CAPO’S
PIZZA, PASTA & COCKTAILS

CICCHETTI

★ FRIED RICOTTA STUFFED SQUASH BLOSSOMS
   w/aioli 12

★ NDUA CROSTINI
   with anchovies 10

★ BAKED ARTICHOKE
   in spinach & provolone cream, served with crostini 12

★ THE OUTFIT”ANTEPASTI PLATTER”
   Prosciutto di Parma, assorted salami, cheese, gigante beans, mixed olives & peppers 19

★ BONE MARROW BRUSCHETTA
   caramelized onion, gremolata 10

★ BAKED BURRATA BOAT
   in pesto & sunbathed tomato 12

★ FRIED BRUSSELS SPROUTS
   smoked pancetta, balsamic 9

★ SALAD ★

★ MIXED GREENS & CHERRIES 15.50
   gorgonzola, dried cherries, candied walnuts, red onions, cherry prosecco vinaigrette

★ CAESAR W/WHITE ANCHOVIES 15

★ CAPRESE SALAD 15
   mini red pizzutello tomatoes, fresh mozzarella, basil, olive oil, salt, pepper

ADD CHICKEN TO ANY SALAD 6

★ FRIED MONTEREY CALAMARI 12

★ MORETTI BATTERED STRING BEAN FRITTI 9

★ HOUSE-MADE CALABRESE SAUSAGE
   with honey (spicy) 10

★ GARLIC BREAD 8.50
   w/mozzarella 9.50
   w/mozzarella, mushrooms, truffle oil, & romano 11

★ BBQ BOURBON OR HOT WINGS (5) 9

★ THREE MEATBALLS 7

★ SEA SALTED ROSEMARY FOCACCIA
   w/black cured Sicilian olives & marinated tangerine chili olives 7

★ HOT CALABRESE FRIES
   w/aioli 6

★ PAN FRIED BROCCOLINI
   garlic, chili peppers 8

★ PASTA ★

gluten free pasta available upon request for an additional 3

★ MOSTACCIOLI IN MEAT SAUCE 23
   w/Chicago sausage, smoked pancetta, ground beef, onions, garlic, romano
   ADD TWO MEATBALLS 5

★ BAKED MOSTACCIOLI GENOVESE 25
   pesto, garlic, ricotta, goat cheese, mozzarella, artichoke hearts, sun bathed tomatoes, romano
   ADD CHICKEN 6

★ MOSTACCIOLI ALLA VODKA 25
   light tomato vodka cream sauce, Calabrese peppers, peas, garlic, onions (spicy)
   ADD CHICKEN 6
   ADD SMOKED PANCETTA 5

Please inform your server of any dietary restrictions or allergies ★ - Vegetarian
We accept Visa & MasterCard. Maximum of four cards per table for split checks.
PIZZA

Our Chicago Deep Dish, Stuffed, & Cast Iron Pan are 13” and topped with mozzarella, provolone, white cheddar and tomato sauce finished with pecorino, oregano, garlic, & extra-virgin olive oil (please allow up to 45-50 minutes of bake time)

Our Detroit pizzas are cooked in 10” x 14” Detroit steel pans and topped with Wisconsin brick mozzarella cheese, white cheddar, tomato sauce and garlic butter toasted corners, finished with pecorino, oregano, garlic, & extra-virgin olive oil (please allow 25 minutes - serves 2 to 4 people)

Our Chicago Cracker Thin (vegetarian crust) are 15 inches (please allow up to 20 minutes for bake time) - gluten free crust available upon request for an additional 3

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 ONLY

TONY JACK
(white pie) ranch, honey bacon, green onions, peppadew peppers
Detroit 37 Cracker Thin 34 Deep Dish 39
8” Deep Dish 29 Cast Iron Pan 41 Stuffed 42

RED TOP MARGHERITA
garlic, basil, oregano, romano
Detroit 29 🇮🇹 Cracker Thin 27 Deep Dish 30
8” Deep Dish 19 Cast Iron Pan 32 Stuffed 33

