

CAPO'S

PIZZA, PASTA & COCKTAILS

••• CICCETTI •••

✓ FRIED RICOTTA STUFFED SQUASH
BLOSSOMS
w/aioli 14

✓ BAKED ARTICHOKE
in spinach & provolone cream, chili
flakes, served with crostini 15

THE OUTFIT "ANTIPASTI PLATTER"
Prosciutto di Parma, assorted
salami, cheese, mixed olives &
peppers 22

*contains nuts

HOT CALABRESE FRIES
w/aioli 8

✓ PAN FRIED BROCCOLINI
garlic, chili peppers 10

FRIED CALAMARI
14

HOUSE-MADE CALABRESE SAUSAGE
with honey (spicy) 12

✓ GARLIC BREAD 10
w/mozzarella 11.50
w/mozzarella, mushrooms,
truffle oil, arugula & romano 13

BBQ BOURBON OR HOT WINGS
5 for 11
12 for 21

THREE MEATBALLS 9

✓ SEA SALTED ROSEMARY FOCACCIA
w/black cured Sicilian olives &
marinated tangerine chili olives 11

🌀 PASTA 🌀

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

MEAT LASAGNE 25
w/Chicago sausage, smoked pancetta,
ground beef, onions, garlic, romano,
ricotta & mozzarella

✓ SPAGHETTI IN MARINARA SAUCE 22

SPAGHETTI IN MEAT SAUCE 26

w/Chicago sausage, smoked pancetta,
ground beef, onions, garlic, romano
ADD TWO MEATBALLS 6.50

✓ BAKED MOSTACCIOLI GENOVESE 28
pesto, garlic, ricotta, goat cheese,
mozzarella, artichoke hearts,
sun bathed tomatoes, romano

*contains nuts

ADD CHICKEN 7.50

✓ MOSTACCIOLI ALLA VODKA 28
light tomato vodka cream sauce,
Calabrese peppers, peas, garlic, onions
(spicy)

ADD CHICKEN 7.50

ADD SMOKED PANCETTA 6.50

🌀 SALAD 🌀

✓ MIXED GREENS & CHERRIES 17.50
gorgonzola, dried cherries,
candied walnuts, red onions, cherry
prosecco vinaigrette

*contains nuts

CAESAR W/WHITE ANCHOVIES 17

✓ CAPRESE SALAD 17
mini red pizzutello tomatoes, fresh
mozzarella, basil, olive oil, salt,
pepper

TONY'S CHOPPED SALAD 21
romaine, mediterranean olives,
red onion, salami, parmigiano,
banana & peppadew peppers,
mozzarella, provolone, vinaigrette

ADD CHICKEN TO ANY SALAD 7.50

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 41 Cracker Thin 37

RED TOP MARGHERITA

garlic, basil, oregano, romano

√ 10" Cracker Thin 15 √ 10" Bar Tavern Style 15
 √ 8" Deep Dish 21 Cracker Thin 30 Cast Iron Pan 35
 Stuffed 37 √ Detroit 32 Deep Dish 33

BIG JOE ZERILLI

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

Detroit 44 Deep Dish 45 8" Deep Dish 34

Cast Iron Pan 47 Stuffed 48



DEVILLE

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

Detroit 43 Cracker thin 39 Deep dish 43

8" Deep Dish 36 Cast Iron 45 Stuffed 46

MICHIGAN AVE

double thick and thin pepperoni

10" Cracker Thin 16 10" Bar Tavern Style 16

8" Deep Dish 23 Cracker Thin 31 Cast Iron Pan 36

Stuffed 37 Detroit 33 Deep Dish 34

JOHNNY TORRIO

Italian beef, Chicago Italian sausage,

hot giardiniera & peppadew peppers

Detroit 36 Cracker Thin 34 Deep Dish 39

8" Deep Dish 27 Cast Iron Pan 41 Stuffed 42

DETROIT ROCK CITY

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

*contains nuts

√ Detroit 41 √ Cracker Thin 37

CAL ITALIA

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

Detroit 44

Cracker Thin 40

ITALIAN BEEF SANDWICH

17.50

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

w/Calabrese sausage link 19.50

OLD CHICAGO

Chicago Italian sausage, meatball, garlic, ricotta

Cracker Thin 32 10" Cracker Thin 16 Deep Dish 38

8" Deep Dish 26 Cast Iron Pan 40 Stuffed 41

Detroit 35



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 46 Cast Iron Pan 46



MOTORHEAD



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

Detroit 43 Cracker Thin 40 Deep Dish 43

8" Deep Dish 36 Cast Iron 45 Stuffed 46

FRANK NITTI

spinach, ricotta & garlic

√ 10" Cracker Thin 16 √ Cracker Thin 32

√ 8" Deep Dish 25 Deep Dish 36

Detroit 34 Cast Iron Pan 38 Stuffed 39

THE ITALIAN STALLION

(white pie) horseradish cream sauce, Italian beef,

Chicago Italian sausage, chives, oregano, peppadew peppers

Detroit 38 Cracker Thin 36

SAM GIANCANA

provolone, house honey Calabrese sausage,

Chicago Italian sausage, garlic

Detroit 35 Cracker Thin 32 Deep Dish 37

8" Deep Dish 26 Cast Iron Pan 39 Stuffed 41

LITTLE ITALY

pepperoni, mushrooms, red onion, Chicago Italian sausage

Detroit 41 Cracker Thin 37 Deep Dish 43

8" Deep Dish 32 Cast Iron Pan 45 Stuffed 46

HAWAIIAN HIT MAN

pineapple rings, smoked ham, honey, bacon,

Prosciutto di Parma

add bbq sauce 3 add serrano peppers 4

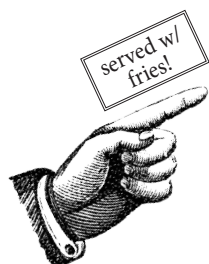
Detroit 41 Cracker Thin 37 Deep Dish 43

8" Deep Dish 32 Cast Iron Pan 45 Stuffed 46

MEATBALL SUB

16.50

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