

# caputo

## ANTIPASTI DI TERRA

<b>Tuscan White Bean Soup</b> , Kale, Herbed Croutons	8
<b>Grilled Peasant Bread</b> , Sage Oil Rubbed, Ceci Bean Puree, Aleppo Pepper	4
<b>Assorted Warm Olives</b> , Al Forno, Savory, Preserved Lemons	6
<b>Nonna's Meatballs</b> , San Marzano Marinara, Pine Nuts, Grilled Bread	12
<b>Braised Lamb Tongue</b> , Warm Ceci Beans, Tomatoes, Roasted Almonds, Lemon-Mint, Tahini Sauce	13
<b>Chuck's Truffled Mac &amp; Cheese</b>	10
<b>Eggplant Caponata</b> , Agrodolce, Onion, Basil, Pine Nuts, Raisins	9
<b>Roasted Brussels Sprouts</b> , Pickled Pearl Onions, Crispy Pancetta, Pecorino Toscano	8
<b>Salumi Board</b> , Prosciutto Di Parma, Speck, Bresaola, Duck Liver Pate, Sesame Fig Jam, Gorgonzola Dolcelatte, Grana Padano, Rosemary Fettunta	24

## ANTIPASTI DI MARE

<b>Yellowfin Crudo</b> , D'anjou Pear, Mint, Aleppo Pepper Oil	16
<b>Charred Octopus</b> , Roasted Cauliflower, Herbed Panisse, Lemon Garlic Parsley Vinaigrette	13
<b>Oven Roasted Clams</b> , Saffron, Fennel, Tomato Sauce, Grilled Bread	14
<b>Frito Misto</b> , Calamari, Rock Shrimp, Fennel, Lemon, Smoked Paprika Basil Aioli	13

## FORMAGGIO

<b>Burrata</b> , Oven Roasted Beech Mushrooms, Hazelnuts, Organic Honey	13
<b>Pecorino Flan</b> , Wilted leeks, Toasted Pine Nuts, Crostini	12
<b>Mozzarella di Bufala</b> , Heirloom Tomatoes, Basil, Olive Oil, Maldon Salt	16

## INSALATE

<b>Roasted Baby Beet Salad</b> , Frisse, Toasted Hazelnuts, Robiolina, Creamy Citrus Dressing	14
<b>Caesar</b> , Roasted Garlic Crostini, Parmigiano Reggiano, Marinated White Anchovies	13
<b>Bresaola Salad</b> , Wild Arugula, Grilled Artichoke, Pecorino Toscano, Lemon Olive Oil	18
<b>Organic Field Greens</b> , Apples, Pears, Toasted Walnuts, Gorgonzola Dolcelatte Crostini, Apple Cider Vinaigrette	12
<b>Add Chicken</b>	6

## PIZZA

Authentic Neapolitan Style in a Wood Fired Oven

<b>Funghi</b> , Roasted Mushrooms, Fontina, Taleggio, Truffle Oil	18
<b>Margherita</b> , Housemade Fior Di Latte, Basil, San Marzano Tomato, Olive Oil	15
<b>Substitute Bufala Mozzarella</b>	4
<b>Cavolini</b> , Brussels Sprouts, Pancetta, Garlic Confit Puree, Sheep's Milk Feta, Bellwether Farms Ricotta, Aleppo Pepper, Chili Oil, Lemon Zest	16
<b>Fichi</b> , Black Mission Figs, Gorgonzola Dolcelatte, Caramelized Sweet Onion, Arugula, Balsamic Reduction	16
<b>Carnivore</b> , Speck, Pancetta, Calabrese, Pepporoni, Bufala di Mozzarella, Basil, San Marzano Tomato	22

## ADD

Arugula 2 • Farm Egg 3 • Prosciutto Di Parma 6

## PRIMI

Fresh Pastas Made Daily

<b>Squid Ink Spaghetti Alla Chitarra</b> , Rock Shrimp, Parmigiano Reggiano, Garlic, White Wine, Lemon Zest	19
<b>Pappardelle</b> , Braised Short Ribs, Chili Flakes, Spicy Tomato Chianti Sauce	22
<b>Raviolo</b> , Bellwether Farms Ricotta, Truffle Butter, Farm Egg, Grana Padano, Sage Butter - Limited availability	22
<b>Tagliatelle</b> , Lamb Shoulder Sugo, Ras El Hanout, Toasted Pine Nuts, Whipped Sheep's Feta, Mint	21
<b>Linguine</b> , Manila Clams, Olive Oil, Lemon Parsley, Herbed Bread Crumbs	19
<b>Gnudi</b> , Bellwether Ricotta, Spinach Dumpling, Parmigiano Reggiano, Sage Brown Butter	18

## SECONDI

Grilled Over Almond Wood

<b>Mary's Half Chicken</b> , smashed herbed potatoes, Lacinato Kale, Marjoram Natural Jus	22
<b>Porcini Dusted Wagyu Coulotte</b> , Grilled Vegetables, Truffled Potato puree, Porcini Pinot Noir Sauce	28
<b>Whole Mediterranean Branzino</b> , Warm Faro, Almonds, Arugula, Preserved Lemon Vinaigrette	28
<b>Grilled California Leg of Lamb</b> , Lentil Ratatouille, Swiss Chard, Honey Glazed Pear, Charred Tomato, Cardamom Mint Jus	29

### Carrie Anne Lopez, Chef de Cuisine

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.

4% charge will be added to the check for SF mandates, including Healthy SF.