



⇒ APPETIZERS ◀

Garlic Bread ~ \$6.50

Special Garlic Bread ~ sm \$6.95 / lg 8.95

Fresh tomato, garlic, basil, oregano, cheese & olive oil then topped with mozzarella.

Mussels ~ \$11.95

Bianco or Marinara

Tuscan Wings ~ \$12.95

Roasted fresh chicken wings with garlic, fresh herbs, lemon, olive oil, and balsamic glaze.

Shrimp Scampi ~ \$12.95

Jumbo white shrimp sautéed with garlic, white wine, butter and olive oil. Served with garlic bread.

Fried Calamari ~ sm \$10.95 / lg 13.95

Our domestic calamari is tender and lightly breaded, sprinkled with sea salt and cracked pepper and served with a side of marinara sauce. Rhode Island style add \$1.00.

The 'Balls' ~ \$9.95

Two of our homemade meatballs soaked in marinara and topped with parmesan, mozzarella and romano. Served with garlic bread.

⇒ PASTA SPECIALTIES ◀

Rigatoni Bolognese ~ \$15.95

Cheese Ravioli ~ \$13.95

Pasta w/ Meatball ~ \$13.95

Lasagna ~ \$14.95

Lasagna Bolognese ~ \$17.95

Our homemade lasagna topped with a classic Italian meat sauce.

Fettuccini Alfredo ~ \$14.95

Eggplant Parmigiana ~ \$15.95

⇒ SEAFOOD ◀

Shrimp Scampi ~ \$18.95

Seafood Scampi ~ \$24.95

A blend of shrimp, scallops, mussels, calamari, and clams sautéed in butter, Sherry wine, herbs & garlic. Also available in a red sauce.

Baked Haddock ~ \$19.95

Fresh haddock filet baked and topped with seasoned panko bread crumbs.

Shrimp Portofino ~ \$19.95

Shrimp tossed with tomatoes, artichokes, basil, lemon garlic, extra virgin olive oil, marinara, and angel hair.

Haddock with Tomato and Garlic ~ \$20.95

Fresh haddock roasted with olive oil, garlic, fresh tomato, and basil. Served over sautéed spinach and mushroom.

Linguine with Clams ~ \$18.95

Marinara or Bianco

⇒ HOUSE SPECIALTIES ◀

Chicken Bracciolatine ~ \$19.95

Chicken stuffed with prosciutto & mozzarella, sautéed with mushrooms, roasted peppers, broccoli, butter, Marsala wine and served with pasta.

Siena ~ \$18.95 / V \$19.95

Chicken or veal sautéed with portabello mushrooms, caramelized onions, prosciutto, spinach, and roasted peppers tossed with rigatoni and feta cheese.

Steak Al Capone ~ \$26.95

12 oz aged center cut topped with prosciutto, mozzarella cheese and Marsala sauce.

⇒ SOUP & SALADS ◀

Pasta Fagioli ~ cup \$3.50 / bowl \$4.95

Soup of the Day ~ cup \$3.50 / bowl \$4.95

Caesar ~ \$7.95

Add Chicken ~ \$5.95 · Add Steak ~ \$8.95

Add Shrimp ~ \$7.95

Mozzarella Caprese ~ \$10.95

Sliced vine ripe tomato, fresh mozzarella, fresh basil topped with extra virgin olive oil, sea salt and cracked pepper.

Steak Tip Salad ~ \$17.95

Grilled sirloin tips over a garden salad topped with sautéed portabello mushrooms, glazed onion, and feta cheese drizzled with balsamic glaze and olive oil.

Tuscan Chicken ~ \$14.95

Grilled chicken and fresh mozzarella over mixed greens, tomatoes, capers, roasted peppers, prosciutto, and artichoke hearts with a balsamic vinaigrette.

⇒ THE GRILLE ◀

New York Sirloin ~ \$23.95

12 oz aged center cut.

House Cut BBQ Tips ~ \$18.95

Pork Chop & Vinegar Peppers ~ \$19.95

Pork chops grilled then sautéed with peppers, mushrooms, garlic butter and marinara.