BIG JOE ZERILLI
garlic, pepperoni, Chicago Italian sausage, smoked ham, house honey Calabrese sausage, ricotta, meatball, mushrooms, red onions, roasted peppers, bacon
Detroit 40 Deep Dish 41 8” Deep Dish 31
Cast Iron Pan 43 Stuffed 44

DEVILLE
hot red pepper oil, soppressata picante, ‘nduja, local honey, arugula, mozzarella, parmagiano
Detroit 39 Cracker thin 36 Deep dish 39
8” Deep Dish 33 Cast Iron 41 Stuffed 41

MICHIGAN AVE
double thick and thin pepperoni
Detroit 30 Cracker Thin 28 Deep Dish 31
8” Deep Dish 20 Cast Iron Pan 33 Stuffed 34

JOHNNY TORRIO
Italian beef, Chicago Italian sausage, hot giardiniera & sweet peppers (spicy)
Detroit 33 Cracker Thin 31 Deep Dish 35
8” Deep Dish 24 Cast Iron Pan 37 Stuffed 38

DETOIT ROCK CITY
feta, pesto, onions, mushrooms, artichoke hearts, broccoli, roasted red peppers, garlic
Detroit 37 🇮🇹 Cracker Thin 34 Deep Dish 39
8” Deep Dish 29 Cast Iron Pan 41 Stuffed 42

CAL ITALIA
(white pie) gorgonzola, asiago, parmagiano, imported fig preserve, Prosciutto di Parma, balsamic reduction
Detroit 40 Cracker Thin 37 Deep Dish 42
8” Deep Dish 34 Cast Iron Pan 44 Stuffed 44

ITALIAN BEEF SANDWICH
15
traditional Italian beef in “au jus” w/ giardiniera peppers & mozzarella
w/Calabrese sausage link 17

OLD CHICAGO
Chicago Italian sausage, meatball, garlic, ricotta,
Detroit 32 Cracker Thin 29 Deep Dish 34
8” Deep Dish 23 Cast Iron Pan 36 Stuffed 37

DILLINGER
World’s Best Pan Pizza, International Pizza Challenge, Las Vegas, 2014 (white pie) smoked Hangar 1 Vodka cream sauce, marinated chicken, bacon, broccolini, artichoke hearts, red onions, red bell peppers, garlic, crushed red pepper, fresh lemon, parsley
Detroit 42 Cast Iron Pan 42

MOTORHEAD
pepperoni, salami, mushroom, bacon, sausage, ricotta, basil
Detroit 39 Cracker thin 36 Deep dish 39
8” Deep Dish 33 Cast Iron 41 Stuffed 41

FRANK NITTI
spinach, ricotta & garlic
Detroit 31 🇮🇹 Cracker Thin 27 Deep Dish 33
8” Deep Dish 22 Cast Iron Pan 35 Stuffed 36

THE ITALIAN STALLION
(white pie) Italian beef, Chicago Italian sausage, horseradish cream sauce, chives, oregano, sweet peppers (spicy)
Detroit 34 Cracker Thin 33 Deep Dish 36
8” Deep Dish 25 Cast Iron Pan 38 Stuffed N/A

SAM GIANCANA
provolone, house honey Calabrese sausage, Chicago Italian sausage, garlic
Detroit 32 Cracker Thin 29 Deep Dish 34
8” Deep Dish 23 Cast Iron Pan 35 Stuffed 37

LITTLE ITALY
pepperoni, mushrooms, red onion, Chicago Italian sausage
Detroit 37 Cracker Thin 34 Deep Dish 39
8” Deep Dish 29 Cast Iron Pan 41 Stuffed 42

HAWAIIAN HIT MAN
pineapple rings, smoked ham, honey bacon, Prosciutto di Parma
add bbq sauce 2 add serrano peppers 3
Detroit 37 Cracker Thin 34 Deep Dish 39
8” Deep Dish 29 Cast Iron Pan 41 Stuffed 42

MEATBALL SUB
14.50
meatballs, mozzarella, parmagiano, garlic oil, tomato sauce

Served w/ fries!
S’mores Panna Cotta
Chocolate panna cotta with graham cracker crumbs, salted caramel and house made marshmallow fluff
$9

