



**Antipasti**

<b>Da Capo Chips</b>	<b>15</b>	<b>Pulpo (gf)</b>	<b>18</b>
Eggplant & zucchini, cucumber yogurt dip		Grilled mediterranean octopus, roasted red pepper, onions arugula garbanzo bean salad	
<b>Garlic Bread</b>	<b>14</b>	<b>Tuscan Wings</b>	<b>14</b>
Brick oven rustic bread, roasted garlic butter, fresh mozzarella, grana padano		Choice of buffalo, garlic parmesan or Sweet Asian Ginger served with house made bleu cheese dressing	
<b>Steam Mussels (gf)</b>	<b>15</b>	<b>Truffle Ricotta Toast</b>	<b>13</b>
Prince Edward Island mussels, saffron cream sauce, chili flakes		Spicy honey, whipped local ricotta, candied walnuts	
<b>Calamari Fritti</b>	<b>15</b>	<b>Fried Cauliflower</b>	<b>15</b>
Cherry peppers, caper aioli, spicy marinara		Fried cauliflower, pickled onions, pistachio, hummus, tzatziki sauce	

**Paninis / Wraps**

(Served with house fries or house salad)

<b>Turkey</b>	<b>14</b>	<b>Meatball Parmigiana</b>	<b>15</b>
Turkey, bacon, lettuce, tomato, cheddar cheese, pesto aioli		Fresh homemade sliced meatballs, fresh mozzarella	
<b>Chicken Classico</b>	<b>15</b>	<b>Grilled Vegetable Wrap</b>	<b>14</b>
Grilled chicken, baby spinach, roasted peppers, fresh mozzarella, pesto aioli		Grilled zucchini, summer squash, eggplant, bell pepper, arugula, fresh mozzarella, wheat wrap	
<b>Smoke Pastrami</b>	<b>15</b>	<b>Italian Sausage Wrap</b>	<b>15</b>
Caramelized onions provolone cheese spicy aioli		Sliced Italian sausage, sliced fresh tomatoes, fresh mozzarella, arugula	

**Pasta / Primario**

(Substitute gluten free pasta \$3)

<b>Dacapo Burger</b>	<b>20</b>
Applewood smoked bacon, gorgonzola aioli, baby arugula, house fries	
<b>Parmesan Cod</b>	<b>20</b>
Served with roasted brussels sprouts and fingerling potatoes finished with lemon saffron cream sauce	
<b>Grilled Organic Salmon</b>	<b>20</b>
Butternut squash pure, cauliflower, brussels sprouts, roasted butternut squash maple bourbon glaze	
<b>Pan Sear Scallop (gf)</b>	<b>22</b>
Fresh U14 Sea Scallops, sweet potato risotto, spinach saffron vinaigrette, grana padano	
<b>Spaghetti &amp; Meatballs</b>	<b>18</b>
House-made meatballs, plum tomato marinara, grana padano	
<b>Penne Ala Vodka (add chicken \$8/16 add shrimp \$12/24)</b>	<b>17</b>
Marinara, sun-dried tomatoes, vodka, cream, grana padano	
<b>Linguini Gamberi</b>	<b>20</b>
U15 Gulf shrimp, garlic, plum tomatoes sauce, baby spinach, with linguine and topped with crispy bacon breadcrumbs	
<b>Lasagna</b>	<b>17</b>
House-made bolognese sauce, ricotta, mozzarella	
<b>Rigatoni Bolognese</b>	<b>18</b>
Zesty bolognese sauce, ricotta	
<b>Eggplant Rollatini</b>	<b>16</b>
Provolone, ricotta, marinara, spaghetti	
<b>Chicken Parmigiana</b>	<b>18</b>
Panko-crusted chicken breast, marinara, fresh mozzarella, spaghetti	
<b>Pan Sear Filet Branzino (gf)</b>	<b>22</b>
Fresh broccoli rabe, confit tomatoes and leaks, corn, Pomodoro sauce	
<b>Butternut Squash Ravioli</b>	<b>19</b>
Fresh pasta stuffed with creamy butternut squash mascarpone, Tossed with brussel sprouts, raisins and bacon lardons in a sage brown butter cream	

**Insalate Single/ Family Size (4-5)**

<b>Da Capo Salad</b>	<b>15/40</b>	<b>Caesar Salad</b>	<b>14/38</b>
Mixed greens, roasted peppers, grilled red onions, grape tomatoes, radishes, grana padano, balsamic vinaigrette		Romaine hearts, croutons, parmigiano reggiano	
<b>Toscana Salad</b>	<b>16/42</b>	<b>Burrata &amp; Spinach</b>	<b>15</b>
Mixed greens, mozzarella, grape tomatoes, artichokes, Kalamata olives, roasted peppers, polenta croutons, white balsamic		Baby spinach, fresh burrata, local roasted peaches, sliced red onions, lemon honey vinaigrette, pistachio	
<b>Apple Salad</b>	<b>15/40</b>	<b>Beet &amp; Brussels</b>	<b>16/42</b>
Mixed greens, granny smith apples, gorgonzola, caramelized walnuts, raisins, white balsamic		Brussels sprouts, goat cheese, candied walnuts, beet vinaigrette	

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

**Contorni (Sides \$10)**

<b>Homemade Meatballs</b>		<b>Broccoli Rabe (gf)</b>	
<b>Sautéed Spinach (gf)</b>		<b>Grilled Asparagus (gf)</b>	
<b>Mashed Potatoes</b>			
<b>Hand Cut Truffle Fries</b>			
<b>Hand Cut Fries</b>			
<b>Brick Oven Pizza</b>		<b>\$12" L16"</b>	
All pizzas available on gluten free (gf) crust small only (\$3)			
<b>Margherita</b>			<b>18/20</b>
Fresh mozzarella, pizza sauce, basil, parmigiano reggiano			
<b>Buffalo Chicken</b>			<b>20/26</b>
Fresh mozzarella, garlic buffalo sauce, grilled chicken, house made blue cheese dressing			
<b>Verduretta</b>			<b>20/25</b>
Fresh mozzarella, eggplant, artichoke, roasted peppers, pizza sauce			
<b>Biancaneve</b>			<b>20/25</b>
Fresh mozzarella, ricotta, garlic and oregano			
<b>Campagnola</b>			<b>20/26</b>
Fresh mozzarella, sausage, broccoli rabe, fresh basil, pizza sauce			
<b>Italian Salcice Pizza</b>			<b>20/26</b>
Italian sausage, broccoli rabe, cherry peppers marinara sauce			
<b>Parma*</b>			<b>20/27</b>
Fresh mozzarella, parmigiano reggiano, prosciutto di parma, arugula, pizza sauce			
<b>Shrimp Scampi</b>			<b>20/27</b>
Fresh mozzarella, bacon, fresh tomatoes, shrimp, garlic, EVOO			
<b>Mediterranean</b>			<b>20/26</b>
Fresh mozzarella, garlic, spinach, Kalamata olives, feta cheese, EVOO			
<b>Cipolla E Caprino</b>			<b>19/26</b>
Goat cheese, caramelized onions, walnuts, EVOO, fresh mozzarella, honey drizzle			
<b>Chicken Bacon Ranch</b>			<b>20/25</b>
Roasted peppers, kalamata olives, mushrooms, fresh mozzarella, marinara, parmesan			
<b>Sweet Asian BBQ</b>			<b>20/26</b>
Crispy chicken, fresh mozzarella cheese, red onions, basil			
<b>Calzone</b>			<b>22</b>
Fresh mozzarella, ricotta, pizza sauce			
<b>TOPPINGS 2/3:</b>			
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.

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