

CAPUTO

TRATTORIA



CHILLED SEAFOOD

JUMBO SHRIMP COCKTAIL	22
POACHED LOBSTER COCKTAIL	29
MARYLAND JUMBO LUMP CRAB COCKTAIL	24
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* <i>serves 2-3</i>	65
1/2lb. Poached Lobster, 3 Littleneck Clams, 3 Oysters, 2 Jumbo Shrimp, 5oz. Alaskan King Crab Legs, 2oz. Jumbo Lump Crab Meat	
GRAND* <i>serves 4-6</i>	125
1lb. Poached Lobster, 6 Littleneck Clams, 6 Oysters, 4 Jumbo Shrimp, 1lb. Chilled Mussels, 10oz. Alaskan King Crab Legs, 3oz. Jumbo Lump Crab Meat	

APPETIZERS *{antipasti}*

BEEF CARPACCIO*	17
Arugula, Lemon, Parmesan, Pickled Shallots, Fried Capers, Calabrian Chili Aioli	
CAESAR SALAD	15
Classic Dressing, Croutons, Parmesan	
MARKET GREEN SALAD	14
Fresh Greens, Tomato, Cucumber, Shaved Red Onion, Balsamic Vinaigrette	
FRIED CALAMARI	17
Cherry Peppers, Garlic Aioli, Pomodoro, Lemon	
LOBSTER BISQUE	18
Sherry, Tarragon	

PASTA *{primi}*

RIGATONI BOLOGNESE	27
Sicilian Oregano, Mascarpone Cheese, Parmesan	
SHRIMP SCAMPI LINGUINI	36
Garlic-Lemon White Wine Sauce, Spinach, Tomato, Bottarga	
FETTUCINE ALFREDO	25
Prosciutto, Oven-Roasted Tomato, Parmesan, Pecorino Romano	

SIGNATURE ENTRÉES

{secondi}

CHICKEN PARMESAN	32
Spaghetti, Pomodoro, Parmesan, Romano	
CHICKEN FRANÇAISE	34
Angel Hair, Tomato, Lemon Capers Butter	
FAROE ISLAND SALMON*	36
Tuscan Style Rice Pilaf, Charred Broccolini, Sundried Tomato Nage	
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

18OZ. 30-DAY DRY-AGED RIBEYE*	59
12OZ. 40-DAY DRY-AGED SIRLOIN*	65
20OZ. 40-DAY DRY-AGED T-BONE*	75
18OZ. 35-DAY DRY-AGED KANSAS CITY BONE-IN SIRLOIN*	59
40OZ. 40-DAY DRY-AGED PORTERHOUSE FOR TWO*	140

SIDES *{contorni}*

8 each

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

DESSERTS *{dolci}*

10 each

NEW YORK STYLE CHEESECAKE
Amarena Cherries
CLASSIC CRÈME BRÛLÉE
CHOCOLATE FUDGE CAKE
Vanilla Anglaise, Whipped Cream



EXECUTIVE CHEF GARY LAMOTHE
A CRAVEABLE EXPERIENCE

**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.*

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CRAFT COCKTAILS

18 each

TRANSLUCENT TONIC

Empress Gin, Italicus Rosolio, Elderflower, Lime, Tonic

KING OF SPADES

Patron, Patron Citronage, Mezcal, Lychee, Ginger, Lime, Orange, Volcanic Salt, Egg White

ROLL THE DICE

Pinhook War Bourbon, Dragon Fruit, Honey, Lemon, Iced Tea

ROYAL FLUSH

Hendricks Gin, Cointreau, B&B, Lime, Pineapple, Raspberry, Cherry, Egg White

NEWPORT LOUNGE

Crop Organic Vodka, Lillet Blanc, Cucumber, Mint, Lime

SLOW PLAY

Ketel One Vodka, Bitter Truth Violet, Black Currant, Thyme, Blueberry Lemon

SPICED MANGO

Monkey Shoulder Scotch, Mango, Ginger, Lime, Ginger Beer

BACCARAT SOUR

Crabbie's Yardhead Highland Scotch, Lemon, Lime, Agave, Cranberry Bitters

SMOKING BULL 38

Whistle Pig 10yr, Carpano Antica Formula Vermouth, House-Smoked Bitters, Bacon

ZERO-PROOF COCKTAIL

9 each

CAPUTO-ADE

Blueberry, Lemon, Almond, Black Currant, Lemon Zest, Acqua Panna

BEER *{birra}*

7 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

CANELLA BRUT PROSECCO 18
Venezia, 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

GREYWACKE SAUVIGNON BLANC 20
Marlborough, New Zealand 2019

ROSÉ

**WHISPERING ANGEL CAVES D'ESCLANS
GRENACHE** 16
Côtes de Provence, France 2019

RED

BR COHN CABERNET SAUVIGNON 18
North Coast, California 2018

FAUST CABERNET SAUVIGNON 34
Napa Valley, California 2018

DUCKHORN VINEYARDS MERLOT 30
Napa Valley, California 2017

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

ERATH PINOT NOIR 19
Oregon 2017

FLOWERS PINOT NOIR 32
Sonoma Coast, California 2018

FINCA NUEVA CRIANZA TEMPRANILLO 18
Rioja, Spain 2015

**ROCCA DI FRASSINELLO LE SUGHERE DI
FRASSINELLO RED BLEND** 25
Maremma Toscana, Italy 2016

RIDGE THREE VALLEYS ZINFANDEL 22
Sonoma, California 2017

CHÂTEAU RAUZAN-SÉGLA BORDEAUX BLEND 50
Margaux, France 2010



VIEW OUR WINE LIST

Please scan the QR code with your smartphone to access our full wine list.