Cannoli
Plain
$6.50
Pistachio, Chocolate Chip, or Sprinkles
$6.75
Any 2 for $12

Spumoni or Vanilla Gelato
$6

Affogato
Tahitian vanilla gelato topped w/a single espresso
$7

Tiramisu
Savoiardi dipped in espresso w/a hint of rum and Frangelico, layered with mascarpone & whipped cream
$8
Pair with Montenegro Amaro $7
### After Dinner Libations

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sandeman 20 year tawny</td>
<td>$12</td>
</tr>
<tr>
<td>Damilano Barolo Chinato</td>
<td>$12</td>
</tr>
<tr>
<td>Grand Marnier</td>
<td>$10</td>
</tr>
<tr>
<td>Banfi Grappa</td>
<td>$10</td>
</tr>
<tr>
<td>Fernet Branca</td>
<td>$8</td>
</tr>
<tr>
<td>Montenegro Amaro</td>
<td>$9</td>
</tr>
<tr>
<td>Averna Amaro</td>
<td>$8</td>
</tr>
<tr>
<td>Nonino Amaro</td>
<td>$10</td>
</tr>
<tr>
<td>Villa Massa Limoncello</td>
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### Coffee Drinks

**We proudly serve Caffe Trieste Italian Roast Espresso**

<table>
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<tbody>
<tr>
<td>Irish Coffee</td>
<td>$14</td>
</tr>
<tr>
<td>Espresso</td>
<td>$2.5</td>
</tr>
<tr>
<td>Americano</td>
<td>$3</td>
</tr>
<tr>
<td>Macchiato</td>
<td>$3</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>$3.5</td>
</tr>
<tr>
<td>Latte</td>
<td>$4</td>
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*Make it a double espresso for $1.50*

### Hot Tea

**Numi Organic Tea: Orange Spice, Aged Earl Grey, Chamomile Lemon, Gunpowder Green**

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COCKTAILS

ALSO AVAILABLE TO-GO!

SELECT SPRITZ
Prosecco, Select, soda

GINGER MCKENNA
Drake’s Organic Vodka, ginger, lemon

THE PURPLE Pangs
Pomegranate, gin, lemon, elderflower

DEAD MAN WALKING
Absinthe, gin, Lillet Blanc

MIDNIGHT SPECIAL
Vodka, espresso liqueur, Disaronno, cream

DETROIT ATHLETIC CLUB
Rye, Green Chartreuse, Falarnum

REFRESHMENTS

ITALIAN SODAS $5
Cherry, Lemon, Lime, Vanilla

FOUNTAIN DRINKS $3.75 REFILLS 50¢
Coke, Diet Coke, Sprite, Orange Fanta, Raspberry Tea, Lemonade, Shirley Temple

BOTTLES $5
Ferrarelle Sparkling water, Ginger Beer, Boylan’s Grape, Mexican Coke, Root Beer, Red Bull

WINE

TAP

By the glass/16 oz pint/34 oz liter

WHITE
Pinot Grigio, Stemmari, Sicilia, 2017 9/24/54
Sauvignon Blanc, St. Supery, Napa Valley, 2017 10/26/60
Chardonnay, Trefethen, Napa Valley, 2015 10/26/60

RED
Tony Gemignani Family Blend: Sangiovese, Cabernet, Syrah, Merlot, Napa Valley, 2018 11/28/65
Pinot Noir, MacMurray, Central Coast, 2014 12/30/72
Cabernet Sauvignon, Simi, Healdsburg, 2015 12/30/72
Sangiovese/Colorino/Cilegiolo/ Canaisolo, Scarletta, Frico Rosso, 2016 10/26/60

BOTTLE

SPARKLING
Falanghina, Feudi di San Gregorio, Campania, 2017 10/40
Rose, Sangiovese/Merlot, Fattoria Sardi, Toscana, 2019 12/48
Chardonnay, Cecchi, Toscana, 2016 36

ITALIAN SODAS $5
Cherry, Lemon, Lime, Vanilla

Fountain Drinks $3.75-50¢
Coke, Diet Coke, Sprite, Orange Fanta, Raspberry Tea, Lemonade, Shirley Temple

