

COLD ANTIPASTI

Tuna Crudo* 	16
avocado, lemon, crispy shallot	
Wagyu Carpaccio 	20
quail eggs, shaved parmesan, truffle	
Prosciutto & Burrata 	16
grapes, aged balsamic, crostini	
Housemade Ricotta 	10
focaccia	
Buffalo Mozzarella 	12
fruity evoo, focaccia	

CHEESE & SALUMI

Artisan Cured Meats & Cheeses - 24


Olives - 6 Housemade Ricotta - 3 Stuffed Cherry Peppers - 8


Selection of three cheeses	600 Day Prosciutto	Selection of three meats
14	12	16

INSALATA

add chicken 6 add steak 12 add shrimp 10 add salmon 12 add scallops 12


Little Gem Caesar  - pecorino, anchovy - 12

Italian Chop  - piave, salumi, red wine vinaigrette - 14






Caprese  - buffalo mozzarella, balsamic - 14

Arugula  - pecorino, lemon - 10

Spinach  - fig, gorgonzola, roasted tomato, sunflower seeds - 15

Local Mixed Greens  - cucumber, heirloom tomato, sherry vinaigrette - 14

ROMAN PIZZA

Prosciutto - buffalo mozzarella, arugula, marinara 	16
Pepperoni - marinara, fresh mozzarella, chili 	14
Margherita - marinara, mozzarella, basil 	14
Winter Black Truffle - fontina fonduta, truffle, crispy shallot 	16
Italian Sausage - vodka sauce, fontina 	15

HOT ANTIPASTI

Meatballs 	13
classic pork & beef	
Scallops Saltimbocca 	16
prosciutto, sage	
Arancini 	13
pancetta, peas, chili aioli	
Garlic Bread 	8
focaccia	
Fried Calamari 	16
agrodolce peppers, arrabbiata	
Truffled Polenta Cakes 	15
humbolt fog, prosciutto, preserved fig	
Zucchini Fries 	10
green goddess	
Fried Green Beans 	10
aged balsamic, garlic chili crunch	
Fried Brussels Sprouts 	10
pistachio pesto	

CAPO PANTRY









ask your server about

DIY Kits
Sauces
Pasta by the Pound
Artisan Cheeses

HOUSE-MADE PASTA

add whipped ricotta 5 add burrata 5

GLUTEN FREE

Cacio e Pepe - spaghetti, parmesan, black pepper 	19	Spaghetti Pomodoro - marinara, basil 	19
Spaghetti Carbonara - parmesan, black pepper, pancetta, egg 	25	Sausage Torcio - pink vodka sauce, broccolini 	25
Gnocchi Amatriciana - parmesan, chili, pancetta, tomato 	25	Rigatoni alla Vodka - roasted garlic, basil, pecorino 	24
Rigatoni Bolognese - classic meat ragu 	25	Shrimp Scampi - linguini, garlic, white wine 	28
Torcio Alfredo - fontina fonduta, truffle 	25	Linguini with Clams - manilla clams, garlic, white wine 	28





NON-GLUTEN FREE

Ravioli Pomodoro - marinara, basil	19	Orecchiette - pistachio, burrata, truffle	25
Prosciutto Tortellini - parmesan, butter jus	25	Pumpkin Ravioli - brown butter jus, pecorino, sage	25
		Truffle Ravioli - basil pesto	25





RISOTTO

Black Truffle & Mushroom 	18	Parmesan & Burrata 	16	Saffron Seafood 	28
--	----	--	----	---	----

POULTRY

Brick Chicken  - parmesan polenta, broccoli di ciccio, marsala	24
Chicken Milanese  - baby mozzarella, heirloom tomato salad, pistachio pesto	25
Chicken Picatta  - lemon, capers, rigatoni	25
Grilled Duck Breast  - rainbow carrots & beets, huckleberry jus	25

FISH & SHELLFISH





Grilled Swordfish -  white bean purée, marinated broccoli, charred tomato	28
Faroe Island Salmon*  - manilla clams, gigante beans, garlic spinach	26
Grilled Scallops  - parsnip puree, braised bacon, roasted corn, crispy shallot, snap peas	24
Manilla Clams  - lemon garlic butter	20

ITALIAN CLASSICS

Parmesans 	
eggplant - 20	chicken - 25
bone-in veal chop - 30	
Spaghetti & Meatballs 	22
Veal Milanese 	
kale caesar	
30	
Veal Marsala 	
marsala mushrooms, smoked potato purée	
28	

Join us for Brunch
Saturday & Sunday 11-3pm

STEAKS & CHOPS

Filet Mignon*  - 8 oz., grilled asparagus charred tomato ragu	33
Dry Aged Strip*  - 14 oz. prime, crispy potatoes, pesto bearnaise	35
Veal Chop*  - 14 oz., smoked potato purée, cacio e pepe corn	34
24hr Braised Pork Shank*  - apple & sweet potato purée, grilled broccolini, apple glaze	28

