

Pasta and Sauce Pairings Guide

• = Good ◆ = Really Good ◆◆ = Classic



Sauces

Plum Tomato w/ Basil ^{vegan}
 Plum Tomato w/ Chicken
 Plum Tomato w/ Porcini ^{vegan}
 Marinara ^{vegan}
 Putanesca
 Amatriciana
 Quick Tomato ^{vegan}
 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



Pasta Flavors	Price Per Lb	7.50	7.50	7.50	7.50	7.50	7.50	7.50	7.50	7.50	7.50	6.00	6.00	6.00	7.50	7.50	7.50	7.50	7.50	3.95	7.50	7.50	7.95	7.50	
Egg	4.95	◆◆	•	◆	•	•	•	•	•	◆	•	•	•	•	•	•	•	•	◆	•	◆◆	◆	•	◆	◆
Spinach	4.95	•	◆	•	◆	•	•	•	◆	•	•	•	•	•	•	◆	•	◆	◆◆	•	•	◆	◆	•	◆
Tomato ^{vegan} *	4.95	•	•	•	•	•	•	•	•	•	•	•	•	•	◆◆	•	•	•	•	•	•	◆◆	•	•	•
Lemon	4.95	•	•	•	•	•	•	•	•	•	•	•	•	•	◆◆	•	•	•	•	•	◆	•	•	•	◆
Garlic & Parsley	4.95	•	•	•	◆◆	◆◆	•	◆◆	•	•	•	•	•	•	•	•	◆	•	•	•	•	•	•	•	•
Basil	4.95	•	◆◆	•	◆◆	•	•	•	•	◆	•	•	•	•	•	◆◆	•	•	•	•	•	•	•	•	•
Wild Mushroom	4.95	•	◆	•	•	•	•	•	•	•	◆◆	•	◆◆	•	•	•	•	•	•	•	•	◆	•	•	•
Black Pepper	4.95	◆	•	◆	•	•	◆◆	•	◆◆	◆	•	•	•	◆	•	•	•	•	◆	◆	•	•	•	◆	◆
Chives	4.95	•	◆	•	•	•	•	•	•	•	•	◆◆	•	•	•	•	•	•	◆	◆	•	◆◆	•	•	◆
Rosemary & Garlic	4.95	•	•	•	•	•	•	◆	•	•	•	•	•	•	•	◆	•	◆◆	•	•	•	•	•	◆	◆
Whole Wheat	4.95	•	◆◆	◆	•	•	•	•	•	◆◆	•	◆	•	•	•	•	•	◆◆	◆	•	•	•	•	•	◆
Squid Ink	4.95	•	•	•	◆◆	•	•	•	•	•	•	◆	◆◆	•	•	•	•	◆◆	•	•	•	◆	•	•	•
Shells, egg	4.95	•	•	•	◆	•	•	◆	◆◆	•	•	•	•	◆	◆	◆	◆	◆	◆	◆	•	•	•	•	•
Rotini, egg	4.95	•	•	•	•	•	◆	◆◆	•	◆	◆	•	•	◆	•	•	•	•	•	•	◆◆	•	•	•	•
Rigatoni, egg	4.95	◆	◆	•	◆	◆	•	•	•	•	•	•	•	•	•	•	•	•	•	◆	•	◆◆	•	◆◆	◆◆
Creste di Gallo,	4.95	◆	•	◆◆	•	•	•	•	◆	•	•	•	•	•	•	◆	•	◆	•	•	•	◆	•	•	◆

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.

- 1) Bring water to boil and add one to two tablespoons of salt.
- 2) Loosen pasta and add to pot when water is boiling rapidly.
- 3) Try pasta while cooking, don't overcook. It should have some bite."
- 4) Thin pasta such as linguine will take about **1.5 minutes**.
- 5) Wider cuts such as papardelle may take **up to 3**.
- 6) Drain, add sauce, olive oil or butter and serve immediately.

You can use fresh pasta for your *Lasagna!* No need to pre-cook (Just blanch for 45 seconds) and one piece will cover a whole layer.

SAUCE COOKING DIRECTIONS

Tomato based sauces— heat in sauce pan or in microwave.
Cream Sauces— heat gently in sauce pan **do not** microwave.
Pesto Sauces— Use at room temperature. Do not heat!
White Clam Sauce— Remove from container while frozen, place in sauce pan upside down (clams on top). Heat to just boil.

