

# CAPO'S

CHICAGO PIZZA & FINE ITALIAN DINNERS

## ANTIPASTI

### Sausage & Marsala Stuffing \$11

pretzel bread, au jus, mushrooms, cream, cheddar, mozzarella

### Wood Fired Baked Artichokes \$15

in spinach & provolone cream

### Clams Casino \$13.50

white wine, bacon, garlic, bread crumbs, romano, lemon & parsley

### The Outfit "Antipasti Platter" \$15

prosciutto, assorted salami and cheese, mixed olives & peppers

### House-made Honey & Calabrese Sausage \$9

sliced housemade sausage with honey (spicy)

### Garlic Bread \$7.50 w/mozzarella \$8.50

w/mozzarella, wild mushrooms, truffle oil, romano, arugula \$9.50

### BBQ Bourbon or Hot Wings (7) \$10

## QUATTRO FORNI

limit 10 per day

Cooked 4 Times in 4 Different Ovens. Serves 1-2

### w/tomato sauce, mozzarella, garlic & oregano \$13.50

add prosciutto, arugula, & parmigiano \$5

add sopresatta picante, calabrese peppers, arugula, parmigiano reggiano, hot pepper oil \$5

### add wild mushroom, arugula, truffle oil, parmigiano (no tomato sauce) \$5

### add smoked mozzarella and fresh basil \$6

## SALADS

### Mixed Greens & Cherries \$13

gorgonzola, dried cherries, candied walnuts, red onions, cherry prosecco vinaigrette

### Caesar w/White Anchovies \$11

### Spinach Salad \$13

bacon, apples, honey-citrus dressing, candied walnuts, blue cheese

add grilled chicken to any salad \$5

## GRINDERS

served with waffle fries

### Chicken Parmesan Sandwich \$13

chicken breast breaded and fried w/mozzarella, garlic, parmigiano, tomato sauce

### Chicago Beef Sandwich \$13.50

traditional Italian beef in "au jus" w/giardiniera peppers & mozzarella

w/calabrese sausage link \$15.50

### Meatball Sub \$13

meatballs, mozzarella, parmigiano, garlic oil, tomato sauce

Please inform your server of any dietary restrictions or allergies 🌿 = Vegetarian

We accept Visa & MasterCard. Maximum of four cards per table for split checks.

## PASTA

### Wood Fired Seafood Conchiglie - Baked \$26

"arabbiata style" spicy tomato cream sauce, calabrian chiles, shrimp, garlic, smoked provolone (with crab, when available)

### Mostaccioli in Meat Sauce - Baked or Regular

w/Chicago sausage, mozzarella, garlic, romano \$22/19

### Mostaccioli Genovese - Baked \$22

baked in pesto, garlic, ricotta, goat cheese, mozzarella, artichoke hearts, sun dried tomatoes, romano  
add chicken \$5

### Mostaccioli alla Vodka \$21

light tomato vodka cream sauce, peas, garlic, onions (spicy)

add chicken \$5 add pancetta \$4

### Spaghetti & Meatballs \$20

### Meat Lasagna \$20

### Add chicken parmesan to any pasta \$9

## HOUSE SPECIALTIES

served with a side of your choice

please allow 25 minutes

### Bourbon Glazed Pork Chop \$26

bone-in, brined, w/ apple bacon balsamic glaze

### House-made Calabrese Sausage \$20

w/roasted peppers, garlic, caramelized onions, light tomato cream sauce (spicy)

### Chicken Vesuvio \$22

bone-in leg & thigh w/white wine, garlic, lemon & peas

### Chicken Marsala \$22

bone-in leg & thigh w/sweet marsala, wild mushrooms & thyme

### Linguini & Clams \$26

## Sides

### Calabrese or Plain Waffle Fries \$5

### Sautéed Spinach in Garlic \$5

### Vesuvio Potatoes \$6

### 3 meatballs \$6

### Garlic Mashed Potatoes \$6

# CHICAGO PIZZA

Made with Ceresota Flour one of the oldest most traditional flours used today in Chicago and throughout Illinois.

