

CAPO'S

PIZZA, PASTA & COCKTAILS

••• CICCETTI •••

✓ FRIED RICOTTA STUFFED SQUASH
BLOSSOMS
w/aioli 13

BAKED ARTICHOKE
in spinach & provolone cream,
served with crostini 14

✓ THE OUTFIT "ANTIPASTI PLATTER"
Prosciutto di Parma, assorted
salami, cheese, mixed olives &
peppers 20

ROASTED BEEF BONE MARROW
BRUSCHETTA
caramelized onion, gremolata 15

HOT CALABRESE FRIES
w/aioli 7

FRIED CALAMARI
13

HOUSE-MADE CALABRESE SAUSAGE
with honey (spicy) 11

✓ GARLIC BREAD 9.50
w/mozzarella 10.50
w/mozzarella, mushrooms,
truffle oil, & romano 12

BBQ BOURBON OR HOT WINGS
5 for 10
12 for 19

THREE MEATBALLS 8

✓ SEA SALTED ROSEMARY FOCACCIA
w/black cured Sicilian olives &
marinated tangerine chili olives 10

✓ PAN FRIED BROCCOLINI
garlic, chili peppers 9

🌀 PASTA 🌀

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

MEAT LASAGNE 23
w/Chicago sausage, smoked pancetta,
ground beef, onions, garlic, romano,
ricotta & mozzarella

✓ SPAGHETTI IN MARINARA SAUCE 20

SPAGHETTI IN MEAT SAUCE 24
w/Chicago sausage, smoked pancetta,
ground beef, onions, garlic, romano
ADD TWO MEATBALLS 6

✓ BAKED MOSTACCIOLI GENOVESE 26
pesto, garlic, ricotta, goat cheese,
mozzarella, artichoke hearts,
sun bathed tomatoes, romano

*contains nuts
ADD CHICKEN 7

✓ MOSTACCIOLI ALLA VODKA 26
light tomato vodka cream sauce,
Calabrese peppers, peas, garlic, onions
(spicy)
ADD CHICKEN 7
ADD SMOKED PANCETTA 6

🌀 SALAD 🌀

✓ MIXED GREENS & CHERRIES 16.50
gorgonzola, dried cherries,
candied walnuts, red onions, cherry
prosecco vinaigrette

*contains nuts

CAESAR W/WHITE ANCHOVIES 16

✓ CAPRESE SALAD 16
mini red pizzutello tomatoes, fresh
mozzarella, basil, olive oil, salt,
pepper

TONY'S CHOPPED SALAD 20
romaine, mediterranean olives,
red onion, salami, parmigiano,
banana & peppadew peppers,
mozzarella, provolone, vinaigrette