Rosemary Pork Chops ~ \$21.95

Herb rubbed pork chops grilled and topped with sautéed roasted peppers and prosciutto in a Marsala demi glaze. Served with mashed potatoes.

Build Your Own Burger ~ \$10.95

8 oz blend of Angus chuck and sirloin served with lettuce, tomato and fries.

Add \$1.50 each for cheese, bacon, sautéed mushrooms, or sautéed onion.

⇒ CHICKEN & VEAL CLASSICS ◀

Parmigiana ~ C \$16.95 / V \$18.95

Eggplant Parmigiana ~ C \$17.95 / V \$19.95

Marsala ~ C \$17.95 / V \$19.95

Broccoli & Ziti ~ C \$16.95 / V \$18.95

Salerno ~ C \$18.95 / V \$19.95

Breaded cutlet topped with bolognese sauce and mozzarella served over cheese ravioli.

Al Capone ~ C \$18.95 / V \$20.95

Breaded cutlet sautéed with mushrooms in a Marsala wine sauce topped with prosciutto and mozzarella cheese.

Steak and Shrimp Scampi ~ \$27.95

12 oz aged center cut topped with sautéed shrimp, garlic butter, roasted peppers, white wine and broccoli.

Chicken Romano ~ 18.95

Chicken cutlets topped with roasted peppers, melted mozzarella, and a lemon butter sauce over sautéed spinach. Served with a side of pasta.

Shrimp & Little Neck Scampi ~ 20.95

Shrimp and little necks sautéed in garlic, olive oil and sherry wine served over linguine. Also available in spicy Fra Diavolo.

CAPONE'S

RESTAURANT AND LOUNGE

⇒ WINE LIST ⇐

WHITES	glass	half carafe	bottle
Barone Fini Pinot Grigio, <i>Italy</i>	\$8.95	\$19.95	\$24.95
Directors Cut Chardonnay, <i>California</i>	\$9.95	\$20.95	\$29.95
Brancott Sauvignon Blanc, <i>New Zealand</i>	\$9.95	\$20.95	\$29.95
Basserman Jordan Riesling, <i>Germany</i>	\$9.95	\$20.95	\$29.95
Castello Del Poggio Moscato, <i>Italy</i>	\$9.95	\$20.95	\$29.95
REDS			
Kenwood Pinot Noir, <i>California</i>	\$9.95	\$20.95	\$29.95
J Carr Cabernet, <i>California</i>	\$10.95	\$22.95	\$31.95
Pulenta Estate "LaFlor" Malbec <i>Argentina</i>	\$8.95	\$19.95	\$24.95
Cecchi Chianti Classico, <i>Tuscany</i>	\$9.95	\$20.95	\$29.95
Josh Legacy Red, <i>California</i>	\$8.95	\$19.95	\$24.95
Allegrini Palazzo Del Torre, "Italian Red Blend" <i>Italy</i>	\$10.95	\$22.95	\$31.95
SPARKLING			
Zonin Prosecco, <i>Italy</i>	\$8.95		\$24.95
Mumm Napa Brut, <i>California</i>	\$10.95		
HOUSE WINES			
Pinot Grigio, Chardonnay, Cabernet Sauvignon, Chianti, Merlot, White Zinfandel	\$6.75	\$14.95	\$23.95

⇒ SPECIALTY COCKTAILS ⇐

- Cucumber Basil Smash**
Absolut Vodka, Beefeater Gin, Lemon, Basil, Cucumber.
- Don't Look Back**
Malibu Coconut Rum, Goslings, Lime, Pineapple, simple syrup.
- Mai Tai**
Escape to the tropics anytime with this refreshing blend of rum and fresh juices!
- Prohibition Punch**
This powerful tropical drink will transport you to the roaring 20's during the first sip. This rum-based concoction packs a punch that will get the party started no matter where you are!
- Sangria**
Delicious blend of dry red wine, fresh fruit and apricot brandy.
- Mandarin & Tangerine Soda**
Absolut Mandarin Vodka, Lemon, Fruitations Tangerine, Soda.
- Super Seabreeze**
Absolut Grapefruit, Fruitations Cranberry, fresh Lime, Splash Soda.
- Cucumber Martini**
Cucumber Vodka, fresh Cucumber, fresh Lemon, simple syrup.
- Espresso Martini**
Titos Vodka, Borghetti Espresso, Baileys Irish Cream.

