



### Fresh Pasta and Specialty Foods

14 Bow Street Somerville, MA 02143 (617) 629-2926  
 Fax (617) 776-0318 <http://caponefoods.com>  
 M-F 8 to 6 Sat 10 to 5 Sunday, 12 to 5

**Please Visit Capone Foods—Cambridge**  
 2285 Massachusetts Ave., North Cambridge, Ma 02140  
 Corner of Mass Ave. and Meacham St. 5 minutes from Davis Sq.  
**M F: 8:30-7 SAT: 10-6 Open Sundays 12-6**  
 617) 354-0599

### FRESH PASTA COOKING DIRECTIONS

Allow approximately 1/3 lb. of pasta per adult dinner portion.  
 Cook pasta in plenty of water — at least four quarts per pound.  
 Bring water to boil and add one to two tablespoons of salt. Loosen pasta and add when water is boiling rapidly. Thin pasta such as linguine will take only about one and a half minutes to cook. Wider cuts such as papardelle may take up to three minutes. Test pasta while it is cooking and do not overcook. It should have some "bite." Drain, sauce and serve immediately.  
 Why not use fresh pasta for your *Lasagna*? No need to pre-cook (Just blanch for 45 seconds) and one piece will cover a whole layer.

### CHEESE

We recommend four different cheeses for pasta. *Romano* is more robust and is usually better for tomato sauces. *Parmesan*, *Sardo* and *Asiago* can be used for all others. Traditionally seafood is not served with cheese.

### AND FOR DESSERT

Try our delicious *Bread Pudding* with white raisins and caramel. Fresh made *Cannoli*, ready to eat or make your own at home with our convenient *Cannoli Kit*. *Cheesecake*, Creamy and light, with just a touch of lemon flavor

### Sauces



Plum Tomato w/ Basil  
 Plum Tomato w/ Chicken  
 Plum Tomato w/ Porcini  
 Marinara  
 Putanesca  
 Amatriciana  
 Quick Tomato  
 Tom/Sausage (Bolognese)  
 Bergamo  
 White Clam  
 Alfredo  
 Alfredo with Shallots  
 Newburg  
 Pesto - Basil  
 Pesto - Sun Dried Tomato  
 Pesto - Roasted Pepper  
 Ratatouille  
 Porcini Sauce  
 Chicken stock  
 Marsala  
 Mushroom Pesto  
 Tomato Essence  
 Sugo di Carne

price per lb	Fresh Pasta Flavors	4.95	4.95	4.95	4.95	4.95	4.95	5.50	4.95	4.95	3.95 7.50	3.95	3.95	5.75 9.95	5.75 9.95	5.75	5.50	4.95	3.95	4.95	4.95	8.50	5.50	
3.95	Egg	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆
3.95	Spinach	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆
3.95	Tomato	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆
3.95	Lemon	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆
3.95	Garlic & Parsley	◆	◆	◆◆	◆◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆
3.95	Basil	◆◆	◆◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆
3.95	Wild Mushroom	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆
3.95	Saffron	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆
3.95	Black Pepper	◆	◆	◆	◆	◆◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆
3.95	Chives	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆
3.95	Rosemary & Garlic	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆
3.95	Whole Wheat	◆	◆◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆
3.95	Pumpkin	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆
3.95	Thin egg pasta	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆
3.95	Shells, egg	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆
3.95	Rotini, egg	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆
3.95	Rigatoni, egg	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆
3.95	Creste di Gallo, egg	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆
3.95	Red Wine *	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆
5.00	Squid Ink *	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆
3.95	Cajun *	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆

Vermicelli

Linguine

Fetuccine

Pappardelle

< AVAILABLE CUTS  
 ACTUAL WIDTHS

For a perfect combination, match pasta flavor to sauce  
 ◆ = Good ◆◆ = Really Good ◆◆◆ = Classic

**RAVIOLI**

6.50	Cheese	◆	•	•	◆	◆	•	•	•	◆		•	•		•	•	•	•	•	◆		◆	
6.50	Spinach	•	•	◆	•	•	•	◆	•	•		•							◆◆	•	◆◆		•
6.50	Shrimp					•				◆◆	•	◆	•		•					◆			
6.50	Wild Mushroom <i>vegan</i>	•	•		•	•	◆	•	•	•		•	◆		•	•	•	•	•	•		◆◆	•
6.50	Roasted Pepper				◆				•	•	•	•	•	•	◆◆					◆			
6.50	Florentine <i>vegan</i>	•	•	•	•	◆◆	•	•	•	•		•	•		•	•	•	•	◆◆			◆	•
6.50	Pesto	◆			◆	•	•	•		•						◆◆				•		◆	
6.50	Sweet Potato <i>vegan</i>								◆◆		•	◆◆	•		•					•	•	•	
6.95	Chicken & Prosciutto	•		◆◆	•	◆	•	•	•			•	◆		•	◆	•	◆	◆	•	◆		
9.95	Lobster & Crab	•								◆	•	•	◆◆		•					◆◆	◆		
7.95	Smoked Salmon										◆	•	•		•	•					◆◆		◆◆
8.95	Scallop	•									◆	•		◆◆		•	•			◆			
6.50	Eggplant	•		•	•	◆	•	◆	•		•	•	•	•	◆	•	◆◆			•			
6.50	Tomato & Basil										•	•	•	◆◆		•	•		◆			•	
6.50	Roasted Garlic	◆	◆	•	◆	◆	◆	•	•	◆◆	•	•	•	◆		◆	•	•		•	•	◆◆	
6.50	Artichoke	•	◆			◆	•	◆				◆◆			•	◆	◆					◆	
6.50	Pumpkin									•		◆◆		•						•			

