

CAPITAL

Italians are passionate people.

We love to enjoy the best things in life
- good company, good produce, good
olive oil and good wine.

We invite you with an open heart and
stomach, to share with us delicious,
rustic Italian food - done well.

Buon appetito.

PANE

BREAD

FRESH SOURDOUGH	4.5
with Sicilian extra virgin olive oil & vincotto	
GARLIC & HERB BREAD	8.5
ADD MOZZARELLA	2.5
PIZZETTA BIANCA	11.0
house made flat bread with garlic, olive oil, rosemary & sea salt	
ADD MOZZARELLA	2.5

SALUMI

Prosciutto di Parma	10
Air cured Bresola	10
Spicy Nduja	9.5
Calabrese Salami	9.5

A selection of all four cured meat
served with house made flat bread,
pickles & baby figs. (Serves 2) **35**

Select from our range of antipasti items.
We recommend 2-3 items per person for entree and
4-5 per person for a main. They are a great way to
share the love.

ANTIPASTI

SMALL

Warm Sicilian & Ligurian olives, toasted fennel seed & orange (GF, Veg, V)	9.5
Marinated Sicilian white anchovies with grissini (GF*)	10
Grilled saganaki with lemon & parsley (GF, Veg)	10.5
Three cheese & mushroom arancini ball with garlic & truffle aioli (Veg) (2)	10
Bufala mozzarella with prosciutto di parma, fresh basil & sweet balsamic (GF)	9.5
Beef carpaccio with pepperberry aioli, truffle oil & grissini (GF*)	11.5
Braised Tuscan pork belly, gorgonzola, rocket & baby fig salad (GF) (2)	13.5
Baked Italian meatballs with tomato sugo, mozzarella, pesto di casa & charred sourdough (N*) (3)	12.5
Calamari fritti, rocket, pickled red onion & garlic aioli (GF)	13
Bruschetta with roma tomato, bufala mozzarella, pesto di casa, red onion, fresh basil & olive oil (Veg)	12
SELECTION OF ANY 5 ITEMS	53.5

(GF) Gluten Free *Can be made gluten free

(N*) Can be made without nuts

(Veg) Vegetarian (V) Vegan (N) Contains nuts

ALL PASTA & PIZZA AVAILABLE FOR TAKEAWAY

PASTA

SPAGHETTI ALLA CARBONARA 26

Pancetta, garlic, egg yolk, cream, cracked black pepper with shaved parmesan (GF*)

FETTUCINE ALLA BOSCAIOLA 27.5

Chicken, pancetta, wild mushrooms, confit garlic, cream with shaved parmesan (GF*)

SQUID INK SPAGHETTI MARINARA 32

Mussels, slipper lobster, prawns, fish, calamari, garlic, chili, cherry tomatoes & extra virgin olive oil (GF*)

RIGATONI ALLA BOLOGNESE 24.5

Slow cooked Tuscan bolognese ragu with shaved parmesan (GF*)

LASAGNE 27.5

Braised bolognese ragu, wild rocket, shaved parmesan & white truffle oil

SPAGHETTI MEATBALLS 26.5

Traditional Italian meatballs in a rich tomato sugo with shaved parmesan

GNOCCHI AI FUNGHI 28

Wild mushrooms, spinach, cream, garlic, shaved parmesan, roasted walnuts & pesto oil (Veg, N*)

RIGATONI ALLA MATRICIANA 26

Pancetta, olives, fresh chili, red onion, tomato sugo with shaved parmesan (GF*)

PRAWN & CHORIZO RISOTTO 29.5

Pan fried prawns & chorizo, spinach, garlic, chili through a tomato sugo with shaved parmesan

GLUTEN FREE PASTA ADD 2.0

PIZZE

PIZZA BIANCA

WHITE PIZZA
MOZZARELLA, GARLIC &
OLIVE OIL BASE

CHICKEN & PANCETTA 28.5

Roasted red capsicum, caramelised onion, baby spinach & fior di latte

FOREST MUSHROOM 27.5

Rosemary, confit garlic, wild rocket, Tasmanian truffle oil, fior di latte & toasted walnuts (Veg, V*, N*)

ADD PORK BELLY 5.0

PESCATORE 31

Mussels, slipper lobster, prawns, fish, calamari, roma tomato, fior di latte, garlic & fresh chili

ROASTED PUMPKIN 27.5

Confit garlic, caramelised onion, wild rocket, marinated goats cheese, pinenuts & sweet balsamic
(Veg, V*, N*)

