

CAPUTO

TRATTORIA



APPETIZERS {antipasti}

TRATTORIA SALAD 12
Shaved Garden Vegetables, Confit Tomato, Cucumber, Red Wine Vinaigrette

CAESAR SALAD 14
Baby Romaine, Herb Croutons, White Anchovy

BURRATA CHEESE 15
Heirloom Tomatoes, Arugula, Chianti-Braised Onions, Lemon Dressing, Balsamic

CRISPY ARANCINI 15
Red Wine Braised Short Rib, Taleggio

BEEF CARPACCIO* 16
Aioli, Pickled Shallots, Capers

MARINATED OLIVES 8
Orange Zest, Thyme, Chili

CRISPY CALAMARI 15
Cherry Peppers, Garlic Aioli

PROSCIUTTO AND PARMESAN REGGIANO 14
Crostoni, Honeycomb, Grape Mustard

MEATBALLS IN SUNDAY GRAVY 12
Locatelli, Braised Pork Shoulder, Herbed Ricotta

SUMMER MINISTRONE 10
Herb-Roasted Vegetables, Cannellini & Kidney Beans, Parmesan, Pasta

NEW ENGLAND MUSSELS 15
Spicy Tomato Sauce, Fennel, Italian Sausage

SHRIMP COCKTAIL 21
Arrabbiata Cocktail Sauce

JUMBO LUMP CRAB COCKTAIL 24
Lemon-Herb Aioli

LOBSTER COCKTAIL 25
Arrabbiata Cocktail Sauce

SEAFOOD TRIO 40
Lobster, Shrimp, and Jumbo Lump Crab Cocktails, served with Lemon-Herb Aioli and Arrabbiata Cocktail Sauce

HOUSE-MADE PASTA {primi}

RIGATONI BOLOGNESE 18 / 27
Mascarpone, Olives, Oregano

LINGUINI VONGOLE 18 / 27
Clams, Garlic, White Wine

SHRIMP SCAMPI FETTUCCINE 24 / 36
Lemon, Spinach, Tomato, Fennel, Bottarga

LOBSTER FRA DIAVOLO 28 / 42
Creste di Gallo, Calabrese Sausage, Pomodoro

BAKED MANICOTTI 18 / 26
Ricotta, Marinara, Mozzarella

THREE CHEESE TORTELLINI 19 / 29
Roasted Tomato Broth, Swiss Chard, Prosciutto, Cipollinis

LAMB RAGU PAPPARDELLE 18 / 26
Parmesan, Herb Ricotta

SPAGHETTI & MEATBALLS 19 / 29
Sunday Gravy, Romano



TABLESIDE CACIO E PEPE 20 / 30
Spaghetti, Black Pepper, Parmesan



MAINS {secondi}

CHICKEN MARSALA 32
Cremeni Mushrooms, Marsala Demi Glace, Linguini

ROASTED BRANZINO 32
Tuscan Couscous, Fricassee of Summer Vegetables, Salsa Verde

HERB-ROASTED VEAL CHOP* 55
Roasted Potatoes, Wild Mushrooms, Haricots Verts

CHICKEN MILANESE 32
Arugula, Citrus, Shaved Parmesan,

FILET MIGNON* 48
Pecorino Potato Gratin, Broccolini, Herb Demi-Glace

EGGPLANT PARMESAN 28
Pomodoro, Pecorino, Ricotta

SEAFOOD EN BRODO 45
Clams, Shrimp, Bay Scallops, Lobster, Tomato-Fennel Broth, Angel Hair

VEAL PICCATA 34
Spaghetti, Lemon Caper Butter

SIDES {contorni}

SPICY BROCCOLI RABE
Fresh Chillies, Ricotta Salata

ROASTED SUMMER VEGETABLES

GARLIC SPINACH

PROSCIUTTO AND ROASTED TOMATO RISOTTO

BROCCOLINI
Fresh Tomato, Parmesan

9 each

CAPUTO PIE 49

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

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.*

CAPUTO

SIGNATURE COCKTAILS

16 each

ICED TEA ITALIANO

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

GODFATHER

Famous Grouse Scotch, Disaronno Amaretto

CAPUTO NEGRONI

Malfy Lemon Gin, Coconut Wash Campari, Sweet Vermouth

LIMONCELLO SPRITZ

House-Made Limoncello, Prosecco, Lemon Juice

AMALFI SANGRIA

Red Wine, Limoncello, Sweet Vermouth, Orange

THE PARADISO

Hangar One Mandarin Blossom Vodka, Limoncello, Aperol, Orange Juice

BOSS COLADA

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

NERO ROMA

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

BELLO SPEZIATO

Mezcal, Jalapeno Rosemary Syrup, Lime, Angostura Bitters

BARRACUDA

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

PINK FLAMINGO 36

for two

Absolut Elyx, Chambord, Redentore Prosecco, Pineapple

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

WINES BY THE GLASS *{vino}*

SPARKLING

REDENTORE PROSECCO 14

Veneto, Italy 2017

NICOLAS FEUILLATTE ROSÉ CHAMPAGNE 24

Champagne, France NV

WHITE

SCARPETTA PINOT GRIGIO 12

Friuli, Italy 2016

VAN DUZER PINOT GRIS 12

Willamette Valley, Oregon, 2017

TERRE DI TALAMO VERMENTINO 12

Tuscany, Italy 2016

AUNTSFIELD SINGLE VINEYARD SAUVIGNON BLANC 16

Marlborough, New Zealand 2017

LA SCOLCA GAVI DEI GAVI BLACK LABEL 32

Piedmont, Italy 2016

ELIO GRASSO CHARDONNAY 16

Piedmont, Italy 2016

VAJRA RIESLING 16

Piedmont, Italy 2014

MARENCO MOSCATO D'ASTI 17

Piedmont, Italy 2016

ROSÉ

ISABEL MONDAVI 12

Napa Valley, California 2017

SUSANA BALBO SIGNATURE 12

Valle de Uco, Mendoza, Argentina 2017

RED

ALOIS LAGEDER PINOT NOIR 16

Trentino-Alto Adige, Italy 2014

CANTINE VALPANE ROSA RUSKE RUCHE 12

Piedmont, Italy 2016

LA QUERCE SECONDA CHIANTI CLASSICO 12

Tuscany, Italy 2014

SEGHESSIO SANGIOVESE 16

Alexander Valley, California 2013

FRANCO AMOROSO BAROLO 22

Piedmont, Italy 2013

REGINA DI RENIERI SYRAH 24

Tuscany, Italy 2012

SECONDO MARCO VALPOLICELLA RIPASSO 17

Veneto, Italy 2013

MURRIETA'S WELL THE SPUR RED BLEND 16

Livermore Valley, California 2014

PRELIUS CABERNET SAUVIGNON 16

Tuscany, Italy 2016

ANTINORI TIGNANELLO 55

Tuscany, Italy 2015

LE SALETTE AMARONE DELLA VALPOLICELLA 32

Veneto, Italy 2014