

CAPUTO

TRATTORIA



CHILLED SEAFOOD & RAW BAR *{crudo}*

TUNA CRUDO* 21 Citrus Olive Oil, Chilis, Cucumber	LOBSTER COCKTAIL 25 Arrabbiata Cocktail Sauce
LOCAL OYSTERS* 21 Herb Mignonette, Arrabbiata Cocktail Sauce	JONAH CRAB COCKTAIL 24 Lemon-Herb Aioli
LITTLE NECK CLAMS* 18 Herb Mignonette, Arrabbiata Cocktail Sauce	SCUNGILLI SALAD 14 Herb Vinaigrette
SHRIMP COCKTAIL 21 Arrabbiata Cocktail Sauce	SEAFOOD PLATEAU* 45 / 89 Lobster, Jonah Crab, Poached Shrimp, Tuna Crudo, Clams, Oysters, Scungilli, Lemon-Herb Aioli, Arrabbiata Cocktail Sauce, Herb Mignonette

APPETIZERS *{antipasti}*

TRATTORIA SALAD 12 Shaved Garden Vegetables, Confit Tomato, Cucumber, Red Wine Vinaigrette	MARINATED OLIVES 8 Orange Zest, Thyme, Chili
CAESAR SALAD 14 Baby Romaine, Herb Croutons, White Anchovy	MEATBALLS IN SUNDAY GRAVY 12 Locatelli, Braised Pork Shoulder, Herbed Ricotta
BURRATA CHEESE 15 Arugula, Chianti Braised Red Onion, Lemon Dressing, Toasted Bread	NEW ENGLAND MUSSELS 15 Spicy Tomato Sauce, Fennel, Italian Sausage

CAPUTO PIE 49

House Specialty Chicken Parmesan
Pizza-Style with Marinara, Mozzarella, and Hot Honey
serves 2-8

ESCAROLE SOUP 10 Italian Sausage, Pasta, Cannellini Beans	BEEF CARPACCIO* 16 Aioli, Pickled Shallots, Capers
BAKED CLAMS OREGANATA 15 Quahogs, Oregano, Buttered Bread Crumbs	CRISPY CALAMARI 15 Cherry Peppers, Garlic Aioli
CRISPY ARANCINI 15 Red Wine Braised Short Rib, Taleggio	ANTIPASTI PLATTER 34 (serves 2-3) Daily Selection of Salumi & Fromaggi, Marinated Vegetables, Traditional Accompaniments

HOUSE-MADE PASTA *{primi}*

RIGATONI BOLOGNESE 16 / 24 Mascarpone, Olives, Oregano	BAKED MANICOTTI 18 / 26 Ricotta, Marinara, Mozzarella
LINGUINI VONGOLE 18 / 27 Cockles, Garlic, White Wine	RICOTTA RAVIOLI 19 / 29 Roasted Asparagus, Lemon, Cultured Butter
BUCATINI CARBONARA* 16 / 24 Pancetta, Peas, Parmesan, Egg Yolk	PESTO CAMPANELLE 15 / 23 Confit Tomato, Artichoke, Olives, Basil
SHRIMP SCAMPI FETTUCCINE 24 / 36 Lemon, Spinach, Tomato, Fennel, Bottarga	LAMB RAGU PAPPARDELLE 16 / 24 Parmesan, Herb Ricotta
LOBSTER FRA DIAVOLO 28 / 42 Creste di Gallo, Calabrese Sausage, Pomodoro	SPRING PEA TORTELLINI 19 / 29 Pea Fricassee, Golden Tomato Broth
SPAGHETTI & MEATBALLS 19 / 29 Sunday Gravy, Romano	

TABLESIDE CACIO E PEPE 19 / 29
Spaghetti, Black Pepper, Parmesan

MAINS *{secondi}*

CHICKEN MARSALA 32 Cremeni Mushrooms, Marsala Demi Glace, Linguini	FILET MIGNON* 48 Balsamic Cippolini Onions, Herbed Marble Potatoes
WHOLE-ROASTED BRANZINO 32 Salsa Verde	EGGPLANT PARMESAN 28 Pomodoro, Pecorino, Ricotta
HERB-ROASTED VEAL CHOP* 55 Roasted Potatoes, Wild Mushrooms, Haricots Verts	SEAFOOD EN BRODO 39 Cockles, Shrimp, Bay Scallops, Lobster, Tomato-Fennel Broth, Crispy Gocce Rigate Pasta
CHICKEN MILANESE 28 Arugula, Citrus, Shaved Parmesan, Tomato Vinaigrette	VEAL PICCATA 32 Spaghetti, Lemon Caper Butter