VEGETABLES

Parmesan Polenta 	8
Marsala Mushrooms 	10
Smoked Potato Purée 	8
Broccolini 	7
Garlic Spinach 	7
Cacio e Pepe Corn 	10
Crispy Polenta 	10

LIBRATIONS

BY THE GLASS

Spumante

NV Prosecco, Mionetto, Veneto	10/40
NV Rosé, Bisol, Jeio, Veneto	10/40
2016 Lambrusco, Cantina della Volta, Modena	13/52

Bianco

2019 Pinot Grigio, Benvolio, Friuli	10/40
2020 Grüner Veltliner, Abbazia di Novacella, Alto Adige	12/48
2019 Sauvignon Blanc, Tohu, Marlborough	11/44
2017 Chardonnay, Landmark, Overlook, Sonoma County	12/48
2020 Riesling, Letz, Rheingau	11/44

Rosato

2020 Aragosta, Sardenia	11/44
2020 Barbebel, Cotes de Provence	13/48
2020 'Calafuria', Tormaresca, Puglia	13/52
2020 Miraval, Cotes de Provence	16/64

ROSSO

2020 Pinot Noir, Angelina, California	11/44
2019 Pinot Noir, ABC, Santa Barbara	16/64
2018 Chianti Classico, Tenuta di Arceno, Tuscany	15/60
2016 Nebbiolo/Merlot, Nino Negri, Lombardia	13/52
2019 Barbera, 'Fuso', Piedmont	12/48
2016 Super Tuscan, Altesino, Tuscany	15/60
2019 Super Tuscan, Ciacci Piccolomini, Tuscany	12/48
2018 Cabernet Sauvignon, Broadside, Paso Robles	11/44
2017 Cabernet Sauvignon, Requiem, Columbia Valley	14/56

COCKTAILS

Ask about our cocktails to go

BAE-WATCH - vodka, basil, lime, ginger beer	14
LEFT ON "READ" - Ghost tequila, dragonfruit, lemon	14
ESPRESSO MARTINI - vodka, Capo cold brew, Galliano Ristretto, cacao, cream	14

PUMPKIN ESPRESSO MARTINI - vodka, Capo cold brew, Galliano Ristretto, cacao, pumpkin spice cream 15

APPLE-SAUCE - rye, lemon, maple, apple cider 14
*contains egg white

CAPO OLD FASHIONED - bonded bourbon, spiced demerara, bitters 14

FIGURATI - vodka, elderflower, pear 14

CAPRI SUN - house-infused cucumber tequila, aperol, pineapple 14

MEDITERRANEAN G&T - Hendricks, lemon, suze, tonic 14

MAKE ME BLUSH - white rum, campari, pineapple, lime 14

ZAKARROT - bourbon, lemon, carrot 14

YOU WANT THAT SMOKE - mezcal, reposado, lemon, orange 14
*contains egg white

ROSATO SPRITZ - grapefruit, elderflower, sparkling rosé 13/60

RED SANGRIA - spiced rum, cherry, lemon 14

MARGARITA ON TAP

Ghost tequila, watermelon, lime 13

FRICO BY SCARPETTA

ROSÉ & RED ON TAP

1 glass	2.5 glass	5 glass	10 glass
\$8	\$18	\$36	\$72

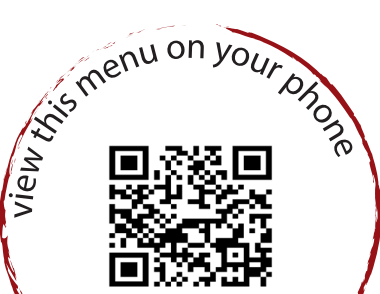
BEER

On Tap

Peroni (lager)	6
Castle Island Keeper (ipa)	7
Lagunitas (ipa)	7
Allagash White (wheat ale)	7
Oxbow Brewing Co. 'Luppolo' (pilsner)	9
Maine Beer Co. 'Lunch' (ipa)	10
Downeast Cider	7
Shipyard Pumpkinhead	8
add vanilla vodka	3

Bottles & Cans

Castle Island White Ale	8
Corona Light	7
Budweiser	6
Bud Light	6
Coo's Light	6
Glutenberg Pale Ale	6
White Claw	9
Truly (seasonal rotation)	7
High Noon (seasonal rotation)	8



POPLIACA

B U I T O R E D D U S



I N V E R N A L S E R

LARGE FORMAT

2019 Liquid Farm, Rose, Santa Barbara (1.5L)	125
NV Prosecco, Mionetto, Veneto (1.5L)	70
NV Prosecco, Mionetto, Veneto (8L)	120

SPUMANTE

NV Rosé, Ferrari, Trentino (375ml)	32
NV Brut, Ferrari, Trentino	75
2017 La Tolleria, Gutturino Frizzante, Emilia-Romagna	56
2008 Champagne, Brut, Dom Perignon	300