⇒ BEVERAGES ⇐

- Soda ~ \$3.00** Only One Refill per Soda
- Milk, Juice ~ \$3.00** Non-refillable
- San Pellegrino ~ \$3.75**
- Spring Water ~ \$2.75** Non Carbonated
- Diet IBC Root Beer ~ \$3.50**
- Coffee, Tea ~ \$2.75**

⇒ GOURMET PIZZA ⇐

Small = 10" Large = 16"

- Traditional Cheese ~ sm \$9.95 / lg \$13.95**
Our homemade pizza sauce topped with generous amounts of mozzarella, romano, parmesan and fresh basil.
- Meat Lovers Pizza ~ sm \$12.95 / lg \$20.95**
Our traditional cheese pizza topped with homemade meatballs, fresh Italian sausage, and all natural pepperoni.
- Buffalo Chicken Pizza ~ sm \$11.95 / lg \$15.95**
Diced Buffalo chicken tenders over our traditional cheese pizza.
- Shrimp Scampi Pizza ~ sm \$12.95 / lg \$20.95**
Shrimp sautéed in garlic, white wine, and olive oil over melted mozzarella.
- Create Your Own ~ sm \$9.95 / lg \$13.95**
- Toppings**
Each additional topping on a small pizza\$1.00
Each additional topping on a large pizza\$1.50
- Mushrooms • Onions • Artichokes • Broccoli • Garlic
Roasted Peppers • Anchovies • Bell Peppers • Black Olives**
- Premium Toppings**
Each additional topping on a small pizza\$1.50
Each additional topping on a large pizza\$2.50
- Meatball • Sausage • Pepperoni • Prosciutto • Salami Eggplant**
- Chicken ~ \$3.00 • Shrimp ~ \$5.00**

⇒ SANDWICHES ⇐

- Al's Cheese Steak \$12.95**
Fresh shaved rib eye and sirloin steak sautéed with onions, peppers, and American cheese served in a sub roll with sweet potato waffle fries.
- Parmesan Subs**
- Veal Sub\$12.95
 - Meatball Sub\$10.95
 - Eggplant Sub\$9.95
 - Chicken Sub\$10.95
- Italian Sausage Sub \$11.95**
Sweet Italian sausage topped with sautéed peppers, onions and a touch of marinara.

⇒ SIDES ⇐

- Meatball (1/4 lb) ~ \$2.95**
- Pasta, Rice or French Fries/Mashed ~ \$2.95**
- Sausage ~ \$3.95**
- Sautéed Mixed Vegetables ~ \$3.95**
Summer squash, zucchini, broccoli, carrots.

⇒ BAR SNACKS ⇐

- Boneless Buffalo Fingers sm \$9.95 / lg 12.95**
- Chicken Fingers sm \$8.95 / lg 11.95**
- Buffalo Wings sm \$9.95 / lg 13.95**
Large, fresh wings, fried crispy and golden, topped with a tangy Buffalo sauce.
- Potato Skins sm \$9.95 / lg 12.95**
Topped with melted cheddar, mozzarella, and bacon.
- Mozzarella Sticks sm \$6.95 / lg 9.95**
- Chicken Parm Stack \$13.95**
Chicken cutlet sliced and stacked high over bolognese sauce topped with mozzarella, parmesan, romano and fresh basil.

⇒ CHILDREN'S ⇐

- Chicken Finger Plate ~ \$6.95**
- Hamburger ~ \$6.95**
- Pasta with Tomato Sauce ~ \$5.95**
- Cheese Ravioli ~ \$5.95**
- Mac n Cheese ~ \$6.95**
- Grilled Cheese ~ \$6.95**