APPETIZERS

Calamari Fritto Misto 9.49

Pizza Bread 4.99

Twice Baked Stuffed Clams 9.49

Clam Strips 7.99

Bruschetta 7.99

Clams Bianco or Rosso (red or white) 11.99

Homemade Zucchini Sticks 7.99

Italian Chicken Tenders 8.49

Mussels Marinara or Bianco (red or white) 10.99

Garlic Rolls

1.25 (6) 4.99 (12) 9.00

Broccoli Rabe Rappini 8.99

Southern Italian bitter green & roasted garlic,

add Sausage $3.00

Roasted Chicken Wings

Slow roasted chicken wings tossed with your choice of sauce,

Served with bleu cheese & celery. (10) 9.49 (20) 17.99

Choice of Sauce: Hot Medium Mild Roasted Garlic Parmesan BBQ

Jamaican Jerk Greek Style Honey Roasted Garlic Thai Chili

Extra Sauce .50 Extra Bleu Cheese .75 Extra Garlic .50

SIDES

Fries 3.49

Caesar Salad 4.99

Pasta Marinara 4.49

Sausage 3.49

House Side Salad 3.99

Fresh Garden Vegetables 4.49

Coleslaw .95

Meatballs (2) 4.00

Toasted Ciabatta 2.00

SOUP AND SALAD CREATIONS

Pasta Fagioli 3.99

Soup of the Day 3.99

Greek Salad

Fresh greens, black olives, tomatoes, cucumbers, red onions, pepperoncini,

Roasted peppers, feta cheese & croutons 9.99

House

Fresh greens, black olives, cucumbers, tomatoes, red onions,

Pepperoncini, pecorino cheese & croutons 7.99

Caprese

Fresh tomatoes, basil & buffalo mozzarella drizzled with balsamic vinegar &

Olive oil, served with ciabatta bread. 9.49

Caesar

Fresh cut romaine lettuce, croutons, Caesar dressing &

Percorino cheese, topped with red onions. 8.99

The Wedge

Fresh iceberg lettuce, tomato, topped with homemade bleu cheese,

Warm bacon & red onions. 8.49

Antipasto

Fresh cut romaine lettuce, tomato, ham, salami, provolone, black olives,

Cucumbers, pepperoncini. 8.99

Add any of the following:

Chicken 4.00 Tilapia 4.00 Mahi Mahi 5.00 Shrimp 5.00

CALZONES & STROMBOLI

Chicago Calzone

A pizza pocket stuffed with ricotta & mozzarella, severed with

A side of pizza sauce. Personal 8.49 Regular 11.49

Additional toppings-see personal pizza toping price

Chicago Stromboli

Stuffed with pepperoni, Italian sausage, peppers, onions,mushrooms,

& mozzarella. Personal 11.49 Regular 14.49

Veggie Stromboli

Stuffed with spinach, tomatoes, black olives, peppers, onions, mushrooms,

& mozzarella. Personal 11.49 Regular 14.49

Meat Lovers Stromboli

Stuffed with meatball, sausage, Canadian ham, pepperoni, bacon,

& mozzarella. Personal 13.49 Regular 15.99

\*No substitutions on Stromboli, any changes will result in ala carte pricing

PASTA CELEBRATIONS

All served with side house salad & garlic roll

Add any of the following to the below pasta dishes:

Chicken, Meatballs or Sausage 4.00 Shrimp 5.00

Linguini Aioli

Fresh roasted garlic sautéed in olive oil, tossed with linguini &

Fresh herbs, sea salt & fresh cracked black pepper. 12.49

Spaghetti ala Marinara

Homemade marinara sauce tossed with spaghetti. 12.49

Rigatoni ala Vodka

Sun dried tomatoes, pancetta sautéed, a touch of marinara,

Cream & a blend of grated cheeses, tossed with rigatoni & fresh basil. 15.99

Broccoli & Garlic

Broccoli florets & roasted garlic sautéed in olive oil then tossed

With bowtie pasta & a blend of grated cheeses. 15.49

Fettuccine Alfredo

Warm cream, blended with rich egg yolks & a blend of cheese,

Tossed in fettuccine. 15.49

Penne ala Fresca

Fresh plum tomatoes & basil sautéed in olive oil then tossed with

Penne pasta, butter & a blend of grated cheeses. 13.99

Sausage & Peppers

Sweet Italian sausage, assorted peppers & onions sautéed in

Extra virgin olive oil tossed with our homemade marinara sauce,

Served with a side of pasta. 16.49

Calamari fra Diavolo

Fresh calamari sautéed with our homemade marinara sauce, garlic, white

Wine, olive oil, and red pepper flakes then tossed with linguini. 17.49

Linguini with Red or White Clam Sauce

Hard shell clams & garlic sautéed in olive oil & a splash of white wine

& fresh herbs tossed in linguini. 18.49

Mussels Marinara or Bianco

Mussels & roasted garlic sautéed in olive oil, a splash of white wine

& a touch of marina sauce tossed with linguini. 17.49

Shrimp Scampi

Succulent shrimp sautéed in a garlic, butter and wine sauce

Served over linguini. 17.49

Sunday Gravy

Short ribs, pork shoulder, fresh garlic, celery & carrots sautéed in olive oil,

With plum crushed tomatoes, served over parpadelli pasta with a side of

Meatballs & sausage. 17.99

Baked Lasagna 13.99

Baked Rigatoni 13.49

Baked Manicotti 13.49

Baked Ravioli Dinner 13.49

CHEFS SPECIALS

Milanese

Coated with fresh Italian bread crumbs, pan fried in olive oil & served

With a side of pasta marinara. Chicken 15.49|Veal 16.49

Steak Pizziola

Pan seared 10 oc. NY strip topped with sautéed peppers & onions then

Smothered in freshly homemade marinara sauce. 20.99

Parmesan Encrusted Fillet of Fish

Topped with Parmesan bread crumbs, butter, white wine & fresh squeezed

Lemon, baked & served with vegetables. Tilapia 15.49|Mahi Mahi 17.49

Broccoli Rabe & Orchetta

Southern Italian bitter green along with roasted garlic, sautéed & tossed

With a blend of cheeses & served with orchetta pasta. 14.99

Add sausage 4.00

Parmigiana

Coated with fresh Italian bread crumbs, fried in olive oil then baked with

Marinara sauce & mozzarella cheese, served over pasta marinara.

Chicken 16.49|Veal 17.49|Eggplant 15.49

Montreal Steak

10 oz. NY strip sprinkled with Montreal steak seasoning, cooked to your liking,

Served with a side of vegetables & roasted potatoes. 20.99

Fish Dinner

Our house fish grilled or blackened, served with a

side of vegetables & roasted potatoes. 15.49

Chicken Breast Dinner

Fresh Chicken breast grilled or blackened, served with a

Side of vegetables & roasted potatoes. 15.49

DESSERTS

Homemade Tiramisu 5.00

Cheesecake 5.00

Homemade Cannoli 3.00

Chocolate Cake 5.00

Apple Pie with Vanilla Bean Ice Cream 6.50

Oreo Cake 5.00

BEVERAGES

Root beer Sierra Mist Lemonade Mountain Dew Diet Pepsi

Pepsi Cherry Pepsi Fruit Punch Dr Pepper Sweet Iced Tea

Unsweetened Iced Tea Raspberry Iced Tea

Wine Selection

Happy Hour Mon-Fri 4-7

5.00 House Wine 2.00 Domestic Draft 2.50 Domestic Bottle

Coastal Vines, California: Chardonnay, Pinot Grigio Sauvignon Blanc

White Zinfandel Pinot Noir Merlot Cabernet Sauvignon

6.50 Glass|18 Bottle

Chianti, Bellagio, Italy 8 Glass|22 Bottle

Sparkling: J.P Chenet, France Split 7

Beer Selection

Domestic: Bud Bud Light Miller Lite

Coors Light Michelob Ultra Yuengling

Imports: Moretti Heineken Heineken Light Corona

Corona Light Stella Peroni   
Draft: Miller Lite Yuengling Blue Moon Samuel Adams Seasonal

