

Capers & Lemons

301 Little Falls Dr 19808-1675 · +13022560524 · Updated: Jan 14, 2026

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ANTIPASTI 15

Smoked Prosciutto	\$6.00
Porchetta	\$6.00
Imported Sharp Provolone	\$6.00
Salumi	\$6.00
House Made Mozzarella	\$6.00
Roasted Peppers	\$6.00
Parmigiano Reggiano	\$6.00
Pickled Carrots	\$6.00
Citrus Kalamata Olives	\$6.00
Artichokes	\$6.00
Braised Fennel	\$6.00
Broccoli Rabe	\$6.00
Prosciutto	\$6.00
Mortadella	\$6.00
Asiago	\$6.00

ZUPPA E INSALATA 6

Tomato Basil Bisque	AVAILABLE OPTIONS
orzo past	C.: \$4.00
	B.: \$6.00
Minestrone	AVAILABLE OPTIONS
spring vegetables, ditalini pasta	C.: \$4.00
	B.: \$6.00
House Garden Salad	\$7.00
field greens, tomato-balsamic dressing	

Caesar Salad	\$8.00
eggless caesar dressing, garlic parmesan croutons	
Boston Bibb	\$8.00
shaved onions, toasted walnuts, gorgonzola vinaigrette	
Panzanella Salad	\$9.00
tomato, mozzarella, cucumber, onion, crouton, red wine vinaigrette	

PRIMI PIATTI 9

Fried Calamari	\$11.00
olives, capers, tomato sauce, lemon aioli	
Fig Flatbread	\$9.00
prosciutto, gorgonzola	
Eggplant Florentine	AVAILABLE OPTIONS
spinach, ricotta, mozzarella, rustic tomato sauce	
	\$8.00
	\$16.00
Fried Polenta	\$9.00
sandwich fontina cheese, spinach, tomato sauce	
Garlic Mussels	\$12.00
white wine, basil, butter, chorizo, crostini	
Stuffed Meatballs	\$9.00
mozzarella, tomato sauce, shaved parmesan	
Eggplant Parmigiano Flatbread	\$9.00
tomato sauce, mozzarella, ricotta	
Grilled Shrimp	\$12.00
romesco sauce, caramelized cipolini onion, basil oil	
Bruschetta	\$9.00
plum tomatoes, basil, olive oil, garlic toast	

PIZZETTE DI WOODSTONE 7

Margherita	\$13.00
house made mozzarella, tomato sauce, torn basil	
Polpetta	\$14.00
homemade meatballs, mozzarella, oregano, tomato sauce	
Salame	\$15.00
fennel salami, fontina, sauteed broccoli rabe	
Basilica	\$15.00
pesto, sun-dried tomatoes, kalamata olives, goat cheese	

Quattro Formaggi	\$14.00
mozzarella, ricotta, fontina, gorgonzola dolce, tomato sauce	
Salsiccia	\$13.00
fennel sausage, sweet red onion, grape tomato, mozzarella	
Funghi	\$14.00
wild mushrooms, chicken, spinach, fontina	

PASTA DI MANO ⁷

PETE S FARM SUMMER CORN AGNOLOTTI	\$20.00
crispy rock shrimp, farmstand tomatoes	
Spinach & Ricotta Tortelloni	\$19.00
braised chicken, peas, prosciutto, white wine sauce	
Tagliatelle	\$20.00
olive oil poached tuna, capers, tomato, basil, lemon	
Lasagna	\$18.00
tomato sauce, bechamel sauce, mozzarella, shaved parmesan	
Cannelloni	\$18.00
ground beef, chicken and sausage, tomato cream sauce, mozzarella	
Gnocchi	\$19.00
tomato-basil sauce, crumbled goat cheese	
Pappardelle	\$20.00
tender braised pork, baby arugula, crushed tomato, parmesan	

PIATTI DI CASA ¹⁷

Spaghetti Pomodoro	\$16.00
rustic tomato basil sauce, parmesan	
Pork Milanese	\$21.00
breaded pork, broccoli rabe, spinach, tomato sauce	
Cavatelli	\$18.00
sausage, tomato sauce, ricotta	
Scampi Romano	\$21.00
shrimp, spinach, tomato, roasted garlic, shallots, capellini	
Sausage & Broccoli	\$19.00
tomato, garganelli pasta, extra virgin olive oil	
Chicken Romagnola	\$19.00
grilled chicken, tomatoes, peas, garganelli pasta, cream sauce	

Romano Crusted Chicken	\$18.00
rustic tomato cream sauce, linguine, shaved asiago	
Seared Ahi Tuna	\$24.00
basil crust, olive tapenade, haricot vert, potatoes, tomato aioli	
Rigatoni Bolognese	\$18.00
ground beef and sausage, tomato sauce, shaved parmesan	
SUMMER CORN RISOTTO	\$21.00
bay scallops, tomato, sweet peas	
Chicken Piccata	\$19.00
lemon, white wine, capers, garlic mashed potatoes	
Cioppino	\$23.00
mussels, clams, shrimp, calamari, linguine, tomato broth, garlic toast	
Free Range Chicken	\$21.00
mozzarella, rustic tomato sauce, capellini, spinach	
Veal Saltimbocca	\$24.00
prosciutto, mushrooms, mozzarella, sage, garlic mashed potatoes	
C&I Braciolo	\$22.00
hand rolled tender beef, spicy capicola, rustic tomato sauce, creamy polenta	
Salmon	\$24.00
grilled with garlic spinach, orzo, lemon-caper sauce	
GRILLED FLAT IRON	\$25.00
cipollini onion jam, asparagus, roasted potatoes	

CONTORNI 5

Broccoli Rabe & Beans	\$7.00
Spinach	\$7.00
with tomatoes & toasted pinenuts	
Roasted Asparagus	\$7.00
with shaved parmesan	
Garlic Mashed Potatoes	\$7.00
Seasonal Ratatouille	\$7.00

DESSERT 7

Classic Tiramisu	\$8.00
espresso-lady fingers, mascarpone-whipped cream, shaved chocolate	

Warm Chocolate Cake	\$8.00
sweet truffle center, vanilla gelato, raspberry glaze	
Housemade Ricotta Cheesecake	\$7.00
lemon zest, fresh berries	
Frittelle	\$8.00
warm tuscan doughnuts, golden raisins, raspberry, creme anglais	
C&I Rice Pudding	\$8.00
amarena cherries, mint, housemade biscotti	
Gelato	\$6.00
vanilla, chocolate, pistachio, lemon sorbetto	
Cheese Board	AVAILABLE OPTIONS
our daily selection of artisanal cheeses	Select Three: \$11.00
	Select Five: \$15.00