ADD CHICKEN TO ANY SALAD 7

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 Cracker Thin ONLY

Vegan cheese for \$3 Cracker Thin ONLY

Vegan pepperoni for \$5

THE BOOTLEGGER

vodka sauce, thick & thin pepperoni,

Cup n Char italian sausage, ricotta, peppadew peppers,

hot honey, basil

Detroit 38 Cracker Thin 35

RED TOP MARGHERITA

garlic, basil, oregano, romano

✓ Cracker Thin 28 ✓ 10" Cracker Thin 14 Deep Dish 31

✓ 8" Deep Dish 20 Cast Iron Pan 33 Stuffed 34

✓ Detroit 30

BIG JOE ZERILLI

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

Detroit 41 Deep Dish 42 8" Deep Dish 32

Cast Iron Pan 44 Stuffed 45



DEVILLE

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

Detroit 40 Cracker thin 37 Deep dish 40

8" Deep Dish 34 Cast Iron 42 Stuffed 43

MICHIGAN AVE

double thick and thin pepperoni

Cracker Thin 29 10" Cracker Thin 15 Deep Dish 32

8" Deep Dish 21 Cast Iron Pan 34 Stuffed 35

Detroit 31

JOHNNY TORRIO

Italian beef, Chicago Italian sausage,

hot giardiniera & peppadew peppers

Detroit 34 Cracker Thin 32 Deep Dish 36

8" Deep Dish 25 Cast Iron Pan 38 Stuffed 39

DETROIT ROCK CITY

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

✓ Detroit 38 ✓ Cracker Thin 35

CAL ITALIA

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

Detroit 41 Cracker Thin 38

ITALIAN BEEF SANDWICH

16

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

w/Calabrese sausage link 18

OLD CHICAGO

Chicago Italian sausage, meatball, garlic, ricotta

Cracker Thin 30 10" Cracker Thin 15 Deep Dish 35

8" Deep Dish 24 Cast Iron Pan 37 Stuffed 38

Detroit 33

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 43 Cast Iron Pan 43

MOTORHEAD

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

Detroit 40 Cracker thin 37 Deep Dish 40

8" Deep Dish 34 Cast Iron 42 Stuffed 43

FRANK NITTI

spinach, ricotta & garlic

✓ Cracker Thin 30 Deep Dish 34 ✓ Detroit 32

✓ 8" Deep Dish 23 Cast Iron Pan 36 Stuffed 37

THE ITALIAN STALLION

(white pie) horseradish cream sauce, Italian beef,

Chicago Italian sausage, chives, oregano, peppadew peppers

Detroit 35 Cracker Thin 34

SAM GIANCANA

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

Detroit 33 Cracker Thin 30 Deep Dish 35

8" Deep Dish 24 Cast Iron Pan 36 Stuffed 38

LITTLE ITALY

pepperoni, mushrooms, red onion, Chicago Italian sausage

Detroit 38 Cracker Thin 35 Deep Dish 40

8" Deep Dish 30 Cast Iron Pan 42 Stuffed 43

HAWAIIAN HIT MAN

pineapple rings, smoked ham, honey, bacon,

Prosciutto di Parma

add bbq sauce 3 add serrano peppers 4

Detroit 38 Cracker Thin 35 Deep Dish 40

8" Deep Dish 30 Cast Iron Pan 42 Stuffed 43

MEATBALL SUB

15.50

meatballs, mozzarella, parmigiano, garlic oil, tomato sauce





DOLCI



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 ❁

Sandeman 20 year tawny.....	\$12
Damilano Barolo Chinato.....	\$12
Grand Marnier.....	\$10
Banfi Grappa.....	\$10
Fernet Branca.....	\$8
Montenegro Amaro.....	\$9
Averna Amaro.....	\$8
Nonino Amaro.....	\$10
Villa Massa Limoncello.....	\$10

❁ COFFEE DRINKS ❁

WE PROUDLY SERVE CAFFE TRIESTE ITALIAN ROAST ESPRESSO

Irish Coffee.....	\$14
Espresso.....	\$2.5
Americano.....	\$3
Macchiato.....	\$3
Cappuccino.....	\$3.5
Latte.....	\$4

MAKE IT A DOUBLE ESPRESSO FOR \$1.50

❁ HOT TEA ❁

NUMI ORGANIC TEA: ORANGE SPICE, AGED EARL GREY, CHAMOMILE LEMON,
GUNPOWDER GREEN

Hot Toddy.....	\$14
Pot of hot tea.....	\$4

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

Golden State Cider, Sonoma, CA

Harmonic (rotating- ask server), SF, CA

Laughing Monk Holy Ghost Pilsner, SF, CA

Standard Deviant Hefeweizen, SF, CA

21st Amendment (rotating- ask server),
SF, CA

BOTTLES

Modelo, MX \$6

Peroni, Italy \$7

Heineken, NL \$6

CANS

PBR, Milwaukee, WI \$6

Sierra Nevada Hazy Little Thing, Chico, CA \$7

Best Day Brewing N/A Kolsch, CA \$6

COCKTAILS \$14

PEARSECCO

Gin, pear liqueur,
lemon juice, prosecco

BOTANICAL BEAUTY

Bourbon, Averna,
Aperol, lemon juice

VINO LIMPIDO

Madre Mezcal, pomegranate juice,
ginger liqueur, lime juice,
green chili bitters

MIDNIGHT SPECIAL

Vodka, cold brew,
Creme de Mocha,
Irish Cream

CAPO'S COLLINS

Lo Siento Tequila,
lychee liqueur, lemon juice

MADE MAN

Bourbon, Cognac, Benedictine,
Sweet Vermouth

LUCKY LUCIANO

Rye, cocoa powder,
milk, whipped cream
(served hot)

