

CAPUTO

TRATTORIA



CHILLED SEAFOOD & RAW BAR *{crudo}*

JUMBO SHRIMP COCKTAIL	24	SMOKING COLD SEAFOOD TOWERS <i>served with lemon herb aioli, sweet chili cocktail & mignonette sauce</i>	
POACHED LOBSTER COCKTAIL	MP	PETITE* <i>serves 2-3</i>	70
ALASKAN KING CRAB LEGS (1/2 LB)	45	Poached Lobster, Littleneck Clams, Jumbo Shrimp, Alaskan King Crab Legs, Oysters, Tuna Tartare, Scallop Ceviche	
LONG ISLAND LITTLENECK CLAMS*	3 ea.	GRAND* <i>serves 4-6</i>	135
SEASONAL OYSTERS ON THE HALF-SHELL*	4 ea.	Poached Lobster, Littleneck Clams, Jumbo Shrimp, Chilled Mussels, Alaskan King Crab Legs, Oysters, Tuna Tartare, Scallop Ceviche	

APPETIZERS *{antipasti}*

TUNA TARTARE* Avocado, Togarashi Aioli, Crispy Wonton	24	IMPORTED BURRATA Arugula, Roasted Tomato Compote, Pickled Onion, Garlic Crostinis	24
CAPUTO MEATBALLS Sunday Gravy, Seasoned Ricotta, Pork Butt, Locatelli Cheese	16	FRIED CALAMARI Cherry Peppers, Lemon, Pomodoro, Garlic Aioli	24
NEW ENGLAND CLAM CHOWDER Smoked Bacon, Chives	18	CAESAR SALAD Classic Dressing, Croutons, Parmesan	15
BEEF CARPACCIO* Arugula, Lemon, Parmesan, Pickled Shallots, Fried Capers, Calabrian Chili Aioli	25	MARKET GREEN SALAD Fresh Greens, Tomato, Cucumber, Shaved Red Onion, Balsamic Vinaigrette	14

SPECIALTY PASTA *{primi}*

SPAGHETTI & MEATBALLS Sunday Gravy, Parmesan Reggiano	32	RIGATONI BOLOGNESE Sicilian Oregano, Mascarpone Cheese, Parmesan	29
SHRIMP SCAMPI LINGUINI Garlic-Lemon White Wine Sauce, Tomato, Bottarga	36	PENNE A LA VODKA AL FORNO Italian Sausage, Broccoli Rabe, Ricotta, Four-Cheese Blend	32

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

SIGNATURE MAINS *{secondi}*

CHICKEN PARMESAN Spaghetti, Pomodoro, Parmesan, Romano	32	FAROE ISLAND SALMON* Tuscan Rice Pilaf, Citrus Broccolini, Sundried Tomato Butter	36
CHICKEN FRANÇAISE Angel Hair, Tomato, Lemon Caper Butter	34	14 OZ. VEAL CHOP PARMESAN* Pomodoro, Fresh Mozzarella, Spaghetti, Parmesan	55
SLOW-BRAISED SHORT RIB Cavatelli, Mushroom, Mascarpone	39		

CHOP HOUSE

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

10OZ. CLASSIC FILET MIGNON*	65	20OZ. 40-DAY DRY-AGED T-BONE*	79
14OZ. NEW YORK STRIP	49	18OZ. 35-DAY DRY-AGED KANSAS CITY BONE-IN SIRLOIN*	59
18OZ. 30-DAY DRY-AGED RIBEYE*	68		
12OZ. 40-DAY DRY-AGED SIRLOIN*	65	38OZ. 40-DAY DRY-AGED PORTERHOUSE FOR TWO*	149

SIDES *{contorni}*

WHIPPED POTATOES Chives	9	BAKED POTATO Butter & Sour Cream	9
ROASTED ASPARAGUS Aged Balsamic	9	CREAMED SPINACH Parmesan Cheese	9
GARLICKY BABY SPINACH	9	FRENCH FRIES	9
CARAMELIZED ONIONS & ROASTED MUSHROOMS	9	ROASTED BRUSSELS SPROUTS Bacon-Honey-Bourbon Glaze	9

**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





WINES BY THE GLASS *{vino}*

SPARKLING

- VALDO NUMERO UNO 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 HOUCART GRENACHE BLEND** 20
Côtes de Provence, France 2020

CRAFT COCKTAILS 19 each

- LA PERA MARTINI**
Ketel One Vodka, Macerated Pear, Elderflower Liqueur, Lemon, Allspice
- THE GENTLEMAN**
Eagle Rare Whiskey, Averna Amaro, Kopke 1985 Porto, Bitter Truth Chocolate Bitters, Luxardo Cherries
- HARVEST MARGARITA**
El Jimador Reposado, Apple Cider, Maple Syrup, Cinnamon, Lime
- FESTIVE MULE**
Michter's Rye, Fever Tree Ginger Beer, Lime, Cranberry, Rosemary
- CAPUTO SANGRIA**
Aged Rum, Red Wine, Cointreau, Pomegranate, Seasonal Fruit
- LET IT RIDE**
Hennessy Cognac, Toasted Sesame, Black Walnut Bitters
- CAPUTO NEGRONI**
Hendricks Lunar Gin, Campari, Vermouth, Thyme, Blood Orange
- BACCARAT SOUR**
Crabbie's Yardhead Scotch, House Scratch Sour, Egg White, Cranberry Bitters
- THE FLAMINGO *{for two}*** 75
Absolut Elyx Vodka, House-Made Limoncello, Melon Liqueur, Pineapple, Prosecco

RED

- FAUST CABERNET SAUVIGNON** 34
Napa Valley, California 2018
- CAYMUS CABERNET SAUVIGNON** 50
Napa, California 2019
- DUCKHORN VINEYARDS MERLOT** 30
Napa Valley, California 2017
- STAGS LEAP WINERY PETITE SIRAH** 32
Suisun Valley, California 2018
- 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

FEATURED WINE
UNVARNISHED CABERNET SAUVIGNON 18
Paso Robles, California 2019

As our very own label, every grape in Unvarnished is sourced from sustainably farmed vineyards, from vines specially selected by Chef Matt O'Neill. It's a wine meant to be paired with food and enhances every bite.

ZERO-PROOF COCKTAIL 9

- CAPUTO-ADE** 9
Macerated Pear, Mint, Lime, Ginger Ale

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

PREMIUM

- SPENCER TRAPPIST** Imperial Stout, MA 14
- ALLAGASH CURIEUX** Bourbon-Aged Golden Ale, Portland, ME 16
- ELYSIAN SPACE DUST** Double IPA, Seattle, WA 10
- OMMEGANG THREE PHILOSOPHERS** 750ML 16
Quadrupel Ale, Cooperstown NY