

## Making Your Bones Appetizers

### **“Red Brick’s” Garlic Bread 2.95**

with Capo’s melted cheese add 1.00

### **Bruschetta Capone 7.95**

“Scarfaces” special blend of garlic, fresh finely chopped marinated tomatoes, basil, parsley, grated cheeses, a pinch of crushed red pepper and served with Italian crustinis

### **“The Rat’s” Fried Cheese Wedges 6.50**

served with Capo’s sugo

### **“You’ll Fry For This!” 9.75**

calamari with sauteed pepperoncinis, hot cherry peppers and fresh lemon (with lime pesto add 1.50)

### **“The Cigar” 5.95**

(toasted cannelloni) one tubular pasta noodle stuffed with seasoned beef, lightly breaded, fried, served with sugo (or toasted manicotti 5.50)

### **Toasted Ravioli’s meat 7.50 cheese 6.95**

lightly breaded and served with capo’s sugo (pesto cream sauce and pine nuts available add 1.50)

### **“Fat Tony’s” Antipasto Platter 11.95**

an assortment of imported cured meats, aged cheeses and our own marinated olive salad

### **“Bust a Cap” 6.95**

stuffed mushrooms with Italian ham, black olives, roasted peppers and seasoned breadcrumbs (Capo’s melted cheese on top)

## Bathtub Gin Soups

### **“The Don’s” Chicken Soup 4.95**

tender pieces of chicken, celery, carrots, escarole, ditilini pasta and baby meatballs

### **“Tony Ducks” 4.25**

Italian egg drop soup with garlic, chopped spinach and crushed red pepper

### **“Legs” Diamond 4.50**

Soup of the Day

## Syndicate Salads

(Homemade Blue Cheese dressing or crumbles available for 75¢)

### **“Lucky Luciano” 6.50**

romaine and iceberg lettuce, crushed artichoke hearts, pimentos, red onion tossed in The Bosses vinaigrette with grated cheese

### **Olive Salad Genevese 5.50**

mixed marinated olives, carrots, celery, onions and red peppers over assorted lettuce

### **Speakeasy Caesar 5.95**

romaine lettuce, imported grated cheese, croutons, tossed in classic Caesar dressing

### **“Baby Face’s” Spinach Salad 6.95**

fresh baby spinach leaves tossed with mushrooms, bacon, hard-boiled eggs and warm bacon dressing

### **Sicilian Tomato and Red Onion 5.75**

tossed in The Bosses vinaigrette. Served only when tomatoes are Bellissimo !

### **“Big Paulie’s” Spinach Salad 7.75**

bay leaf spinach with candied walnuts, gorgonzola cheese, caramelized pear, and crispy proscuitto chips, tossed with our

honey-balsamic dressing

## **Made-man Pastas**

(Served with bread, butter and a choice of Soup Di Giorno or House Salad or Caesar Salad) All half portions of pasta are a la carte. The following may be added to any pasta dish for a supplemental charge: meatball, Italian sausage, meat sauce, pork neck bone (when available), prosciutto, pepperoni, spinach, pine nuts, or black olives add 1.75. Diced chicken breast add 4.00

### **Half portions / Full portion**

#### **The Immigrant Special 4.50 / 9.95**

choice of spaghetti, ziti, or penne with Capo's sugo (meatball, Italian sausage, pork neck bone, or meat sauce add 1.75)

#### **Ditilini Gambino 5.00 / 11.95**

ditilini pasta served with light tomato herb broth, sautéed red onion, mushrooms, black olives, garlic, topped with crushed red pepper, grated cheese and cracked pepper

#### **Wise Guy Alfredo 6.95 / 14.95**

fettuccine pasta with cream, butter and blended cheeses

#### **"Little Augie's Calamari" 7.00 / 15.50**

sautéed calamari, capers, black olives, Capo's sugo and a touch of fresh dill over spaghetti

#### **Tortellini Trafficante 7.50 / 16.50**

pasta rings stuffed with cheese, served with prosciutto, peas, and mushrooms in our creamy alfredo sauce

#### **Racketeers Ravioli's 6.75 / 13.95**

cheese filled with ricotta cheese, or meat with seasoned beef filling, served with choice of sauce (with meatball, Italian sausage or pork neck bone add 1.75)

#### **Ziti Garozzo 7.75 / 16.95**

small tubular pasta prepared in a light cream sauce with tomatoes, black olives, mushrooms, capers, basil, prosciutto, topped with black pepper and romano cheese

#### **Capo's Lasagna na / 16.50**

lasagna pasta layered with Italian sausage, crushed meatballs, fresh herbs and Capo's special cheeses

#### **"Leo Lip's" Lasagna na / 15.95**

vegetable lasagna layered with seasonal vegetables, imported cheeses, fresh herbs and Capo's marinara sauce (with Alfredo cream sauce add 1.50)

