, parmesan cheese
- Frutti Di Mare** 35
P.E.I. Mussels, calamari, chopped clams, sea scallops, shrimp, served with fra diavolo spicy marinara sauce over Linguine pasta
- Broccoli Rabe & Salsiccie** 24/68
Sausage, broccoli rabe, white beans, grana padano, garlic, tossed with rigatoni pasta
- Dacapo Burger** 20
Applewood smoked bacon, gorgonzola aioli, baby arugula, house fries
- Vegan Choice** 28
Chef Recommendation

Excutive Chef
Chris Carballo

*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