**TORTELLINI**

5.50	Bolognese 3/4 lb	•		◆		◆	◆		◆◆	•		•	◆		•	◆	•		◆	◆◆	•		◆
5.50	Porcini 3/4 lb		•		•	•	•	◆	•			◆◆	•		•	•	•		◆			◆	
5.50	Cheese 1 lb	◆◆	•	•	•	◆	•	•	◆	•		•	•	•	◆	•	•	•	•	◆	•		◆
5.50	Farmers Gouda 3/4lb	•	•	•		◆	•		•	•		◆	•		•	•			•	◆◆		•	

**CHEESE GNOCCHI**

5.50	Plain	◆	◆	◆	◆	•	•	◆	◆	•		•	•	•	•	•	◆			•	◆	◆◆	◆◆
5.50	Spinach	•	•	•	•	•	◆	•	•	•		◆	•	•	•	•	•		◆				
5.50	Chives				•	•		◆◆				•	◆		•					•	◆		•
5.50	Blk. Ppr. & Romano	•	◆◆	◆	•		◆	•	•	•	◆◆	•	•	•	•	•	◆			◆◆	◆	◆	◆
5.50	Sweet Potato										◆◆	◆	•	•	•	◆						•	

**RAVIOLI: COOKING DIRECTIONS**

Separate ravioli and drop into rapidly boiling salted water. Stir occasionally as the water comes back to a boil. **Simmer gently** for about eight minutes or until pasta is still a little firm to the bite. Drain and sauce. If planning to bake in sauce, cook it a minute or two less than usual.

**TORTELLINI: COOKING DIRECTIONS**

Separate frozen tortellini and drop into rapidly boiling salted water. Cook at a rapid boil, stirring occasionally, for about eight minutes or until still a little firm to the bite. Drain and top with your favorite sauce.

**GNOCCHI: COOKING DIRECTIONS**

Drop frozen gnocchi into rapidly boiling, salted water. They will sink to the bottom of the pan. Stir them gently, when they rise to the surface, cook for approximately one to two more minutes. Drain, top with sauce and serve immediately.

**SAUCE: COOKING DIRECTIONS**

Tomato sauces may be heated in a sauce pan or defrosted in a microwave oven, **Cream sauces** should be heated gently: **do not boil**. **Pesto sauces**, bring to room temperature. **Do not heat**.

<b>READY TO HEAT DINNERS SERVE 2-3</b>		<b>LARGE FAMILY SIZE ENTREES</b>	
Eggplant Dinner	10.50	10-12 SERVINGS	
Stuffed Shells	9.50	Eggplant Dinner	29.50
Shells & Sausages	10.50	Cheese Lasagna	29.50
Cheese Lasagna	10.50	Mushroom Lasagna	29.50
The Chicken Dinner	10.50	Vegetable Lasagna	29.50
Chicken Marsala	10.50	Meat Lasagna	29.50
Flat Bottom Meatballs	10.50	Meat balls 24 pc	29.50
Gnocchi Dinner	9.50	Duck & Squash Lasag.	39.00
Lasagna Bolognese	12.50	3 Cheese Mac'n cheese	29.50
Strata (spinach & Mush.)	10.50	<b>SAUSAGES</b>	
Fregola with Mushrooms	10.50	Chicken & Pancetta	5.95
Golden Potatoes	9.50	Pork with Asiago	5.95
Mushroom Lasagna	11.50	Chipotle Peppers	5.95
Vegetable Lasagna	11.95	Duck With Cherries	5.95
Duck Lasagna	13.95	Italian Pork Sausages	7.95
Chicken Meatball, Porcini	11.50	<b>MISCELLANEOUS</b>	
Chicken " " Tomato	10.50	Italian "00" Pizza Dough	2.95
Tortellini w/prosciutto	10.50	Mignon pizza Dough 6	5.75
<b>Poblano Chile Chili</b>	9.95	Whole Wheat	2.95
<b>Chicken lasagna</b>	12.50	Pizza Sauce	3.95
<b>Lobster Mac'n Cheese</b>	13.50	Pizza Cheese	3.95
<b>3 Cheese Mac'n Cheese</b>	9.95	Lobster Chowder	3.95
<b>Empanadas, Argentine</b>	7.95	Squash Soup	8.95
spinach, Asian, Prosciutto, Nutella, Dulce de	7.95	Brandy Chocolate Figs	4.95
Leche, Strawberry	7.95	Cranberry Clusters	1.75
Mini meat Empanadas 12	8.95	Home made Ricotta	1.25
		Capone XV Oil Refill	4.50