SIDES *{contorni}*

SPICY BROCCOLI RABE Fresh Chillies, Ricotta Salata	GARLIC SPINACH
CHARRED ASPARAGUS Parmesan Reggiano, Tomato	SPRING PEA AND PROSCIUTTO RISOTTO
MARBLE POTATOES Olive Oil, Garlic, Sage	ROASTED WILD MUSHROOMS Roasted Garlic, Herbs, Pearl Onion

EXECUTIVE CHEF GARY LAMOTHE

A CRAVEABLE EXPERIENCE

**Items marked with an asterisk can be cooked to order. Consuming undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical concerns.*

SIGNATURE COCKTAILS

16 each

ICED TEA ITALIANO

Purus Organic Italian Vodka, Chambord, Barrows Intense Ginger, Lemon, Prosecco

GODFATHER

Famous Grouse Scotch, Disaronno Amaretto

NERO ROMA

Woodford Reserve Bourbon, Amaro Averna, Angostura Bitters, Orange Bitters

LIMONCELLO SPRITZ

House-Made Limoncello, Prosecco, Lemon Juice

AMALFI SANGRIA

Red Wine, Limoncello, Sweet Vermouth, Orange

BOSS COLADA

Captain Morgan White Rum, Bäska Snaps Med Malört, Pineapple, Lime, Orgeat, Peychaud's Bitters

BELLO SPEZIATO

Mezcal, Jalapeno Rosemary Syrup, Lime, Angostura Bitters

CAPUTO NEGRONI

Malfy Lemon Gin, Coconut Wash Campari, Sweet Vermouth

AVERNA SMASH

Four Roses Bourbon, Amaro Averna, Bitter Lemon, Walnut

BARRACUDA

Captain Morgan White Rum, Glliano, Pineapple, Cardamom Syrup, Lime, Prosecco

WINES BY THE GLASS *{vino}*

SPARKLING

REDENTORE PROSECCO

Veneto, Italy 2016

14

NICOLAS FEUILLATTE ROSÉ CHAMPAGNE

Champagne, France NV

24

WHITE

SCARPETTA PINOT GRIGIO

Friuli, Italy 2016

12

VAN DUZER PINOT GRIS

Willamette Valley, Oregon, 2016

12

TERRE DI TALAMO VERMENTINO

Tuscany, Italy 2016

12

ABBAZIA DI NOVACELLA GRUNER VELTLINER

Trentino-Alto Adige, Italy 2015

14

LA SCOLCA GAVI DEI GAVI BLACK LABEL

Piedmont, Italy 2014

32

ELIO GRASSO CHARDONNAY

Piedmont, Italy 2016

16

VAJRA RIESLING

Piedmont, Italy 2014

16

MARENCO MOSCATO D'ASTI

Piedmont, Italy 2015

17

RED

ALOIS LAGEDER PINOT NOIR

Trentino-Alto Adige, Italy 2014

16

CANTINE VALPANE ROSA RUSKE RUCHÈ

Piedmont, Italy 2015

12

LA QUERCE SECONDA CHIANTI CLASSICO

Tuscany, Italy 2014

12

SEGHEGIO SANGIOVESE

Alexander Valley, California 2013

16

FRANCO AMOROSO BAROLO

Piedmont, Italy 2013

22

REGINA DI RENIERI SYRAH

Tuscany, Italy 2012

24

SECONDO MARCO VALPOLICELLA RIPASSO

Veneto, Italy 2013

17

TERREDORA DI PAOLO AGLIANICO

Campania, Italy 2014

16

PRELIUS CABERNET SAUVIGNON

Tuscany, Italy 2016

16

ANTINORI TIGNANELLO

Tuscany, Italy 2015

55

LE SALETTE AMARONE DELLA VALPOLICELLA

Veneto, Italy 2013

32

BEER *{birra}*

6 each

BIRRA MORETTI LA ROSA

BIRRA MORETTI LAGER

GREY SAIL CREAM ALE

STONY CREEK BIG CRANKY

PERONI

SAM ADAMS

BLUE MOON

MICHELOB ULTRA

BUD LIGHT

CLAUSTHALER NA

CAPUTO