CAPO'S

PIZZA, PASTA & COCKTAILS

CICCHETTI

V **FRIED RICOTTA STUFFED SQUASH BLOSSOMS**
w/aioli **15**

V **BAKED ARTICHOKES**
in spinach & provolone cream, chili flakes, served with crostini **16**

THE OUTFIT "ANTIPASTI PLATTER"
Prosciutto di Parma, assorted salami, cheese, mixed olives & peppers **23**
***contains nuts**

V **PAN FRIED BROCCOLINI**
garlic, chili peppers **11**

V **SEA SALTED ROSEMARY FOCACCIA**
w/ black cured Sicilian olives & marinated tangerine chili olives **12**

THREE MEATBALLS 10

PASTA

gluten free pasta available upon request for an additional $4
Pasta dishes serve up to 2

MEAT LASAGNE 26
w/Chicago sausage, smoked pancetta, ground beef, onions, garlic, romano, ricotta & mozzarella

V **SPAGHETTI IN MARINARA SAUCE 23**

SPAGHETTI IN MEAT SAUCE 27
w/Chicago sausage, smoked pancetta, ground beef, onions, garlic, romano
ADD TWO MEATBALLS 7.50

V **BAKED RIGATONI GENOVESE 29**
pesto, garlic, ricotta, goat cheese, mozzarella, artichoke hearts, sun bathed tomatoes, romano
*contains nuts
ADD CHICKEN 8.50

V **RIGATONI ALLA VODKA 29**
light tomato vodka cream sauce, Calabrese peppers, peas, garlic, onions (spicy)
ADD CHICKEN 8.50
ADD SMOKED PANCETTA 7.50

FRIED CALAMARI
traditional, calabrese, or salt & spicy **15**

HOUSE-MADE CALABRESE SAUSAGE
with honey (spicy) **13**

V **GARLIC BREAD 11**
w/mozzarella **12.50**
w/mozzarella, mushrooms, truffle oil, arugula & romano **14**

CHICKEN WINGS
BBQ, Hot, Firenectar hot honey, or salt & spicy
5 for **13** 12 for **23**

SALAD

V **MIXED GREENS & CHERRIES 18.50**
gorgonzola, dried cherries, candied walnuts, red onions, cherry prosecco vinaigrette
***contains nuts**

CAESAR W/ ANCHOVIES 18

V **CAPRESE SALAD 18**
mini red pizzutello tomatoes, fresh mozzarella, basil, olive oil, salt, pepper

TONY'S CHOPPED SALAD 22
romaine, mediterraneaen olives, red onion, salami, parmigiano, banana & peppadew peppers, mozzarella, provolone, vinaigrette

ADD CHICKEN TO ANY SALAD 8.50

GRINDERS

served w/ fries

MEATBALL SUB 17.50
meatballs, mozzarella, parmigiano, garlic oil, tomatosauce

ITALIAN BEEF SANDWICH 18.50
traditional Italian beef in "au jus" w/giardiniera peppers & mozzarella
ADD CALABRESE SAUSAGE LINK 3

Please inform your server of any dietary restrictions or allergies V = Vegetarian
Automatic 20% gratuity is added to parties of 6 or more. Maximum of four cards per table for split checks.

PIZZA

Our **Chicago** Deep Dish 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** 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 All 13" Deep Dish & Cast Iron Pan Dillinger Style Crusts Are **Non-Vegetarian**

Half and half pizzas available Cracker Thin ONLY **Vegan cheese for $4 Cracker Thin ONLY** **Vegan pepperoni for $6**

THE BOOTLEGGER

vodka sauce, thick & thin pepperoni, sliced hot honey sausage, ricotta, peppadew peppers, Firenectar hot honey, basil

Detroit 42 **Cracker Thin Tavern 38**

MARGHERITA

garlic, basil, oregano, romano

V **10" Cracker Thin Tavern 16** V **10" Bar Tavern Style 17**

V **Cracker Thin Tavern 31** V **8" Deep Dish 22**

Deep Dish 34 **Detroit 33**

BIG JOE ZERILLI

garlic, pepperoni, Chicago Italian sausage, smoked ham, house honey Calabrese sausage, ricotta, meatball, mushrooms, red onions, roasted peppers, bacon

8" Deep Dish 35 **Deep Dish 46**

Detroit 45

DEVILLE

hot red pepper oil, soppressata picante, 'nduja, local honey, arugula, mozzarella, parmigiano

