CAPUTO
TRATTORIA

CHILLED SEAFOOD & RAW BAR *{crudo}*

JUMBO SHRIMP COCKTAIL 24

POACHED LOBSTER COCKTAIL MP

ALASKAN KING CRAB LEGS (1/2 LB) 34

LONG ISLAND LITTLENECK CLAMS* 3 ea.

SEASONAL OYSTERS ON THE HALF-SHELL* 4 ea.

SMOKING COLD SEAFOOD TOWERS
served with lemon herb aioli, sweet chili cocktail & mignonette sauce

PETITE* *serves 2-3* 70
Poached Lobster, Littleneck Clams, Jumbo Shrimp, Alaskan King Crab Legs, Oysters, Tuna Tartare, Scallop Ceviche

GRAND* *serves 4-6* 135
Poached Lobster, Littleneck Clams, Jumbo Shrimp, Chilled Mussels, Alaskan King Crab Legs, Oysters, Tuna Tartare, Scallop Ceviche

APPETIZERS *{antipasti}*

TUNA TARTARE* 24
Avocado, Togarashi Aioli, Crispy Wonton

CAPUTO MEATBALLS 16
Sunday Gravy, Seasoned Ricotta, Pork Butt, Locatelli Cheese

NEW ENGLAND CLAM CHOWDER 18
Smoked Bacon, Chives

BEEF CARPACCIO* 25
Arugula, Lemon, Parmesan, Pickled Shallots, Fried Capers, Calabrian Chili Aioli

IMPORTED BURRATA 24
Arugula, Roasted Tomato Compote, Pickled Onion, Garlic Crostinis

FRIED CALAMARI 24
Cherry Peppers, Lemon, Pomodoro, Garlic Aioli

CAESAR SALAD 15
Classic Dressing, Croutons, Parmesan

MARKET GREEN SALAD 14
Fresh Greens, Tomato, Cucumber, Shaved Red Onion, Balsamic Vinaigrette

SPECIALTY PASTA *{primi}*

SPAGHETTI & MEATBALLS 32
Sunday Gravy, Parmesan Reggiano

SHRIMP SCAMPI LINGUINI 36
Garlic-Lemon White Wine Sauce, Tomato, Bottarga

RIGATONI BOLOGNESE 29
Sicilian Oregano, Mascarpone Cheese, Parmesan

PENNE A LA VODKA AL FORNO 32
Italian Sausage, Broccoli Rabe, Ricotta, Four-Cheese Blend

TABLESIDE CACIO E PEPE 39
Cream, Parmegiano Reggiano, Pecorino Romano

SIGNATURE MAINS *{secondi}*

CHICKEN PARMESAN 32
Spaghetti, Pomodoro, Parmesan, Romano

CHICKEN FRANÇAISE 34
Angel Hair, Tomato, Lemon Caper Butter

SLOW-BRAISED SHORT RIB 39
Cavatelli, Mushroom, Mascarpone

FAROE ISLAND SALMON* 36
Soy-Honey-Ginger Glaze, Ginger-Cilantro Scented Rice, Bok Choy, Carrots

14 OZ. VEAL CHOP PARMESAN* 55
Pomodoro, Fresh Mozzarella, Spaghetti, Parmesan

CHOP HOUSE
{Dry-Aged with our Patented Process, U.S. Patent No. 7,998,517}

10OZ. CLASSIC FILET MIGNON* 65

18OZ. 30-DAY DRY-AGED RIBEYE* 68

12OZ. 40-DAY DRY-AGED SIRLOIN* 65

20OZ. 40-DAY DRY-AGED T-BONE* 79

18OZ. 35-DAY DRY-AGED KANSAS CITY BONE-IN SIRLOIN* 59

38OZ. 40-DAY DRY-AGED PORTERHOUSE FOR TWO* 149

SIDES *{contorni}*

WHIPPED POTATOES 9
Chives

ROASTED ASPARAGUS 9
Aged Balsamic

GARLICKY BABY SPINACH 9

FRENCH FRIES 9

BAKED POTATO 9
Butter & Sour Cream

CARAMELIZED ONIONS & ROASTED MUSHROOMS 9

CREAMED SPINACH 9
Parmesan Cheese

**Items marked with an asterisk can be cooked to order. Consuming undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical concerns.*

