# Cicchetti

- **Fried Monterey Calamari**
  - With moretti batter 12
- **String Bean Fritti**
  - Moretti battered 9
- **House-made Calabrese Sausage**
  - With honey (spicy) 10
- **Garlic Bread**
  - 8.50
  - With mozzarella 9.50
  - With mozzarella, mushrooms, truffle oil, and romano 11
- **BBQ Bourbon or Hot Wings** (5) 9
- **Three Meatballs** 7
- **Nduja Crostini**
  - With anchovies 10
- **Baked Artichokes**
  - In spinach and provolone cream, served with crostini 12
- **The Outfit” Antipasti Platter”**
  - Prosciutto di Parma, assorted salami, cheese, gigante beans, mixed olives and peppers 19
- **Bone Marrow Bruschetta**
  - Caramelized onion, gremolata 10
- **Baked Burrata Boat**
  - In pesto and sunbathed tomato 12
- **Fried Brussels Sprouts**
  - Smoked pancetta, balsamic 9

# Pasta

- **Spaghetti in Meat Sauce** 23
  - With Chicago sausage, smoked pancetta, ground beef, onions, garlic, and romano
  - Add two meatballs 5
- **Baked Mostaccioli Genovese** 25
  - Pesto, garlic, ricotta, goat cheese, mozzarella, artichoke hearts, sun-bathed tomatoes, and 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

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*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, parmigiano

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

**DETOUR 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, parmigiano, 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**

Traditional Italian beef in “au jus” w/Prosciutto di Parma & mozzarella

15

served w/ fries!

w/Calabrese sausage link 17

**MEATBALL SUB**

Meatballs, mozzarella, parmigiano, garlic oil, tomato sauce

14.50

served w/ fries!

**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

**THE DILLINGER**

Feeds 2-6

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 31

Cracker Thin 27

Deep Dish 33

8” Deep Dish 22

Cast Iron Pan 35

Stuffed 36

**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
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 CAFÉ 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**
- Fort Point KSA Kolsch, SF, CA
- Standard Deviant (Rotating - Ask Server), SF, CA
- Local IPA, (Rotating - Ask Server)
- Anchor Steam, SF, CA
- Harmonic (Rotating - Ask Server), SF, CA
- Speakeasy Prohibition Amber Ale, SF, CA
- Laughing Monk (Rotating - Ask Server), SF, CA
- Barebottle (Rotating - Ask Server), SF, CA
- Golden State Cider, Sonoma, CA

**BOTTLES**
- Modelo, MX $6
- Peroni, Italy $7
- Heineken, NL $6
- Non-Alcoholic Beer (Rotating - Ask Server) $6

**CANS**
- PBR, Milwaukee, WI $6
- Hamm’s, Milwaukee, WI $6

**COCKTAILS $14**

**YOU GOT SERVED!**
- Cucumber infused gin, Pimm's, lemon, ginger, mint

**THE ARTICHOKE KING**
- Bourbon, Cynar, lemon, grapefruit & rosemary bitters

**FOUNTAIN OF YOUTH**
- Basil infused Tito’s vodka, lime aloe liqueur, prosecco

**THE GOODFELLAS**
- Rye, Montenegro Amaro, Sweet Vermouth

**SERRANO SEÑORITA**
- Casamigos Blanco, Madre Mezcal, passion fruit, lime, serrano peppers

**MADE MAN**
- Bourbon, Cognac, Benedictine, Sweet Vermouth

**THE BANANA WAR**
- Rye, Montenegro Amaro, banana liqueur

**MIDNIGHT SPECIAL**
- Vodka, cold brew, Creme de Mocha, Irish Cream

**THE ODDPATHER**
- Gin, Brucato Orchard Amaro, Sweet Vermouth

**OLD OATY BASTARD**
- Dark rum, oat milk, maple syrup, cinnamon

**WINE**

**TAP**
- White
  - Pinot Grigio, Stemmari, Sicilia, 2017
  - Sauvignon Blanc, Angeline, Sonoma, 2020
  - Chardonnay, Trefethen, Napa Valley, 2015
- Red
  - Pinot Noir, MacMurray, Central Coast, 2014
  - Tooth & Nail Cabernet, Paso Robles, CA, 2019
  - Sangiovese/Colorino/Cliegiolo/Canaiolo, Scarpetta, Frico Rosso, 2016
  - Tony Gemignani Family Blend: Super Tuscan, Napa Valley, 2018