Detroit 44 **Cracker Thin Tavern 40** **Deep Dish 44**

8" Deep Dish 37

MICHIGAN AVE

double thick and thin pepperoni

10" Cracker Thin Tavern 17 **10" Bar Tavern Style 18**

Cracker Thin Tavern 32 **8" Deep Dish 24**

Deep Dish 35 **Detroit 34**

JOHNNY TORRIO

Italian beef, Chicago Italian sausage, hot giardiniera & peppadew peppers

Cracker Thin Tavern 35 **Deep Dish 40**

8" Deep Dish 28 **Detroit 37**

DETROIT ROCK CITY

(white pie) pesto, feta, onions, mushrooms, artichoke hearts, broccolini, roasted red peppers, garlic

*contains nuts

V **Detroit 42** V **Cracker Thin Tavern 38**

OLD CHICAGO

Chicago Italian sausage, meatball, garlic, ricotta

Cracker Thin Tavern 33 **10" Cracker Thin Tavern 17**

8" Deep Dish 27 **Deep Dish 39**

Detroit 36

THE DILLINGER

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

(white pie) smoked Vodka cream sauce, marinated chicken, bacon, broccolini, artichoke hearts, red onions, red bell peppers, garlic, crushed red pepper, fresh lemon, parsley

Detroit 47 **Cast Iron Pan 47**

MOTORHEAD

pepperoni, salami, mushroom, bacon, sausage, ricotta, basil

Cracker Thin Tavern 41 **Deep Dish 44**

8" Deep Dish 37 **Detroit 44**

FRANK NITTI

spinach, ricotta & garlic

V **10" Cracker Thin Tavern 17** V **Cracker Thin Tavern 33**

V **8" Deep Dish 26** **Deep Dish 37**

Detroit 35

THE ITALIAN STALLION

(white pie) horseradish cream sauce, Italian beef, Chicago Italian sausage, chives, oregano, peppadew peppers

Detroit 39 **Cracker Thin Tavern 37**

SAM GIANCANA

provolone, house honey Calabrese sausage, Chicago Italian sausage, garlic

Cracker Thin Tavern 33 **Deep Dish 38**

8" Deep Dish 27 **Detroit 36**

LITTLE ITALY

pepperoni, mushrooms, red onion, Chicago Italian sausage

Cracker Thin Tavern 38 **Deep Dish 44**

8" Deep Dish 33 **Detroit 42**

HAWAIIAN HIT MAN

pineapple rings, smoked ham, honey, bacon, Prosciutto di Parma

ADD BBQ SAUCE 3 ADD SERRANO PEPPERS 4

Cracker Thin Tavern 38 **Deep Dish 44**

8" Deep Dish 33 **Detroit 42**

CAL ITALIA

(white pie) gorgonzola, asiago, parmigiano, imported fig preserve, Prosciutto di Parma, balsamic reduction

