





Catering Menu

By Chef Dino Ferraro

All catering orders must be submitted at least 24 hours in advance

To customize your order, or if you have any questions, please text us at:

714-606-7714

19688 Beach Blvd, Huntington Beach CA. 92648 714-593-2888 caponesitaliancucina.com









Antipasta / Appetizers

Half tray feeds up to 6 people Full tray feeds up to 12 people

BRUSCHETTA "CAPONE"

Homemade bread topped with olive oil, garlic, basil and diced fresh tomatoes
HALF TRAY \$55 / FULL TRAY \$85

CARCIOFI ALLA "DINO"

Tender artichoke hearts sautéed with Cajun spices and touch of cream
HALF TRAY \$75 / FULL TRAY \$110

CAPONE'S VEGETABLES

Fresh vegetables grilled and seasoned with fresh basil, extra virgin olive oil and splash of balsamic vinegar HALF TRAY \$85 / FULL TRAY \$125

VONGOLE E AL SUGHETTO

Clams and mussels sautéed with garlic, spices, white wine and marinara sauce HALF TRAY \$110 / FULL TRAY \$150

SCAMPI DI PARMA

Prosciutto wrapped shrimp, sautéed with garlic in creamy lemon sauce HALF TRAY \$110 / FULL TRAY \$150

POLPETE AL FORNO

House made meatballs with marinara sauce
HALF TRAY \$59 / FULL TRAY \$109

FOCACCIA

Traditiola fresh baked bread with herbs and olive oil HALF SHEET \$50 / FULL SHEET \$100

CHARCUTERIE BOARD

Italian cold cuts, imported cheese, marinated olives, toasted ciabatta FOR SIX \$140 / FOR TWELVE \$200 / VERY LARGE \$550

COMBINAZIONE SICILIANA

Fresh mussels, clams, calamari and shrimp sautéed in white wine and Italian herbs in spicy tomato HALF TRAY \$175 / FULL TRAY \$225







Zuppa & Insalata

Half tray feeds up to 6 people Full tray feeds up to 12 people

PASTA E FAGIOLI

Traditional Italian pasta and bean soup
FOR SIX \$65 / FOR TWELVE \$95

MINESTRONE SOUP

Italian all vegetable soup FOR SIX \$65 / FOR TWELVE \$95

INSALATA CESARE

Romaine lettuce, croutons, parmesan cheese in our homemade ceasar dressing FOR SIX \$65 / FOR TWELVE \$95

INSALATA CAPRESE

Fresh tomatoes, buffalo mozzarella, spices and basil, topped with olive oil and a touch of balsamic vinegar FOR SIX \$75 / FOR TWELVE \$105

INSALATA CAPONE'S

Mixed greens, tomatoes, red onions, house garlic vinaigrette FOR SIX \$55 / FOR TWELVE \$85

ANTIPASTO MIXTO

Salad, black olives, mushrooms, artichoke hearts and Italian cold cuts tossed in our house garlic vinaigrette
FOR SIX \$95 / FOR TWELVE \$135

INSLATA RUCOLA

Baby arugula, Kalamata olives, red onions, burrata cheese, diced tomatoes, balsamic vinaigrette
FOR SIX \$85 / FOR TWELVE \$110

INSALATA DI PERA

Romaine lettuce, baby mixed greens, pears, Gorgonzola, caramelized walnuts, raspberry vinaigrette
FOR SIX \$85 / FOR TWELVE \$110









Pasta

Half tray feeds up to 6 people Full tray feeds up to 12 people

SPAGHETTI MARINARA

Short tube pasta with marinara sauce
HALF TRAY \$95 / FULL TRAY \$165

PENNE FRESCA

Angel hair sautéed with garlic, sun dried tomatoes, black olives, artichoke hearts, mushrooms, fresh tomatoes and basil with a touch of balsamic vinegar HALF TRAY \$139 / FULL TRAY \$190

LINGUINI VONGOLE

Large clams, white wine garlic sauce, diced fresh tomatoes
HALF TRAY \$175 / FULL TRAY \$240

SPAGHETTI BOLOGNESE

Short tube pasta with Capone's meat sauce
FOR SIX \$149 / FOR TWELVE \$185

PENNE SALSICCIA

Capone's Favorite, penne pasta, onions, bell peppers, Italian sausage, marinara sauce
HALF TRAY \$120 / FULL TRAY \$190

RAVIOLI SPINACI

Housemade spinach & ricotta cheese raviolis, creamy pink sauce, fresh spinach HALF TRAY \$125 / FULL TRAY \$185