PIZZA ROSSA

RED PIZZA
MOZZARELLA, GARLIC &
NAPOLETANA BASE

MARGHERITA 24.5

Roma tomato, garlic, fior di latte, fresh basil & sea salt (Veg, V*)

ADD PROSCIUTTO DI PARMA 5.0

SALUMI PIZZA 31

Prosciutto, Bresola, Calabrese salami, spicy Nduja, black olives, garlic, fior di latte, & fresh basil

NAPOLETANA 26.5

Black olives, chili, white anchovies, fior di latte & fresh basil

CALABRESE 28.5

Calabrese salami, Roasted red capsicum, black olives, fior di latte & basil pesto (N*)

ADD BUFALA MOZZARELLA 4.5

ADD WHITE ANCHOVIES 4.5

ADD VEGAN CHEESE 3.5

NO HALF AND HALF... SCUSA!

MORE

SECONDI

INSALATA DI POLLO (SALAD) 26

Chargrilled chicken skewer salad, pistachio, roasted beetroot, crispy prosciutto, marinated goats cheese, wild rocket & blood orange dressing (GF, N*)

CANNELLONI DI VEDURA 27

Oven baked ricotta and vegetable ragu with tomato sugo & melted mozzarella (Veg)

OSSO BUCO 33

Slow cooked veal shank in a rich tomato sugo served with creamy saffron mash potato & gremolata

VITELLO AL MARSALA 35

Veal tenderloins, mushrooms & prosciutto cooked in a sweet marsala sauce with creamy mash potato & broccolini (GF)

COTOLETTA ALLA BOLOGNESE 33

Crumbed chicken breast, Tuscan bolognese, melted mozzarella served with a panzanella salad consisting of rustic bread, red onion, basil, capsicum & olives

CONTORNI

PATATE FRITTE 10

House fries with garlic & truffle aioli

VEGETABLES 10

Seasonal roasted vegetables with garlic & rosemary (GF, V)

WILD ROCKET SALAD 9.5

With toasted walnuts, shaved parmesan, olive oil, vincotto (GF, N*, V*)

BUTTERED BROCCOLINI 11

Garlic butter sauteed with goats cheese & roasted almonds (GF, V*, N*)

DOLCI

NUTELLA PIZZA 16.5

Cookies & cream meringue, fresh berries, toasted pistachio & vanilla mascarpone (N)

TRADITIONAL TIRAMISU 14.5

Rich flavours of cocoa, espresso & mascarpone served with amaretti crumbs (N*)

LIQUEUR AFFOGATO 16

Frangelico, ferrero rocher gelato, espresso, amaretti biscotti (GF, N)

STICKY FIG PUDDING 14

Served with frangelico butterscotch, vanilla mascarpone & crushed hazelnuts (N*)

BAMBINI

KIDS MENU AGE 13 YEARS & UNDER

SPAGHETTI BOLOGNESE 16

Traditional slow cooked bolognese ragu with shaved parmesan (GF*)

SPAGHETTI NAPOLETANA 14

Napoletana sugo with shaved parmesan (GF*, Veg)

SPAGHETTI CARBONARA 16

Cream, bacon, garlic, pepper with shaved parmesan (GF*)

PIZZA MARGHERITA 15

Napoletana, garlic, mozzarella & sea salt (Veg, V*)

FRIED CALAMARI

Served with house fries 16

NONNAS

BANQUET

NONNA CAN TURN A MEAL INTO A FEAST, A HOUSE INTO A HOME AND A STRANGER INTO A FRIEND.

MANGIA!
MANGIA!

LET US FEED YOU NONNA'S WAY

\$50 PER PERSON

(minimum of 6 people)

ANTIPASTI

A selection of garlic bread, Arancini di funghi, mixed olives & calamari fritti.

ONE METER LONG PIZZA

select from any four

PASTA PAN

Select ONE:

Chicken Boscaiola, Bolognese or Amatriciana

DESSERT

AFFOGATO : Ferrero Rocher Gelato and a shot of espresso

BUON APPETITO

DIGESTIVI

LIQUEURS

Milton Iced Riesling	9.5
Grant Burge Aged Tawny	9
Penfolds - Grandfather Tawny	14.5
Pedro Xienenez - Sherry	8.5
Amaro Nonino	10.5
Prunella Mandorlate	10.5
Nonino Grappa	10.5

CAPITAL

Italy's postal code system is called CAP (*Codice di Avviamento Postale*). The name CAP-ITAL represents our appreciation for the regions of Italy and their distinctive flavours and cuisine.

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ONE BILL PER TABLE - GRAZIE