Detroit 45 **Cracker Thin Tavern 41**

Capo's

HAPPY HOUR

4:30 - 6:30pm

COCKTAILS

$11 - See Server

ALL WINES ON TAP BY THE GLASS

$7

DRAFT BEERS

$7

PBR

Single $4 Bucket $13

COORS LIGHT

Single $5 Bucket $16

BEER & SHOT COMBO

Sierra Nevada & Buffalo Trace - $13

$6 SHOTS

Jameson / Lunazul Blanco / Fernet

Capo's

HAPPY HOUR

SNACKS

Citrus Chili Olives

$6

Spiced Maple Glazed Nuts

$6

Sea Salt Waffle Fries

$6

Truffle Parmesan Waffle Fries

$8

Two Meatballs

$7

Add extra meatball $2

Caprese Bruschetta

$7

Add extra bruschetta $2

10" Cracker Thin Margherita

$13

BEER

TAP $9

Barebottle Hazy IPA, SF, CA

CaliCraft Oaktown Brown Ale, Walnut Creek, CA

Faction IPA, Alameda, CA

Fort Point KSA Kolsch, SF, CA

Laughing Monk Holy Ghost Pilsner, SF, CA

Sincere Cider, Oakland, CA

Standard Deviant Hefeweizen, SF, CA

Sunlight Groove Copper Lager, Richmond, CA

BOTTLES

Miller High Life Pony $4
Modelo, MX $6
Peroni, Italy $7
Heineken, NL $6

CANS

PBR, Milwaukee, WI $6

Coors Light, CO $7

Sierra Nevada Hazy Little Thing, CA $7

Best Day Brewing N/A Koslch, CA $6

COCKTAILS $15

SMOKE & MIRRORS
Madre Mezcal, Aperol,
Green Chartreuse, lemon juice

LAST CALL
Bourbon, Courvoisier,
Cherry Heering, chocolate bitters

ZEST FOR LIFE
Rum. Chareu Aloe liqueur,
lime juice, lime & yuzu tonic

BLACKSTRAP MANHATTAN
Crossfire Hurricane rum, Averna amaro,
pineapple syrup, orange bitters

SPRING SHOWERS
Vodka, raspberry syrup,
lime juice, mint

MIDNIGHT SPECIAL
Vodka, cold brew,
Creme de Mocha, Baileys

RED PASSION
Rye, grapefruit juice,
Benedictine, Campari, lime juice

AFTERNOON DELIGHT
Gin, lemon juice, simple syrup, prosecco
PICK YOUR FLAVOR:
Peach, Raspberry, or Limoneclo

CHECK OUT OUR SPECIAL COCKTAILS ON THE MIRRORS!

CRAFTED CLEAN

$12

LONG LOST FRIEND
Ritual Zero-Proof Tequila,
lime juice, raspberry syrup

REFRESHMENTS

ITALIAN SODAS $5

Cherry, Lemon, Lime, Vanilla, Pineapple

FOUNTAIN DRINKS $3.75

REFILLS 50¢

Pepsi, Diet Pepsi, Sierra Mist,
Iced Tea, Lemonade, Shirley Temple

BOTTLES $5

Ferrarelle sparkling water,
Boylans Grape, Ginger Beer, Root Beer,
Mexican Coke, Boylans Ginger Ale

MOCKTAILS

$10

BERRY CRAN-TROVERSIAL
Cranberry juice, lime juice,
ginger ale, mint

ORANGE YOU GLAD?
Orange juice, peach syrup,
lemon juice, soda water

TEQUILA & MEZCAL

Blanco/Reposado/Añejo

$14/15 ..... Casamigos, Jalisco, MX
$14/15/17 ..... Don Julio, Jalisco, MX
$14/15/18 ..... Siete Leguas, Jalisco, MX
$13 ..... Lo Siento, Jalisco, MX
$13 ..... Lalo, Jalisco, MX
$13 ..... Don Fulano, Jalisco, MX
$18/20 ..... Fortaleza, Jalisco, MX
$12 ..... Madre Mezcal, Oaxaca

COGNAC & BRANDY

$11 ..... Courvoisier VS
$18 ..... Hennessy VSOP
$16 ..... Remy Martin VSOP

RUM

$12 ..... Appleton, Jamaica
$11 ..... Captain Morgan, Jamaica
$12 ..... Crossfire Hurricane, Jamaica
$13 ..... Diplomatico, Venezuela
$12 ..... Goslings Black Seal, Bermuda
$13 ..... Pampero, Venezuela

WHISKEYS & BOURBONS

KENTUCKY

Angel's Envy $14
Basil Hayden's $14
Buffalo Trace $11
Bulleit Straight $12
Elijah Craig 12 ..... $11
Four Roses Yellow Label $12
Kentucky Owl "Confiscated" $30
Knob Creek $12
Maker's Mark $11
Russell's Reserve 10 Year $14
Woodford Reserve $13
Wild Turkey Rare Breed $18

BEYOND BLUEGRASS

$12 ..... Crown Royal, Canada
$11 ..... Jack Daniel's
$12 ..... Jameson, Ireland
$13 ..... Old Potrero 18th Century, SF, CA
$12 ..... Tullamore Dew, Ireland

RYE

$13 ..... Bulleit, Kentucky
$16 ..... High West Campfire, Utah
$14 ..... FEW Straight Rye, Chicago, IL
$13 ..... Knob Creek, Kentucky
$14 ..... Mitchers Rye, Kentucky
$14 ..... Templeton, Iowa
$17 ..... Whistle Pig, Vermont