**BOTTLE**
- White
  - Prosecco Superiore, Col de Salici
  - Brut Reserve, Pol Roger, NV
- Red
  - Falanghina, Feudi di San Gregorio, Campania, 2017
  - Rose, Sangiovese/Merlot, Fattoria Sardi, Toscana, 2020
  - Diatom Chardonnay, Santa Barbara, 2020

**SPARKLING**
- Prosecco Superiore, Col de Salici, Valdobbiadene, 2020
- Brut Reserve, Pol Roger, NV

**REFRESHMENTS**
- ITALIAN SODAS $5
  - Cherry, Lemon, Lime, Vanilla

- FOUNTAIN DRINKS $3.75
  - Pepsi, Diet Pepsi, Sierra Mist, Raspberry Tea, Lemonade, Shirley Temple

- BOTTLES $5
  - Ferrarelle sparkling water, Ginger Beer, Boylans Grape, Root Beer, Ginger Ale
**TEQUILA & MEZCAL**

Blanco/Reposado/Añejo

- $13/14 Casamigos, Jalisco, MX
- $11/12/13 Don Julio, Jalisco, MX
- $11/12/13 Fortaleza, Tequila Valley, MX
- $11/12/13 Leguas, Jalisco, MX
- $12 Madre Mezcal, Oaxaca

**WHISKEYS & BOURBONS**

**KENTUCKY**

- Angel's Envy
- Basil Hayden's
- Buffalo Trace
- Bulleit Straight
- Eagle Rare
- Elijah Craig 12
- Four Roses Yellow Label
- Kentucky Owl "Confiscated"
- Knob Creek
- Larceny Bourbon
- Maker's Mark
- Russell's Reserve 10 Year
- Woodford Reserve
- Wild Turkey Rare Breed

**BEYOND BLUEGRASS**

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

**COGNAC & BRANDY**

- $11 Courvoisier VS
- $12 Hennessy VSOP
- $11 Remy Martin V, VSOP

**RUM**

- $12 Appleton, Jamaica
- $12 Barbancourt 8 Year, Haiti
- $12 Bayou Select, Louisiana
- $10 Captain Morgan, Jamaica
- $13 Diplomatico, Venezuela
- $9 Flor de Caña, Nicaragua
- $11 Goslings Black Seal, Bermuda
- $13 Kirk & Sweeney 12 yr, Dominican Republic
- $11 Pampero, Venezuela

**GIN**

- Barr Hill, Vermont
- Beefeater, London
- Benham’s Sonoma Dry, CA
- Bombay Sapphire, England
- Hendricks, Scotland
- Jameson, Ireland
- Old Potrero 18th Century, SF, CA
- Tullamore Dew, Ireland

**SCOTCH & SINGLE MALTS**

**SCOTLAND**

- Compass Box Peat Monster
- Glenfiddich
- Glenlivet 12 yr
- The Dalmore 15 yr
- Lagavulin 16 yr

$12 Laphroaig 10 yr
$13 JW Black
$12 JW Red
$13 Macallan 12 yr
$14 Oban 14 yr

**RYE**

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

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**Capos Happy Hour**

**Cocktails**
- Pink Panther $12
- Queen of the Underworld $12

**All Wines on Tap by the Glass**
$8

**Draft Beers**
$6

**PBR or Hamm’s**
Bucket $12 Single $3

**White Claw**
Bucket $15 Single $4

**Surprise Variety Beer Bucket**
$15

**$5 Shots**
Jameson, Fernet, Lunazul blanco
**Capos**

**HAPPY HOUR**

**SNACKS**

- citrus chili olives $5
- spiced maple glazed nuts $5
- sea salt waffle fries $5
- truffle parmesan waffle fries $7