PIZZA –READY TO EAT IN 15 MINUTES-

Tomato	7.95	Zucchini	7.95	Calabrian pep	7.95
Spinach	7.95	Sausage	7.95	Pepperoni	7.95
Mushroom	7.95	Porcini	7.95	Black Truffle	8.95
Margherita	8.95	Peas & pros	7.95	Apple/Cherry	8.95

PIZZA INGREDIENTS

PIZZA DOUGH Made from "00" Italian flour
WHOLE WHEAT Made from "00" Italian flour
PIZZA SAUCE Plum tomatoes, shallots, oregano
CHEESE TOPPING Mozzarella, Romano, basil combo

Fresh Pasta and Specialty Foods

14 Bow Street Somerville, MA 02143 (617) 629-2996
 Fax (617) 776-0318 <http://caponefoods.com>
 M-F: 8 to 6 Saturday: 10 to 5 Sunday: Closed
www.caponefoods.com



SLATES FORMS ONLY
 Sauschacht bildgestaltung LPD 10 30 21

RAVIOLI

Plum Tomato w/ Basil
 Plum Tomato w/ Chicken
 Plum Tomato w/ Porcini
 Marinara
 Putanesca
 Amatriciana
 Quick Tomato
 Tomato Bolognese
 Bergamo
 White Clam
 Alfredo
 Alfredo With Shallots
 Newburg
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 Pesto - Roasted Pepper
 Ratatouille
 Porcini Sauce
 Chicken stock
 MARSALA
 Mushroom Pesto
 Tomato Pesto
 Sugo di Carne

8.95	Cheese	◆	•	•	◆	◆	•	•	•	◆		•	•		•	•	•	•	•	◆		◆	
8.95	Spinach	•	•	◆	•	•	•	◆	•	•		•							◆◆		•	◆◆	•
8.95	Mushroom <i>vegan</i>	•	•		•	•	◆	•	•	•		•	◆		•	•	•	•	•		•	◆◆	•
8.95	Roasted Pepper				◆				•	•		•	•	•	◆◆						◆		
8.95	Florentine <i>vegan</i>	•	•	•	•	◆◆	•	•	•	•		•	•		•	•	•	•	◆◆		•	◆	•
8.95	Pesto	◆			◆	•	•	•			•					◆◆					•		◆
8.95	Sweet Potato <i>vegan</i>								◆◆			•	◆◆	•			•	•			•	•	•
8.95	Chicken & Prosciutto	•		◆◆	•	◆	•	•	•		•	◆		•	◆	•	◆	◆		•	◆		•
14.50	Lobster & Crab	•								◆	•	•	◆◆			•	•				◆◆	◆	
8.95	Eggplant	•		•	•	◆	•	◆	•		•	•		•	◆	•	◆◆	◆	•		•		
8.95	Tomato & Basil										•	•		◆◆			•	•			◆		•
8.95	Roasted Garlic	◆	◆	•	◆	◆	◆	•	•	◆◆	•	•	•	◆			◆	•	•		•	•	◆◆
8.95	Artichoke	•	◆			◆		•	◆				◆◆			•	◆	◆					◆
8.95	Pumpkin								•		•	◆◆		•	◆◆						•		

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 pot. Stir them gently, when they rise to the surface, cook for one to two more minutes. Drain, top with sauce and serve immediately.

TORTELLINI

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

CHEESE GNOCCHI

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

READY TO HEAT DINNERS SERVE 2-3	
Eggplant Dinner	14.50
Stuffed Shells	14.50
Shells & Sausages	14.50
Cheese Lasagna	14.50
The Chicken Dinner	14.50
Chicken Marsala	14.50
Meatballs, flat bott	14.50
Gnocchi Dinner	14.50
Strata, vegetable	14.50
Fregola, Mushroom	14.50
Golden Potatoes	14.50
Mushroom Lasagna	14.50
Vegetable Lasagna	14.50
Mac'n Cheese	14.50
Chic " Tomato	14.50
Tortellini ,prosciutto	14.50
Chicken broccoli	14.50
Poblano Chile Chili	14.50
Rice Balls	14.50
Chicken lasagna	14.50
Lobster Mac'n che	16.50
Meat Lasagna	14.50
Lasagna Bolognese	14.50
Duck Lasagna	15.95
Chic Meatball, Porci	14.50
EMPANADAS, Argentine spinach, Asian, Prosciut-	9.75
LARGE FAMILY SIZE ENTREES 10-12 SERVINGS	
Eggplant Dinner	42.00
Cheese Lasagna	42.00
Mushroom	42.00
Vegetable Lasagna	42.00
Meat Lasagna	42.00
Meat balls 24 pc	42.00
SAUSAGES	
Chicken	8.50
Pork with Asiago	8.50
Chipotle Peppers	8.50
Italian Pork	8.50
MISCELLANEOUS	
"00" Pizza Dough	3.95
Mignon Dough	7.50
Whole Wheat	3.95
Pizza Sauce	3.95
Pizza Cheese	4.50
Lobster Chow	9.95
Squash Soup	6.50
House Ricotta	5.50
Capone XV Oil	14.95
Refill	