SCOTCH & SINGLE MALTS

SCOTLAND

Compass Box Peat Monster .. $15
Glenfiddich $13
Glenlivet 12 yr $15
The Dalmore 12 yr $17
Lagavulin 16 yr $20
$16 ..... Laphroaig 10 yr
$13 ..... Johnny Walker Black
$12 ..... Johnny Walker Red
$17 ..... Macallan 12 yr
$19 ..... Oban 14 yr

GIN

Barr Hill, Vermont $13
Beefeater, London $12
Bombay Sapphire, England $12
Hendricks, Scotland $13
Junipero, San Francisco $12
Plymouth, England $12
Tanqueray, London $12

VODKA

Absolut, Sweden $13
Chopin, Poland $13
Belvedere, Poland $14
Grey Goose, France $13
Hangar 1, Alameda $14
Ketel One, NL $13
Tito's, Austin, TX $12

ZERO-PROOF

Ritual Zero-Proof Tequila $11

DOLCI

BUDINO

Butterscotch, toffee, chocolate crunch, olive oil, ganache, chantilly, Johnnie Walker Red scotch

$10

CANNOLI

Plain

$7.75

Pistachio, Chocolate Chip, or Sprinkles

$8

Any 2 for $13.50

SPUMONI OR VANILLA GELATO

$7.50

AFFOGATO

Tahitian vanilla gelato topped w/a single espresso

$8.50

TIRAMISU

Savoiardi dipped in espresso w/a hint of rum and Frangelico, layered with mascarpone & whipped cream

$10

Pair with Montenegro Amaro $8

AFTER DINNER LIBATIONS

Sandeman 20 year tawny	$15
Braulio Amaro	$13
Grand Marnier	$11
Banfi Grappa	$10
Fernet Branca	$8
Montenegro Amaro	$9
Averna Amaro	$8
Nonino Amaro	$12
Villa Massa Limoncello	$10
Graham's Ruby Port	$8
Ramazzotti Amaro	$9
Luxardo Sambuca	$9

COFFEE DRINKS

WE PROUDLY SERVE CAFFE TRIESTE ITALIAN ROAST ESPRESSO

Espresso	$3.50
Double Espresso	$5
Americano	$4
Macchiato	$4
Cappuccino	$5
Latte	$5

HOT DRINKS

NUMI ORGANIC TEA:

ORANGE SPICE, AGED EARL GREY, CHAMOMILE LEMON, GUNPOWDER GREEN & JASMINE GREEN

Pot of hot tea	$5
Hot Toddy	$15

WINE

Tap Wines

BY THE GLASS / 16 OZ PINT / 34 OZ LITER

WHITE

PINOT GRIGIO, PERTICO, ALTO ADIDGE 2024 9/24/54
Crisp, clean, our 'house white' selection.

SAUVIGNON BLANC, ANGELINE, SONOMA, 2020 10/26/60
Grown in cool climate vineyards, this has bright citrus zest and fresh honeydew.

CHARDONNAY, TREFETHEN, NAPA VALLEY, 2024 12/30/72
Fresh vibrant aromas of sliced green apple, with hints of white peach and honeysuckle.

RED

PINOT NOIR, MARTIN RAY, SONOMA COAST, 2023 11/26/65
A great Santa Barbara County wine with ripe fruit forward flavors of currant and blueberry.

SANGIOVESE/COLORINO/CIELGIOLO/CANAIOLO, SCARPETTA, FRICO ROSSO, 2024 10/26/60
A great food wine that has a balance of tart cherry and herb.

CABERNET SAUVIGNON, FRANCISCAN, NAPA COUNTY, 2024 12/30/72
A food friendly Cab from Paso aged in French oak barrels with hints of fresh black raspberry, cherry with underlying minerality.

CAB SAUV/SANGIOVESE/MERLOT/SYRAH, TONY G SUPER TUSCAN BLEND, NAPA VALLEY, 2021 12/30/72
A project of our Chef/Owner Tony Gemignani. A delicious 'Super Tuscan' blend from our own backyard in Napa. Well balanced with medium tannins and bright red fruits.

Bottles

VINTAGES ARE SUBJECT TO CHANGE

SPARKLING/WHITE/ROSE

PROSECCO, COL DE SALICI, SUPERIORE, BRUT, VALDOBBIADENE, 2021 10/40
Aromatic, fully sparkling spumante with fruity intense apple notes and hints of wisteria and acacia on the nose.