EXECUTIVE CHEF GARY LAMOTHE

A CRAVEABLE EXPERIENCE

CAPUTO

CRAFT COCKTAILS 19 each

THE DOUBLE DOWN
Crop Organic Vodka, Lillet Blanc, Cucumber, Mint, Lime

THE GENTLEMAN
Eagle Rare Whiskey, Averna Amaro, Kopke 1985 Porto,
Bitter Truth Chocolate Bitters, Luxardo Cherries

KING OF SPADES
Don Julia Blanco Tequila, Patron Citronage, Ilegal Mezcal, Lychee,
Ginger, Lime, Orange, Tajin Rim

STRAIGHT FLUSH
Ketel One Vodka, Aperol, Strawberry, Cava, Rhubarb Bitters, Lemon

CAPUTO SANGRIA
Aged Rum, Red Wine, Cointreau, Pomegranate, Seasonal Fruit

LET IT RIDE
Hennessey Cognac, Toasted Sesame, Black Walnut Bitters

CAPUTO NEGRONI
Hendricks Lunar Gin, Campari, Vermouth, Thyme, Blood Orange

THE FLAMINGO *{for two}* 75
Absolut Elyx Vodka, House-Made Limoncello,
Melon Liqueur, Pineapple, Prosecco

ZERO-PROOF COCKTAIL

CAPUTO-ADE 9
Fresh Strawberries, Basil, Lemon, Lemon-Lime Soda

BEER *{birra}* 8 each

BLUE MOON Wheat Ale, CO
BUD LIGHT American Light Lager, MI
CORONA Pale Lager, Mexico
MICHELOB ULTRA Light Lager, MI
SAM ADAMS Boston Lager, MA
STELLA ARTOIS Lager, Belgium
TWO ROADS LIL' HEAVEN Session IPA, CT
TWO ROADS 2 RUIN IPA, CT

PREMIUM

SPENCER TRAPPIST Imperial Stout, MA 14
OMMEGANG THREE PHILOSOPHERS *750ML* 16
Quadrupel Ale, Cooperstown NY

WINES BY THE GLASS *{vino}*

SPARKLING

BOTTER EXTRA DRY PROSECCO 18
Veneto, Italy NV

VEUVE CLICQUOT BRUT CHAMPAGNE 34
Reims, Champagne, France NV

VINO MOSCATO 16
Quincy, Washington 2016

WHITE

FILLABOA ALBARIÑO 16
Rias Baixas, Spain 2017

CAVE DE LUGNY LES CHARMES CHARDONNAY 20
Macon-Lugny, France 2018

CLINE CHARDONNAY 17
Sonoma Coast, California 2019

REYNEKE VINEHUGGER CHENIN BLANC 17
Stellenbosch, South Africa 2020

LUISA PINOT GRIGIO 20
Italy 2017

DR. KONSTANTIN RIESLING 18
Fingerlakes, New York 2018

ALLAN SCOTT SAUVIGNON BLANC 20
Marlborough, New Zealand 2020

ROSÉ

DOMAINE HOUCHART GRENACHE BLEND 20
Côtes de Provence, France 2020

RED

BR COHN CABERNET SAUVIGNON 18
North Coast, California 2018

FAUST CABERNET SAUVIGNON 34
Napa Valley, California 2018

CAYMUS CABERNET SAUVIGNON 50
Napa, California 2019

DUCKHORN VINEYARDS MERLOT 30
Napa Valley, California 2017

CAYMUS-SUISUN GRAND DURIF PETITE SIRAH 32
Suisun Valley, California 2017

SAFFRON FIELDS PINOT NOIR 19
Willamette Valley, Oregon 2017

FLOWERS PINOT NOIR 32
Sonoma Coast, California 2018

FINCA NUEVA CRIANZA TEMPRANILLO 18
Rioja, Spain 2015

ROCCA DI FRASSINELLO RED BLEND 25
Le Sughere di Frassinello, Maremma Toscana, Italy 2016

RIDGE THREE VALLEYS ZINFANDEL 22
Sonoma, California 2017