Capo's Chicago Deep Dish, Stuffed, & Cast Iron Pan are 13 inches (please allow up to 45-50 minutes of bake time)

our Chicago Cracker Thin are 15 inches (please allow up to 20 minutes for bake time)

our *Vegetarian Deep Dish Crusts* are 8 inches (please allow 45-50 minutes of bake time)

• 13" Deep Dish, Cast Iron Pan & Stuffed Style Crusts Are Non-Vegetarian •

Half and half pizzas available on Cracker Thin and Cast Iron Pan Pizzas ONLY

## Sam Giancana

tomato sauce, mozzarella, provolone,  
house honey Calabrese sausage,  
Chicago Italian sausage, garlic,  
oregano & romano

Cracker Thin \$27    Deep Dish \$31    8" Deep Dish \$21  
Cast Iron Pan \$32    Stuffed \$34

## The Crown Point

(World's Best of the Best Pizza, International Pizza Challenge, Las Vegas, 2016)

sharp cheddar, mozzarella, garlic, broccolini, mushrooms,  
red onion, peppadew peppers, wild arugula, basil,  
balsamic reduction, oregano, shaved parmesan

Add prosciutto \$5

Cast Iron Pan \$37

## Michigan Ave

tomato sauce, mozzarella, provolone,  
pepperoni, oregano & romano

Cracker Thin \$25    Deep Dish \$28    8" Deep Dish \$18  
Cast Iron Pan \$30    Stuffed \$30

## Johnny Torrio

mozzarella, provolone, tomato sauce,  
Italian beef, Chicago Italian sausage,  
hot giardiniera & sweet peppers,  
oregano & romano (spicy)

Cracker Thin \$29    Deep Dish \$32    8" Deep Dish \$22  
Cast Iron Pan \$34    Stuffed \$35

## "Big Jim" Colosimo's Triple Double

tomato sauce, mozzarella, provolone,  
garlic, pepperoni, Chicago Italian sausage,  
house honey Calabrese sausage, ricotta,  
meatball, mushrooms, red onions,  
roasted peppers, bacon, oregano & romano

Thin Crust N/A    Deep Dish \$39    8" Deep Dish \$29  
Cast Iron Pan \$41    Stuffed \$42

## Farmer's Pie

mozzarella, provolone, goat cheese,  
white sharp cheddar, house honey Calabrese sausage,  
bacon, wild mushrooms, Guam Farm eggs,  
peppadews & arugula

Cracker Thin \$35    Deep Dish \$42    8" Deep Dish \$32  
Cast Iron Pan \$45    Stuffed N/A

## Haight Ashbury

mozzarella, provolone, feta, pesto,  
onions, mushrooms, artichoke hearts,  
broccolini, roasted red peppers, garlic,  
oregano, romano

 Cracker Thin \$32    Deep Dish \$37  
 8" Deep Dish \$27    Cast Iron Pan \$39    Stuffed N/A

## Old Chicago

tomato sauce, mozzarella, provolone, Chicago Italian  
sausage, meatball, garlic, ricotta, oregano & romano

Cracker Thin \$27    Deep Dish \$31    8" Deep Dish \$21  
Cast Iron Pan \$33    Stuffed \$34

## The Dillinger

(World's Best Pan Pizza, International Pizza Challenge,  
Las Vegas, 2014)


sharp cheddar, mozzarella, provolone, smoked Hanger 1  
Vodka cream sauce, marinated chicken, bacon, broccolini,  
artichoke hearts, red onions, red bell peppers, garlic,  
crushed red pepper, fresh lemon

Cast Iron Pan \$40

## Frank Nitti

tomato sauce, mozzarella, provolone, spinach,  
ricotta, romano, oregano & garlic

 Cracker Thin \$25    Deep Dish \$30

 8" Deep Dish \$20    Cast Iron Pan \$32    Stuffed \$33


## The Italian Stallion


mozzarella, fontina, Italian beef, Chicago Italian sausage,  
horseradish cream sauce, chives, sweet peppers & romano  
(spicy)

Cracker Thin \$30    Deep Dish \$33    8" Deep Dish \$23  
Cast Iron Pan \$35    Stuffed N/A

## Margherita

mozzarella, provolone, tomato sauce,  
garlic, basil, oregano, romano

 Cracker Thin \$24    Deep Dish \$27

 8" Deep Dish \$17    Cast Iron Pan \$29    Stuffed \$30

## Vinnie the BBQ

mozzarella, provolone, bourbon BBQ sauce,  
bacon, chicken, red onions, green onions

Cracker Thin \$32    Deep Dish \$37    8" Deep Dish \$27  
Cast Iron Pan \$39    Stuffed N/A

## Boss Hog

tomato sauce, mozzarella, provolone, Columbus salami,  
pepperoni, bacon, Chicago Italian sausage, prosciutto,  
romano, oregano, & garlic

Cracker Thin \$32    Deep Dish \$37    8" Deep Dish \$27  
Cast Iron Pan \$39    Stuffed \$41