CAPO CAPO

ITALIAN STEAK HOUSE

$55 PER GUEST (BEFORE 20% TAX AND GRATUITY)

TIER ONE PRICE FIXED MENU

Please select one option for each course listed below:

INSALATA (SALAD)

CAESAR

Chopped Romaine | Parmigiano | Garlic Ciabatta Croutons | Signature Caesar

GARDEN

Mixed Greens | Cherry Tomato | Carrot | Cucumber | White Balsamic Vinaigrette

ANTIPASTO (ENTREE)

CHICKEN SCARPARIELLO

White Balsamic, Honey & Rosemary Marinade | Roasted Garlic Mashed Potato | Pan Sauce | Seasonal Vegetable

NY STRIP STEAK*

10 oz New York Strip | Roasted Garlic Mashed Potato | Herb Butter | Seasonal Vegetable

LINGUINI & WHITE CLAM

Shelled Clams | Chopped Clams | White Wine | Garlic | Linguini | Cherry Tomato

GEMELLI CON FUNGHI

Wild Mushroom | Wilted Spinach | Asparagus | Truffle Cream Sauce

DOLCE (DESSERT)

TIRAMISU

Lady Fingers | Espresso | Marscapone | Cocoa Powder

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

CAPO CAPO

ITALIAN STEAK HOUSE

$70 PER GUEST (BEFORE 20% TAX AND GRATUITY)

TIER TWO PRICE FIXED MENU

Please select one option for each course listed below (with the exception of family style appetizers):

INIZIO (APPETIZER)

Served Family Style

CRISPY CALAMARI

Rings & Tentacles | Pepperoncini | Peruvian Drop Peppers | Tartar Sauce

CRISPY BRUSSELS SPROUTS

Candied Bacon | Parmesan | Peruvian Drop Peppers

SALSA DI RICOTTA (WHIPPED RICOTTA)

Hot Honey | Sun Dried Tomato | Toasted Pistachio | Pickled Red Onion | Crostini

INSALATA (SALAD)

CAESAR

Chopped Romaine | Parmigiano | Garlic Ciabatta Croutons | Signature Caesar

GARDEN

Mixed Greens | Cherry Tomato | Carrot | Cucumber | White Balsamic Vinaigrette

ANTIPASTO (ENTREE)

CHICKEN SCARPARIELLO

White Balsamic, Honey & Rosemary Marinade | Roasted Garlic Mashed Potato | Pan Sauce | Seasonal Vegetable

NY STRIP STEAK*

10 oz New York Strip | Roasted Garlic Mashed Potato | Herb Butter | Seasonal Vegetable

SHRIMP SCAMPI

Seared Shrimp | Linguini | White Wine | Garlic | Cherry Tomato

GEMELLI CON FUNGHI

Wild Mushroom | Wilted Spinach | Asparagus | Truffle Cream Sauce

DOLCE (DESSERT)

CARAMEL CRUNCH BROWNIE

Fudge Brownie | Roasted Hazelnuts & Almonds | Salted Caramel

MANGO PASSION CAKE

Mango & Passion Fruit Creams | Vanilla Velvet Cake

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

CAPO CAPO

ITALIAN STEAK HOUSE

$85 PER GUEST (BEFORE 20% TAX AND GRATUITY)

TIER THREE PRICE FIXED MENU

Please select one option for each course listed below:

INSALATA | ZUPPA

CAESAR

Chopped Romaine | Parmigiano | Garlic Ciabatta Croutons | Signature Caesar

SHE CRAB SOUP

Lump Crab | Sherry | Cream | Old Bay | Parsley | Oyster Crackers

INIZIO (APPETIZER)

CRISPY CALAMARI

Rings & Tentacles | Pepperoncini | Peruvian Drop Peppers | Tartar Sauce

CRISPY BRUSSELS SPROUTS

Candied Bacon | Parmesan | Peruvian Drop Peppers

SALSA DI RICOTTA (WHIPPED RICOTTA)

Hot Honey | Sun Dried Tomato | Toasted Pistachio | Pickled Red Onion | Crostini

ANTIPASTO (ENTREE)

CHICKEN SCARPARIELLO

White Balsamic, Honey & Rosemary Marinade | Roasted Garlic Mashed Potato | Pan Sauce | Seasonal Vegetable

NY STRIP STEAK*

10 oz New York Strip | Roasted Garlic Mashed Potato | Herb Butter | Seasonal Vegetable

SHRIMP SCAMPI

Seared Shrimp | Linguini | White Wine | Garlic | Cherry Tomato

GEMELLI CON FUNGHI

Wild Mushroom | Wilted Spinach | Asparagus | Truffle Cream Sauce

DOLCE (DESSERT)

CARAMEL CRUNCH BROWNIE

Fudge Brownie | Roasted Hazelnuts & Almonds | Salted Caramel

MONTEROSA CHEESECAKE

Whipped Marscapone | Vanilla Sponge | Wild Strawberry

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*