

Capone's Coal Fired Pizza

Fort Myers

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Stuffed Bell Pepper

Filled with ground sausage, herb risotto, creamy pesto Marinara, topped with mozzarella & baked

Capone's Cheesy Bread

Toasted ciabatta, blue cheese spread, mozzarella, house made bruschetta tomatoes and balsamic glaze

Jerk Wings

Marinated in house-blend jerk seasoning, cooked in our 800 degree coal-fired oven & served with sweet chili barbeque dipping sauce

Spicy Meatballs

Hot honey, barbeque marinade with pineapple & caramelized onions

Mini Caprese Skewers

Cherry tomatoes, fresh basil, fresh mozzarella ball, topped with balsamic glaze and evoo drizzle

SECOND COURSE

Chicken Alfredo Bread Bowl

Creamy roasted garlic alfredo, sauteed chicken, tossed with our house made creste di gallo pasta, garnished with parsley & black pepper

Sausage & Pepper Pizza

Ground sausage, green bell peppers, roasted red peppers, onion, mozzarella/provolone blend cheese & tomato sauce

Veal Parmigiana +\$5

Crispy veal cutlet, mozzarella & marinara served over bed of linguini

Lobster Ravioli +\$5

In a vodka cream sauce with basil and lemon zest

Baked Ziti

House made ziti, Italian sausage, ricotta, home made marinara, topped with mozzarella and baked

THIRD COURSE

Raspberry Swirl Cheesecake

Whipped cream, fresh berries

Chocolate Mousse

Peanut butter whipped cream, peanut brittle, mint

SIZZLE COCKTAIL +\$10

Tequila Sour

Tres agave tequila, pineapple juice, ginger simple, lime juice, orgeat syrup, filthy cherry



BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE



September 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.