

CAPO'S

CHICAGO PIZZA & FINE ITALIAN DINNERS

QUATTRO FORNI

limit 20 per day

Cooked 4 Times in 4 Different Ovens. Serves 1-2

w/Tomato Sauce, Mozzarella, Garlic & Oregano \$13
w/Prosciutto, Arugula, & Parmigiano \$16.50

Fire Roasted Stuffed Bell Pepper

w/House made Calabrese Sausage, Honey, Sautéed Mushrooms, Bread Crumb, Ricotta, Provolone, Tomato Sauce \$12
Add Minced Anchovy for \$2

Baked Artichokes

in Spinach & Provolone Cream \$11

Wood Fired Clams Casino

White Wine, Bacon, Garlic, Bread Crumbs, Romano, Lemon & Parsley \$12

Imported Anchovy & Sardine Crostini

w/Kalamata Olives, Anchovy Cream, Sweet Peppers, Artichoke, Piave Cheese, Arugula & Lemon \$10

The Outfit "Antipasti Platter"

Prosciutto, Salami, Mortadella, Assorted Olives, Housemade Mozzarella, Provolone & Peppers \$12

Fried Calamari

Traditional or Calabrese Style \$13.50

Garlic Bread \$3.95 w/Mozzarella \$5.95

w/Mozzarella, Wild Mushrooms, Truffle Oil, Romano, Arugula \$8

Italian Chop Salad

Iceburg lettuce, Kalamata Olives, Garbanzo & Kidney Beans, Red Onion, Pepperoncini, Italian Dressing \$8

Cicero Caesar w/White Anchovies \$7

Butter Lettuce

Bacon, Apples, Honey Citrus Dressing, Candied Walnuts, Blue Cheese \$9

Eggplant Caprese Salad

Kalamata Olives, Sweet Peppers, Artichoke Hearts, Feta, Mozzarella, Lemon \$8

Wood Fired Conchiglie Baked with Dungeness Crab

"Arabbiata Style" Spicy Tomato Cream Sauce, Calabrian Chili's, Shrimp, Garlic, Smoked Provolone \$19

Wood Fired Mostaccioli Baked in Meat Sauce

w/Chicago Sausage, House Made Fennel Sausage, Mozzarella, Garlic, Romano \$15

Wood Fired Mostaccioli Genovese

Baked in Pesto, Garlic, Chicken, Ricotta, Goat Cheese, Mozzarella, Artichoke Hearts, Sun Dried Tomatoes, Romano \$17

Mostaccioli or Conchiglie

w/Pesto or Tomato Sauce \$12
w/Meat Sauce \$13.5

Spaghetti & Meatballs \$15

Wood Fired Meat Lasagna \$15

Wood Fired Eggplant Lasagna \$15

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HOUSE SPECIALTIES

served with a side of your choice
please allow 25 minutes

House Made Calabrese Sausage

w/ Roasted Peppers, Garlic, Caramelized Onions, Light Tomato Cream Sauce \$18

Chicken Vesuvio

Bone In Leg & Thigh w/White Wine, Garlic, Lemon & Peas \$19

Chicken Limoncello

Bone In Leg & Thigh marinated in Limoncello, Rosemary, Pearl Onions & Lemon \$19

White Wine Linguini & Clams \$19

Sides

String Bean Fritti \$7

Sautéed Spinach in Garlic \$3

Vesuvio Potatoes \$5

Wood Fired Baby Carrots \$5

3 meatballs \$5

Lunch Specialties

Served Fridays & Weekends 11:30am-4pm

Vienna Beef Dog

In a Chicago Style Poppyseed Bun w/Fries & House Pickle \$10 w/12oz PBR \$12

Chicago Beef Sandwich

Traditional Italian Beef in "Au Jus" w/Giardiniera Peppers, Fries & House Pickle \$11

CHICAGO PIZZA

Made with Ceresota Flour one of the oldest most traditional flours used today in Chicago and throughout Illinois.
Capo's Chicago Deep Dish, Stuffed, & Cast Iron Pan are 12 inches (please allow up to 35 minutes of bake time)
or Chicago Cracker Thin 15 inches (please allow up to 20 minutes for bake time)

~ Deep Dish, Cast Iron Pan & Stuffed Style Crusts Are Non-Vegetarian ~

Sam Giancana

Tomato Sauce, Mozzarella, Provolone, House Honey Calabrese Sausage, Chicago Italian Sausage, Garlic, Oregano & Romano

Deep Dish \$25 Stuffed \$27
Cast Iron Pan \$25 Cracker Thin \$19

Old Chicago

Tomato Sauce, Mozzarella, Provolone, Chicago Italian Sausage, Meatball, Garlic, Ricotta, Oregano & Romano

Deep Dish \$ 26 Stuffed \$28
Cast Iron Pan \$26 Cracker Thin \$20

Michigan Ave

Mozzarella, Provolone, Pepperoni, Oregano & Romano

Deep Dish \$21 Stuffed \$23
Cast Iron Pan \$21 Cracker Thin \$17

Johnny Torrio

Mozzarella, Provolone, Tomato Sauce, Italian Beef, Chicago Italian Sausage, Hot Giardiniera & Sweet Peppers, Oregano & Romano

Deep Dish \$25 Stuffed \$27
Cast Iron Pan \$25 Cracker Thin \$18

Frank Nitti

Tomato Sauce, Mozzarella, Provolone, Spinach, Ricotta, Romano, Oregano & Garlic

Deep Dish \$25 Stuffed \$27
Cast Iron Pan \$25 Cracker Thin \$19

"Big Jim" Colosimo's Triple Double

Tomato Sauce, Mozzarella, Provolone, Garlic, Pepperoni, Chicago Italian Sausage, Ricotta, Meatball, Roasted Peppers, Bacon, Oregano & Romano

Deep Dish \$33 Stuffed \$35
Cast Iron Pan \$33 Thin Crust Not Available

The Italian Stallion

Mozzarella, Fontina, Italian Beef, Chicago Italian Sausage, Horseradish Cream Sauce, Romano

Deep Dish \$28 Stuffed \$30
Cast Iron Pan \$29 Cracker Thin \$20

Create Your Own Pie Using Any 3 Ingredients Below

Pepperoni, Salami, Spinach, Ricotta, Garlic, Sauteed Mushrooms, Chives, Bacon, White Onions,
Chicago Italian Sausage, Sautéed Bell Peppers, Meatball, Italian Beef, House Honey Calabrese Sausage, Anchovies

Deep Dish \$28 Stuffed \$30
Cast Iron Pan \$28 Cracker Thin \$20 Gluten Free Thin \$22

~ BEVERAGES ~

Coke, Diet Coke, Sprite, Raspberry Tea, House Brewed Iced Tea, Oranga Fanta
Bottles: Lucky Cola, Green River, Sasparilla, Pop Shoppe Grape or Lime Ricky
Coffee, Espresso, Hot Tea



CASH ONLY.

18% Gratuity will be added of parties of 6 or more. Please inform your server of any dietary restrictions.