



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 	14
Pepperoni - marinara, fresh mozzarella, chili 	14
Margherita - marinara, mozzarella, basil 	14
Mushroom - fontina fonduta, truffle, crispy shallot 	14
Lamb Sausage - marinara, pickled peppers, fontina, oregano 	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	Corn Ravioli - charred corn, blistered cherry tomatoes, basil butter	24
		Truffle Ravioli - basil pesto	25





RISOTTO

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

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

FISH & SHELLFISH





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

ITALIAN CLASSICS

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

*Join us for Brunch
Saturday & Sunday 11-3pm*

STEAKS & CHOPS

Filet Mignon* 	33
8 oz., grilled asparagus charred tomato ragu,	
Dry Aged Strip* 	35
14 oz. prime, crispy potatoes, pesto bearnaise	
Veal Chop* 	34
14 oz., smoked potato purée, cacio e pepe corn	
Grilled Lamb Chops 	34
8oz., salsa verde, spring onion, tomato tapenade	

VEGETABLES

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

 GLUTEN FREE

* These items are served raw, undercooked or cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let your server know if you have food allergies.

LIBBATIONS

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 Villa Sparina, Piedmont	12/48
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, Lombardy	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 12

LEFT ON "READ" - Ghost tequila, dragonfruit, lemon 13

ESPRESSO MARTINI - vodka, Capo cold brew, Galliano Ristretto, cacao, cream 14

CAPO OLD FASHIONED - bonded bourbon, spiced demerara, bitters 13

IT WAS NEVER A PHASE - gin, dolin blanc, bitter bianco, butterfly tea cube 12

FIGURATI - vodka, elderflower, pear 13

CAPRI SUN - house-infused cucumber tequila, aperol, pineapple 13

LoveChild blueberry lavender juice, prosecco 14

CAP-O-JOE - vanilla vodka, cold brew, maple-cinnamon boozy cold foam 14

LAMBRUSCO SPRITZ -gin, rosemary, sparkling red wine 13/60

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

NO PANIC, ALL DISCO - mezcal, coconut, pineapple 13


RED SANGRIA - spiced rum, cherry, lemon 13

FROZEN
cold brew mudslide 15

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

Bottles & Cans

Castle Island White Ale 8
Corona Light 7
Budweiser 6
Bud Light 6
Coors Light 6
Glutenberg Pale Ale 6

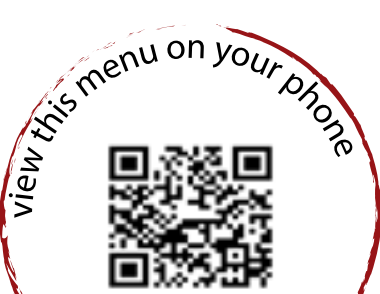
Seltzer & Cider

Bravazzi Hard Soda, blood orange 6
NOCA (non-carbonated) watermelon 7
White Claw 8
Truly (seasonal rotation) 7
Bud Light Seltzer (seasonal rotation) 7
High Noon (seasonal rotation) 8
Loverboy (seasonal rotation) 7
Wölfler Dry Rosé Cider 12

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POPULAR

B U T T E R D O D G E S



I N V E R T I S E R

ROSSO

Light Bodied	
2018 Barbera d'asti, Vietti, 'The Vigne', Piedmont	50
2019 Dolcetto, Peccchenino, 'Dogliani', Piedmont	48
2017 Dolcetto/Barbera/Nebbiolo, Ferdinando Principiano, Piedmont	80
Medium Bodied	
2017 Montepulciano, Cataldi Madonna, Malandrino, Abruzzo	48
2019 Montepulciano, Illuminati, Abruzzo	44
2018 Montepulciano, Marramiro, Dama, Abruzzo	50
2018 Sangiovese, Castelluccio, Emiglia-Romagna	60
2019 Chiant' Classico, San Felice, Tuscany	48
2018 Chiant' Classico, Castelle, Tuscany	45
2018 Chiant' Classico, Felsina, 'Berardenga', Tuscany	55
2016 Chiant' Classico Riserva, Castello Bossi, 'Berardo', Tuscany	58
2018 Chiant' Classico Riserva, San Felice, 'Il Grigio', Tuscany	64
2017 Chiant' Classico, Val Delle Corti Tuscany	80
2017 Valpolicella Ripasso, Le Salette, 'Progni', Veneto	64
Full Bodied	
2017 Vino Nobile di Montepulciano, Polizzano, Tuscany	54
2017 Vino Nobile di Montepulciano, Fattoria del Cerro, 'Silvineo', Tuscany	54
2018 Rosso di Montalcino, La Gerla, Tuscany	67
2020 Primitivo, Marone, Puglia	65

RESERVE

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

LARGE FORMAT

2019 Liquid Farm, Rose, Santa Barbara n.s.u	125
NV Prosecco, Mionetto, Veneto n.s.u	70
NV Prosecco, Mionetto, Veneto au	120

SPUMANTE

NV Rosé, Ferrari, Trentino grsml	32
NV Brut, Ferrari, Trentino	75
2017 La Tolla, 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 Chateau Barbebel, Fleuri Rosé, Provence	50
2020 Chateau Barbebel, Cuvée Madeline 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, 'Briccolondo', Piedmont	50
2018 Sauvignon Blanc, Andriano, Fionardo, Alto Adige	48
2019 Jano Verdicchio di Jesi Superiore, Le Marche	56
2019 Sauvignon Blanc, 'Vette', San Leonardo, Veneto	70
2019 Chardonnay, Antinori, 'Bramito, Umbria	50
2020 Chardonnay, Il Borro, Tuscany	48
2018 Chardonnay, Vie di Romans, Friuli	100
2017 Rosazzo Bianco DOCG, Livio Felluga, 'Terre Alte', Friuli	120