

# 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 9.5

#### 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

Crispy fried quail, peperonata & rocket (GF) 12.5

Beef carpaccio with pepperberry aioli,  
truffle oil & grissini (GF\*) 11.5

Calamari fritti, rocket, pickled red onion  
& garlic aioli 13

Crispy fried white bait served with garlic aioli  
& fresh lemon (GF) 14

Bruschetta with cherry tomatoes, bufala  
mozzarella, red onion, fresh basil &  
olive oil (Veg) 11

#### SELECTION OF ANY 5 ITEMS 54.5

(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 FETTUCINE MARINARA 32

Mussels, fish, prawns, 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 (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\*)

### PESCATORE 31

Mussels, fish, prawns, calamari, 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\*)

### GORGONZOLA & FIG 26.5

Pancetta, truffle honey, walnuts, red onion, fior di latte

### PIZZA ROSSA

RED PIZZA  
MOZZARELLA, GARLIC &  
NAPOLETANA BASE

### MARGHERITA 24.5

Garlic, fior di latte, fresh basil & sea salt (Veg, V\*)

### ADD PROSCIUTTO DI PARMA 5.0

### SALUMI 31

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

### SALSICCIA 26.5

Italian sausage, roasted red capsicum, chili, roasted fennel, 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)

### BISTECA 43.5

300gm potterhouse served with truffle butter, peperonata, crushed pink eye potatoes with rosemary sea salt

### VEAL SCALLOPINI 35

Veal tenderloins, mushrooms & prosciutto & cream sauce with creamy mash potato & broccolini (GF)

### CHICKEN COTOLETTA 33

Herb crusted crispy chicken breast served with an Italian fennel slaw, charred lemon & paprika aioli

## 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 15

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

### LIQUEUR AFFOGATO 16.5

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

### ZABAGLIONE CREME BRULEE 15

Rich zabagliona custard, caramelised sugar served with pistachio biscotti (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 16

Served with house fries & garlic aioli

# 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