DEVIL'S DISCIPLE

Lo Siento Tequila, limoncello,
lemon juice, maple syrup, cloves
(served hot)

COSA NOSTRA

Red wine, brandy,
lemon juice, rhubarb liqueur,
orange bitters, ginger ale

REFRESHMENTS

ITALIAN SODAS \$5

Cherry, Lemon, Lime, Vanilla

FOUNTAIN DRINKS \$3.75

REFILLS 50¢

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

BOTTLES \$5

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

MOCKTAILS

\$10

MASTER OF DISGUISE

Tamarind, Lime,
Ginger Beer

RAD RED LEMONADE

Strawberry, Blood Orange,
Lemonade

TEQUILA & MEZCAL

Blanco/Reposado/Añejo

\$13/14	Casamigos, Jalisco, MX
\$11/12/13	Don Julio, Jalisco, MX
\$11/12/13.....	7 Leguas, Jalisco, MX
\$13.....	Lo Siento, Jalisco, MX
\$12	Lalo, Jalisco, MX
\$12.....	Madre Mezcal, Oaxaca

COGNAC & BRANDY

\$11	Courvoisier VS
\$12	Hennessy VSOP
\$11.....	Remy Martin V, VSOP

RUM

\$12	Appleton, Jamaica
\$10	Captain Morgan, Jamaica
\$13	Diplomatico, Venezuela
\$9	Flor de Caña, Nicaragua
\$11	Goslings Black Seal, Bermuda
\$11	Pampero, Venezuela

WHISKEYS & BOURBONS

KENTUCKY

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

BEYOND BLUEGRASS

\$11	Crown Royal, Canada
\$10	Jack Daniel's
\$11	Jameson, Ireland
\$12	Old Potrero 18th Century, SF, CA
\$11	Tullamore Dew, Ireland

RYE

\$12	Bulleit, Kentucky
\$14.....	High West Campfire, Utah
\$12.....	Knob Creek, Kentucky
\$13.....	Mitchers Rye, Kentucky
\$12.....	Rittenhouse, Kentucky
\$12.....	Templeton, Iowa
\$11	Whistle Pig, Vermont

SCOTCH & SINGLE MALTS

SCOTLAND

Compass Box Peat Monster..	\$13	\$12	Laphroaig 10 yr
Glenfiddich.....	\$12	\$13	JW Black
Glenlivet 12 yr.....	\$13	\$12	JW Red
The Dalmore 12 yr.....	\$15	\$13	Macallan 12 yr
Lagavulin 16 yr.....	\$16	\$14.....	Oban 14 yr

GIN \$11

Barr Hill, Vermont
Beefeater, London
Benham's Sonoma Dry, CA
Bombay Sapphire, England
Hendricks, Scotland
Junipero, San Francisco
Plymouth, England
Tanqueray, London

VODKA \$12

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

CAPO'S

HAPPY HOUR

4:30 - 6:30pm

COCKTAILS

\$10

See Server

ALL WINES ON TAP BY THE GLASS

\$6

DRAFT BEERS

\$6

PBR OR HAMMS

Single \$3 Bucket \$12

SURPRISE VARIETY BEER BUCKET

\$15

\$5 SHOTS

Jameson / Lunazul Blanco / Fernet

CAPO'S

HAPPY HOUR

SNACKS

Citrus Chili Olives

\$5

Spiced Maple Glazed Nuts

\$5

Sea Salt Waffle Fries

\$5

Truffle Parmesan Waffle Fries

\$7

Two Meatballs

\$6

Caprese Bruschetta

\$6

10" Cracker Thin Margherita

\$12