FARFALLE O'SOLE MIO

Bow tie pasta sautéed with garlic chicken, fresh and sun dried tomatoes, mushrooms and basil in a creamy marsala sauce HALF TRAY \$120 / FULL TRAY \$190









Pasta

Half tray feeds up to 6 people Full tray feeds up to 12 people

PENNE PETITE DI POLLO

Dino's Signature dish of penne pasta, mushrooms, fresh tomatoes, chicken, rosemary, red onions, creamy balsamic sauce HALF TRAY \$120 / FULL TRAY \$190

LINGUINI FRUTTI DE MARE

Large clams, mussels, calamari and shrimp, marinara sauce or white wine sauce
HALF TRAY \$195 / FULL TRAY \$295

MELANZANA PARMEGIANA

Breaded and fried eggplant topped with marinara sauce and mozzarella cheese, oven baked and served with pasta

MANICCOTTI DELLA MAMA

Tube pasta filled with ricotta,
parmesan and asiago cheese, baked
with marinara sauce and melted
mozzarella
HALF TRAY \$120 / FULL TRAY \$185

PENNE ALLA VODKA

Penne pasta flambé with vodka, house made marinara and a dash of cream HALF TRAY \$125 / FULL TRAY \$175

LASAGNA CAPONE'S

Housemade small meatballs, ricotta cheese, Bolognese sauce, mozzarella cheese HALF TRAY \$120 / FULL TRAY \$190









Pesce / Fish

Half tray feeds up to 6 people Full tray feeds up to 12 people

BRANZINO PIZZAIOLA

Fresh chicken sea bass baked with garlic, capers, black olives, oregano, white wine and marinara sauce HALF TRAY \$239 / FULL TRAY \$395

CIOPPINO DINO

Italian fish soup with clams, mussels, calamari, shrimps, sea scallops, fresh fish of the day, spices, white wine and tomato sauce HALF TRAY \$215 / FULL TRAY \$355

SALMONE LIMONE

Fresh Atlantic Salmon, creamy lemon caper sauce over pasta
HALF TRAY \$ 215 / FULL TRAY \$ 355

Pollo / Chicken

Half tray feeds up to 6 people Full tray feeds up to 12 people

POLLO PARMEGIANA

Lightly breaded hand pounded chicken breast, marinara, mozzarella cheese, pasta marinara HALF TRAY \$175 / FULL TRAY \$259

POLLO MARSALA

Pan-roasted chicken breast, mushrooms, flambe with Sicilian Marsala wine, a dash of cream, pasta aglio e olio HALF TRAY \$175 / FULL TRAY \$259

POLLO PICATTA

Pan-roasted chicken breast, artichoke hearts, lemon cream caper sauce, pasta aglio e olio HALF TRAY \$175 / FULL TRAY \$259

POLLO CACCIATORE

Sautéed belle peppers, red onions with mushrooms and marinara sauce with grilled chicken breast and vegetables HALF TRAY \$ 175 / FULL TRAY \$259







Carne / Meat

Half tray feeds up to 6 people Full tray feeds up to 12 people

CAPONE'S SIGNATURE RACK OF LAMB

New Zealand Rack of lamb with Dino's special bread crumb & Italian Herbs, parmesan cheese, Chianti wine sauce. Roasted vegetables

HALF TRAY \$290 / FULL TRAY \$580

OSSO BUCCO DI VITELLO

Braised veal shank in hearthy tomato sauce, saffron risotto, roasted vegetables
FOR SIX \$210 / FOR TWELVE \$350









Cocktails & Martinis

Martinis by the bottle By JB

BLOOD ORANGE MARTINI

Vodka, elderflower, blood orange, fresh lime & lemon juice

JALAPENO MARGARITA

Tequila Reposado, agave, jalapeno, tajin rim

POMEGRANATE MARGARITA

Tequila, pomegranate, agave, lime & lemon

KEYLIME MARTINI

Citroen Vodka, vanilla vodka, fresh lime, pineapple juice, dash of cream

ESPRESSO MARTINI

Vodka Baileys, Kahlua, Espresso

JALAPENO MARTINI

Vodka, fresh lime, jalapeno,

\$75.00

Bottle of 750 milligrams California ID is required to pick up order on all alcoholic beverages









Your Guests Deserve the Best – Let Capone's Italian Cucina Cater Your Next Event!

Whether it's an intimate gathering or a grand celebration, our authentic Italian cuisine will leave a lasting impression.

Contact us for your catering consult today!

Telephone 714-593-2888

Visit us at www.caponesitaliancucina.com

Thank you for allowing us to be a part of your special occasion!

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