# CT EATS OUT

a food + travel site by alycia chrosniak

# Caputo Trattoria





The menu draws inspiration from the whole country, with dishes like cacio e pepe, a traditional Roman dish that is dramatically served tableside; Sicilian arancini stuffed with red wine braised short rib; and rigatoni bolognese with mascarpone, olives and oregano originating from Bologna. The tablside cacio e pepe puts on a show with a stunning grapa induced flame in a giant wheel of pecorino romano cheese, and ending with a glistening dish of creamy, black pepper laden spaghetti.

The space accommodates large groups well, with several spacious booths and a large banquette, making it the perfect place for a party. There are even dishes large enough to be shared, like their Caputo pizza, a large chicken parmesan that is treated like a pizza and topped with marinara, mozzarella and hot honey, and can be split between 2-8 people. Or their herb roasted veal chop, which when ordered alongside a few small plates would make the perfect dish to split on a date.

All of their pasta is made in house, as is their limoncello, which each guests receives a gratuitous shot of at the end of their meal along with a tiramisu flavored cone of cotton candy.

#### Caputo Trattoria

(860) 312-3000 350 Trolley Line Blvd. Mashantucket, CT 06338

## Price: \$\$\$

#### **Best Eats:**

Burrata cheese Cacio e pepe Lobster fra diavolo

### Good For:

Date Night Birthday Dinner Good for Groups Fine Dining











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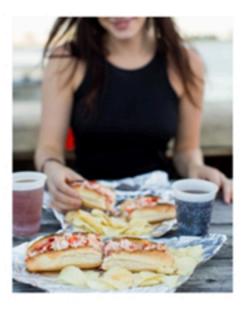












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