

CAPITAL

Italians just want to welcome people by sharing what they have. Our role in life is to feed people. A lot. We can't help it.

BUON APPETTO!

(GF) - Gluten Free *Can be made gluten free

(N*) - Can be made without nuts

(Veg) - Vegetarian

(V) - Vegan

ZUPPE (soup)

Pasta e Fagioli, chicken, borlotti bean, tomato, tubetti pasta, parmesan oil & grilled bread

14.5

PANE (breads)

Fresh bread , sicilian extra virgin olive oil, vincotto

4.5

Toasted garlic & herb bread

7.5

Toasted garlic & herb bread, mozzarella

8.5

Pizetta bianca (house made flat bread), garlic, olive oil, rosemary, sea salt

9.5

Housemade dips -

16.5

Beetroot, natural yoghurt, pistachio (Veg)

Salsa verde (Veg, V)

Roasted cauliflower, pine nut (Veg, V)

served with our house made pizetta bianca

10.5 each

Duck & pork rillettes, mulled wine jelly, crostini (GF*)

Chargrilled half Quail, crisp prosciutto & fennel salad, vincotto (GF)

Bruschetta con funghi, roasted forest mushrooms, taleggio, vincotto (Veg)

Braised Tuscan pork belly, apple & chilli jam (GF)

Grilled chorizo, clams, peperonata (GF)

ANTIPASTI (small bites)

9.5 each

Warm Sicilian & Ligurian olives, toasted fennel seed & orange (GF)

Roasted peperonata (GF, Veg)

Grilled saganaki, gremolata oil, lemon (GF)

Three cheese & leek arancini, fresh basil pesto (Veg)

Warm caponata, bufala mozzarella, oregano (GF, Veg)

Selection of any 5 items....

45.0

Selection of any 8 items....

70.0

ONE BILL PER TABLE - GRAZIE

PIZZE - 13"

Pizza Bianca – white pizza

with mozzarella, garlic & olive oil base

* Add bufala mozzarella/white anchovies to any pizza 4.5

Chicken & Pancetta, roasted red capsicum, 27.5
caramelised onion, baby spinach

Forest Mushroom, potato, confit garlic, wild rocket, 27.0
Tasmanian truffle oil, toasted walnuts (Veg, V*, N*)

Twelve hour cooked pork belly, mushrooms, 30.5
apple & chili jam, gorgonzola picante, wild rocket

Pescatore, clams, mussels, scallops, fish, 32.0
baby calamari, tomato, gremolata olive oil, fresh chili

Roasted Pumpkin, cavolo nero, goats cheese, 27.0
confit garlic, pine nuts, parmesan oil (Veg, V*, N*)

Pizza Rossa – red pizza

*Add bufala mozzarella/white anchovies to any pizza 4.5

Margherita, roma tomato, garlic, fior di latte, 23.5
fresh basil & sea salt

Italian Meatballs, roasted red capsicum, 28.0
fior di latte, fresh basil pesto

Prosciutto di Parma, roma tomato, wild rocket, 28.5
shaved parmesan

Calabrese Salami, fior di latte, roasted red capsicum, 28.5
black olives & fresh basil pesto

No half and half... scusa

Pasta

Linguine, Spring bay mussels, chorizo, garlic, chili, 27.0
napoletana sauce, lemon & anchovy pangrattato

Orrechiette, broccolini, cavolo nero, peas, 25.0
pesto, shaved parmesan (Veg, Egg Free)

Fettucine alla Boscaiola, chicken, guanciale, 26.5
mushrooms, confit garlic, cream, shaved parmesan

Squid Ink Spaghetti Marinara, clams, mussels, 31.0
fish, calamari, garlic, chili, capers, extra virgin olive oil

Lasagne, braised beef cheek & wild boar ragout, 28.0
wild rocket, shaved parmesan

Porcini Mushroom Gnocchi, three cheese sauce, 26.5
spinach, toasted walnuts, Tasmanian truffle oil (VEG, N*)

Braised Duck Risotto, pumpkin, cavolo nero, 28.5
toasted pistachio (N*)

Contorni (sides)

Baked potatoes, cauliflower, taleggio cheese (GF) 9.0

Sauteed seasonal green vegetables, fresh chilli, 9.0
garlic, anchovies, lemon (GF)

Wild rocket, toasted walnuts, shaved parmesan, 9.0
olive oil, vincotto (GF, N*)

Secondi (mains)

Pollo - Chargrilled chicken skewer salad, pistachio, 25.0
roasted beetroot, crisp prosciutto, goats cheese,
wild rocket, blood orange dressing (GF, N*)

Crespelle - Savoury crepe, chargrilled mushrooms, 25.0
peppers, eggplant, zucchini, bufala mozzarella, salsa verde
(GF, Veg, V*)

Pesce - Market fish (please see wait staff), 35.0
served on warm caponata, fried capers,
gremolata dressing (GF)

Agnello - Braised lamb shoulder, 35.0
beluga black lentils, cavolo nero, lamb jus (GF)

Bistecca - Tasmanian eye fillet (medium rare), 42.0
smoked pancetta, baked white polenta, broccolini,
shallots, jus

Dolci (desserts)

Budino alla Cioccolato - Warm chocolate self sauced 14.0
pudding, hazelnut praline, blood orange gelato (GF)

Tiramisu, chocolate & mascarpone layered cake, 15.0
amaretti crumb, marsala syrup, mocha gelato

Baked Italian Custard Torte, saffron poached pear, 14.0
vanilla mascarpone

Salted Caramel Semifreddo, mocha gelato, 14.0
caramel syrup, orange fluid gel (GF)

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