#### **"Mike the Devil's" Angel Hair 7.95 / 16.95**

peas, mushrooms, pepperoni tossed with Capo's three cheese marinara over angel hair pasta

#### **The Gallows with Clams 9.75 / 18.95**

chopped clams sautéed with shallots, garlic and fresh herbs with your choice of sauce over fettuccine

#### **Penne Nitti 5.95 / 13.75**

penne pasta with fresh broccoli, garlic, extra virgin olive oil and romano cheese (with chicken add 4.00)

#### **"Pretty Boy" Penne Primavera 7.00 / 14.95**

tossed with fresh garden vegetables and a choice of sauce

#### **"No Nose" Gnocchi 8.50 / 17.50**

when available "The Hand" rolled pasta dumplings with your choice of sauce (with meatball, Italian sausage or pork neck bone add 1.75)

#### **"The Big House" na / 19.95**

cheese ravioli, spaghetti and the pasta of the day, topped with a meatball, Italian sausage or pork neck bone, tomato sauce and Capo's cheese (extra meatball, Italian sausage or pork neck bone add 1.75)

#### **Cannelloni na / 15.75**

baked tubular pastas stuffed with seasoned beef, served with four cheese tomato basil sauce

**Manicotti na / 14.50**

**“Gas Pipes” na / 12.75**

one cannelloni and one manicotti served with four cheese tomato basil sauce

**Prohibition Pesto 6.00 / 12.95**

with fresh chopped spinach, pine nuts, extra virgin olive oil, and a splash of white wine  
(try it with pepperoni add 1.75)

**“Little Petey’s” Ziti 8.25 / 17.75**

pesto Alfredo sauce with diced grilled chicken breast, artichoke hearts and broccoli

**House Specialties You Can’t Refuse**

All house specialties served with bread, butter, Soup di Giorno ( soup of the day)  
or House Salad or Caesar Salad and your choice of pasta or vegetable of the day

**Eggplant Parmesan 13.95**

thinly sliced eggplant, lightly fried, baked with melted cheese and Capo’s sugo

**“Mad Sam” Manicotti 17.75**

fried eggplant stuffed with ricotta cheese, prosciutto ham and baked in tomato sauce and covered with Capo’s cheese

**“Skinny” Chicken 18.95**

boneless breast of chicken sautéed, topped with Alfredo sauce and artichoke hearts

**Spilatro Spiedini 16.95**

chunks of chicken breast marinated, lightly breaded, stuffed with ricotta cheese, spinach, and four cheese basil-tomato sauce

**Stuffed Chicken Anastasia 17.95**

boneless breast of chicken, lightly breaded, stuffed with ricotta cheese, spinach, and cheese basil-tomato sauce

**Chicken Lucchese 18.50**

boneless breast of chicken, lightly breaded, covered with Capo’s cheese, broccoli, capers, and mushrooms, served in our white wine lemon butter sauce with a pinch of red pepper

**Chicken Pesto Porrello 17.95**

boneless breast of chicken served over spinach with sweet basil pesto Alfredo and pine nuts

**Gotti’s Garlic Roasted Chicken 15.95**

1/2 topped with fresh lemon garlic amogio (a special marination) and rosemary

**Chicken Parmesan 16.95**

boneless breast of chicken lightly breaded, topped with cheese and Capo’s sugo

**“Mad Dog” Marsala 16.75**

boneless breast of chicken sautéed in a Marsala wine demi glace with fresh mushrooms and rosemary

**“The Enforcer” 21.50**

one cannelloni, three cheese ravioli and chicken parmesan together with sugo

**“Sleeps with the Fishes” Baked Codfish 15.75**

in a white wine butter sauce and topped with seasoned crumbs

**Veal Milanese Bonanno 25.75**

lightly breaded Provimi veal sautéed with extra virgin olive oil, capers, mushroom, black olives and fresh squeezed lemon

**Veal Parmesan 24.95**

Provimi veal, lightly breaded layered with spinach, peas, mushrooms, cheese then drizzled with pesto oil

**Veal Giancana 26.50**

Provimi veal, lightly breaded layered with spinach, peas, mushrooms, cheese then drizzled with pesto oil

**The Capo de Capo 29.95**

rolled Provimi veal stuffed with pepperoni, capers, pine nuts, cheese, red pepper, red onion, bread crumbs and served with fresh garlic lemon amogio (a special marination) over spinach

**Veal Colombo 28.50**

Provimi veal, lightly breaded with, broccoli, mushrooms, Alfredo cream topped with roasted red pepper puree

**The Last Ride (Homemade Desserts) 5.95**

“Johnny Boy’s” Warm peach cobbler served a la mode

**Ma Barker’s Chocolate covered cannoli’s**

“The Doctor’s” Ricotta cheesecake with thick cinnamon graham cracker crust

“Three Fingers Brown’s” chocolate brownie a la mode with chocolate or caramel sauce

**Tiramisu Torrio**

“Tough Tony” Tartufo

John Bengimina, Capo di Casa

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