Bottles $5
Ferrarelle Sparkling water, Ginger Beer, Boylan’s Grape, Mexican Coke, Root Beer, Red Bull

BEER

TAP
Magnolia Kölsch, SF, CA $8
Standard Deviant (Rotating - Ask Server), SF, CA $8
Pine Street IPA, SF, CA $8
Anchor Steam Lager, SF, CA $7
Harmonic (Rotating - Ask Server), SF, CA $8
Speakeasy Prohibition Amber Ale, SF, CA, $7
Laughing Monk (Rotating - Ask Server), SF, CA $8
Barebottle (Rotating - Ask Server), SF, CA $8

BOTTLES
Lone Star, TX $6
Shiner, TX $7
Modelo, MX $6
Heineken, AMS $7
Moretti, IT $7

CANS
Pine Street Sucker Free City Kolsch SF, CA $7
Pine Street Brewing Cherry Lime Kettle Sour, SF, CA $8
Hamm’s, Milwaukee, WI $6
PBR, Milwaukee, WI $5
Olympia, WA $6
Harmonic Prague Rock Pilsner SF, CA $7
Harmonic Kolsch SF, CA $7
Triple Voodoo Berliner Weiss SF, CA $7
Laughing Monk (Rotating - Ask Server), SF, CA $9
Seven Stills “Slo Flo” Czech Style Pilsner, SF, CA $6
### Whiskeys & Bourbons

#### Kentucky
- Four Roses Yellow Label
- Bulleit Straight
- Maker’s Mark
- Russell’s Reserve 10 Year
- Larceny Bourbon
- Buffalo Trace
- Elijah Craig 12
- Knob Creek
- Elmer T. Lee
- Basil Hayden’s
- Woodford Reserve
- Angel’s Envy
- Eagle Rare
- Booker’s
- Wild Turkey Diamond
- Kentucky Owl “Confiscated”

#### Beyond Bluegrass
- Jameson, Ireland
- Jack Daniel’s
- Tullamore Dew, Ireland
- Crown Royal, Canada
- Old Potrero 18th Century, SF, CA

#### Scotch & Single Malts

#### Scotland
- JW Red
- JW Walker Black
- Laphroaig 10 yr
- Glenfiddich
- Glenlivet 12 yr
- Macallan 12 yr
- Oban 14 yr
- Lagavulin 16 yr
- Compass Box Peat Monster
- The Dalmore 15 yr

### Tequila & Mezcal

#### Blanco/Áf tejo/Reposado
- Fortaleza, Tequila Valley, MX
- 7 Leguas, Jalisco, MX
- Don Julio, Jalisco, MX
- Cenote Reposado, Jalisco, MX
- Vida Mezcal, Oaxaca

#### Cognac & Brandy

- Courvoisier VS
- Hennessy VSOP
- Remy Martin V, VSOP
- Barsol Acholado, Peru

### Gin

- Tanqueray, London
- Juniper, San Francisco
- Plymouth, England
- Beefeater, London
- Bombay Sapphire, England

### Rye

- Bulleit, Kentucky
- Angel’s Envy, Kentucky
- Knob Creek, Kentucky
- Whistle Pig, Vermont
- Rittenhouse, Kentucky
- Templeton, Iowa
- Mitchers Rye, Kentucky

### Rum

- Flora de Caña, Nicaragua
- Pampero, Venezuela
- Goslings Black Seal, Bermuda
- Sailor Jerry, Virgin Islands
- Appleton, Jamaica
- Barbancourt 8 Year, Haiti
- Kirk & Sweeney 12 yr, Dominican Republic
- Bayou Select, Louisiana

### Scotch & Single Malts

### Scotland
- JW Red
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- Compass Box Peat Monster
- The Dalmore 15 yr

### Vodka

- Absolut, Sweden
- Tito’s, Austin, TX
- Ketel One, NL
- Ketel One Citrus, NL
- Grey Goose, France
- Hangar 1, Alameda
- Belvedere, Poland