Guinness Fat Tire

CAPONE’S CHICAGO HIT LIST

Served with fries

Chicago Beef

Thin slices of slow roasted beef simmered in au jus, served on an

Italian roll, dipped in Italian gravy & topped with hot or mild

Chicago style giardiniera. 10.99 Add sausage combo 2.50

Chicago Dog

A true Vienna hot dog served in a poppy seed bun topped with sport

Peppers, tomato slice’s, pickles, neon green relish & celery salt. 5.99

KID’S MENU

Ages 12 and under| Kid’s beverage included| All 6.49

Chicken Tenders with Tater Tots

Hamburger with Tater Tots

Hot Dog with Tater Tots

Pasta with Meatballs

Pasta with Butter

Add grilled chicken 2.00

Macaroni & Cheese

Emma Salad-

(lettuce and croutons) with grilled chicken

CLASSIC FAVORITES

Severed on a fresh baked roll with lettuce & tomato,

With a side of fries & coleslaw

Classic All Beef Burger 10.49

Grilled or Blackened Chicken Breast 9.99

Grilled or Blackened Tilapia 10.49

Grilled or Blackened Mahi Mahi 14.49

Add any of the following:

Colby Jack Cheese, Havarti Cheese, Mozzarella, Cheddar, Bacon,

Grilled Onions or Grilled Mushrooms .95

Gyro

Choice of lamb or chicken 8.49 extra Tiziki .75

Key West Reuben

Blackened fish served on grilled rye bread with melted

Havarti cheese topped with Bimini honey habanera coleslaw.

Tilapia 11.49 |Mahi Mahi 14.49

PANINO’S

Served with coleslaw|add fries 1.49

Fresh baked Italian roll stuffed with your choice of the following

Chicken Parmigiana 9.49

Veal Parmigiana 10.49

Sausage, Peppers & Onions 9.49

Eggplant Parmigiana 9.49

Meatball Parmigiana 9.49

Roasted Pork

Broccoli Rabe with Sautéed Onions 9.99

Extra Marinara .50 Extra Mozzarella .95

LUNCH SPECIALS

Available Monday-Friday from 11am-4pm

Pizza by the Slice

Cheese Slice 2.75

2 Slices and fountain drink $6.99

1 Slice, side salad and fountain drink $7.49

1 slice, soup, and fountain drink $7.49

Add .25 per topping/ per slice

Toppings Available for Slices: Peperoni, Meat Slices, Canadian Ham,

Bacon, Olives, Basil, Pineapple, Mushrooms

Lunch Size Salads

House $5.50

Caesar $6.99

Add Chicken $2

Greek $7.49

Wedge $6.99

Combo with soup $3

Half Sandwiches $5.99

Choice of Chicken Parmesan, Meatball Parmesan or Eggplant Parmesan

Lunch Entrees

Chicken Parmigiana $10.49

Eggplant Parmigiana 9.99

Sausage and Peppers $10.49

All served over spaghetti with a fresh baked garlic roll

Lunch Size Pastas

Linguini Aioli

Fresh roasted garlic sautéed in olive oil, tossed with linguini &

Fresh herbs, sea salt & fresh cracked black pepper. 9.49

Spaghetti ala Marinara

Homemade marinara sauce tossed with spaghetti. 9.49

Rigatoni ala Vodka

Fresh garlic, sun-dried tomatoes, pancetta sautéed with a

Touch of marinara, cream & a blend of grated cheeses,

Tossed with rigatoni & fresh basil. 10.49

Broccoli & Garlic

Broccoli florets & roasted garlic sautéed in olive oil then tossed

With pasta & a blend of grated cheeses. 10.49

Fettuccine Alfredo

Cream blended with rich egg yolks &

A blend of cheese, tossed of fettucine. 10.49

Penne ala Fresca

Fresh plum tomatoes & basil sautéed in olive oil then tossed penne

Pasta, butter & a blend of grated cheeses. 9.49

Add chicken $4 Add Shrimp $5 Add Meatballs $2 Add Sausage $2

-Regular menu also available