ROSATO & BIANCO

2019 Domaines Ott, Rosé, Cotes de Provence	72
2020 Maison Parel, Mistral Rosé, Provence	45
2020 Pascal Jolivet, Sancerre Rosé, Sancerre	78
2020 Château Barbebel, Fleuri Rosé, Provence	45
2020 Château Barbebel, Cuvée Madeleine Rosé, Provence	55

2019 Pinot Grigio, Barone Fini, Alto Adige	43
2019 Pinot Grigio, Livio Felluga, Friuli	54
2019 Gavi, La Scolca, Piedmont	40
2019 Langhe Arneis, Fontanafredda, Briceotondo, Piedmont	50
2018 Sauvignon Blanc, Andriano, Floreado, Alto Adige	48
2019 Jarno Verdicchio di Jesi Superiore, Le Marche	56
2019 Sauvignon Blanc, 'Vette', San Leonardo, Veneto	70

2019 Chardonnay, Antinori, 'Branito', Umbria	50
2020 Chardonnay, 'Il Borro', Tuscany	48
2018 Chardonnay, Vie di Romans, Friuli	100
2017 Rosazzo Bianco DOCG, Livio Felluga, Veneto	100

ROSSO

Light Bodied		
2018 Barbera d'asti, Vietti, 'Tre Vigne', Piedmont	50	2017 Gattinara, Travaglini, Piedmont
2019 Dolcetto, Pecchenino, 'Dogliani', Piedmont	48	2017 Cabernet Sauvignon, Monte Xanic, Guardaloupe Valley, MX
2017 Dolcetto/Barbera/Nebbiolo, Ferdinando Pincipiano, Piedmont	80	2017 Carignano del Sulcis, Grotta Rossa, Sardegna
Medium Bodied		
2017 Montepulciano, Cataldi Madonna, 'Malandrino', Abruzzo	48	2016 Cabernet Sauvignon, Le Ragose, Le Ragose, Veneto
2019 Montepulciano, Illuminati, Abruzzo	44	2016 Brunello di Montalcino, Castiglion del Bosco, Tuscany
2018 Montepulciano, Maramiolo 'Dama', Abruzzo	50	2017 Bolgheri Rosso, 'I Greppi' 'Strepiciane', Tuscany
2018 Sangiovese, Castelluccio, Emilia-Romagna	60	2015 Brunello di Montalcino, Antinori, 'Fian delle Vigne', Tuscany
2019 Chianti Classico, San Felice, Tuscany	48	2018 Super Tuscan, Gaja, Ca'Marcanda, 'Promis', Tuscany
2018 Chianti Classico, Castellare, Tuscany	45	2017 Syrah/Petit Verdot, 'Il Toro, Romitorio Toscana Tuscany
2018 Chianti Classico, Feisina, 'Berardenga', Tuscany	55	2016 Aglianico, Vigneti del Vulture, 'Pipolo', Basilicata
2016 Chianti Classico Riserva, 'Castello Bossi', Berardo', Tuscany	58	2014 Barolo, Miraflore Piedmont
2018 Chianti Classico Riserva, San Felice, 'Il Grigio', Tuscany	64	2019 Rosso, 'Coste della Sesia', Colombera & Garella Piedmont
2017 Chianti Classico, Val Delle Corti, Tuscany	80	New World Favorites
2017 Valpolicella, Ripasso, Le Salette, 'Prognit', Veneto	64	2017 Pinot Noir, Sarmont, Napa Valley
Full Bodied		
2017 Vino Nobile di Montepulciano, Polizzano, Tuscany	54	2018 Pinot Noir, Ken Whight, Willamette Valley, Oregon
2017 Vino Nobile di Montepulciano, Fattoria del Cerro, 'Silveo', Tuscany	54	2018 Cabernet Sauvignon, 'The Huntsman', Columbia Valley
2018 Rosso di Montalcino, La Gella, Tuscany	67	2018 Shiraz, Molly Dookey, 'The Boxer', McLaren Vale, Australia
2020 Primitivo, Marone, Puglia	65	2019 Red Blend, 'The Prisoner, Napa Valley, California

RESERVE

2012 Gattinara, Vallana, Piedmont	115	2016 Cabernet Sauvignon, Col Solare, Columbia Valley	120
2014 Super Tuscan, Castello Rampolla, 'Sannarico', Tuscany	165	2013 Cabernet Sauvignon, Dominus, 30th Anniversary'	400
2015 Super Tuscan, Tua Rita, 'Redigaffi'	360	2015 Cabernet Sauvignon Reserve, Groth, Napa Valley	375
2015 Amaraone della Valpolicella, Masi, 'Costasera', Veneto	125	2015 Meritage, Rodney Strong, 'Symmetry', Alexander Valley	110
2009 Amaraone della Valpolicella, Bernani, Veneto	185	2019 Bolgheri Rosso DOC, Grattamacco Tuscany	105