SANGIOVESE/MERLOT, ROSATO, FATTORIA SARDI, TOSCANA, 2022 12/48
100% organic wine from Tuscany. This rose is refreshing on the nose and palate with notes of rose hips, raspberry and melon.

TREBBIANO DI LUGANA, CA` MAIOL, 2023 12/48
A well balanced, crisp white wine with floral notes of freesia, and yellow peach.

CHARDONNAY, CAPO ISTETTA, SONOMA COAST, 2022 15/60
From the Sangiacomo Vineyard, a very food friendly Chardonnay.

FALANGHINA, FEUDI DI SAN GREGORIO, CAMPANIA, 2021 46
This is the Italian varietal for all Chardonnay drinkers that want to try something new. Tropical flavors and full body.

CHARDONNAY, DIATOM, SANTA BARBARA COUNTY, 2022 48
A'French' style Chardonnay from the Central Coast. This wine is very food friendly and will be loved by white Burgundy lovers.

WINE

Bottles

VINTAGES ARE SUBJECT TO CHANGE

RED

BARBERA D' ALBA, MARCHESI DI BAROLO, RUVEI, 2020 12/48
The color is a dark ruby-red with crimson shades. The aroma is fresh and intense with clean scents of wild berries and spices.

NERO D' AVOLA/FRAPPATO, PLANETA, CERESUOLO, SICILIA, 2018 13/52
This is a bright, fresh red blend that has lots of red fruit ~ strawberries, cherry, wild pomegranate.

CHIANTI, CECCHI, TOSCANA, 2020 10/40
Our 'house red' ~Ruby red in color, dry, and fresh with intense aroma of violets, and medium tannins.

MONTEPULCIANO D' ABRUZZO, LA QUERCIA, 2020 13/52
A Lively Montepulciano with bright berry and fresh fruit flavors. This wine has medium tannins, and depth of flavor and spice.

NEBBIOLO, PRODUTTORI DEL BARBARESCO, LANGHE, PIEMONTE, 2022 70
Classic Nebbiolo, scent of spices, pepper, black cherries with a powerful, firm, elegant and ethereal finish.

CAB SAUV/SANGIOVESE/MERLOT/SYRAH, TONY G SUPER TUSCAN BLEND, NAPA VALLEY, 2021 65
A project of our Chef/Owner Tony Gemignani. A delicious 'Super Tuscan' blend from our own backyard in Napa. Well balanced with medium tannins and bright red fruits.

CABERNET SAUVIGNON/MERLOT, SELLA ANTICA, MAREMMA, 2020 45
A red blend from the Tuscan Coast made with Cab, Merlot, Sangiovese, and other indigenous grapes.

CORVINA/RONDINELLA/MOLINARA, ALLEGRINI, PALAZZO DELLA TORRE, VALPOLICELLA APPASSIMENTO, VENETO, 2020 52
Thanks to the technique Appassimento, this wine is a complex wine with pleasant raisined nuances and a lengthy finish.

SANGIOVESE/MERLOT/CABERNET SAUVIGNON, RUFNO, RISERVA DUCALE ORO, GRAN SELEZIONE, 2019 85
The Classico region in Chianti is the best place in the world to grow Sangiovese grapes ~ Intense violet, blackberry, cherry, and ripe plum with notes of cinnamon and clove.

SANGIOVESE, ANTINORI,PIAN DELLE VIGNE, ROSSO DI MONTALCINO, 2022 65
The described 'baby Brunello' that does not need age and can drink now! This wine is intense with fruity characteristics of wild cherry, leather, and spice on the long finish.

SANGIOVESE/CABERNET SAUVIGNON/MERLOT/MALBEC/CAB FRANC, CAPO ISETTA, SONOMA VALLEY RED BLEND, 2021 65
A great 'Super Tuscan' blend from our 'backyard' in Sonoma County.

CABERNET SAUVIGNON, DAOU, RESERVE CABERNET, PASO ROBLES, 2024 88
From the famous Prisoner family of wines, this Cab has aromas of plum and black cherry with a hint of olive. Vibrant on the palate with flavors of black fruits and dried herbs, solid tannins.

CAB SAUV/MERLOT/SANGIOVESE, GEMIGNANI FAMILY, FAMILY ESTATE BLEND, ALAMO, 2024 85
A great offering from Tony from his family estate in Alamo. Bold fruit of blackberry, currant, and cassis. Smooth tannins with a long finish.