

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

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

ANTIPASTI

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) 11

Prosciutto di Parma, grissini & dried figs 10

Three cheese & mushroom arancini ball
with garlic & truffle aioli (Veg) (2) 11

Air cured bresaola, grissini & dried figs 10

Bufala mozzarella with prosciutto di Parma,
fresh basil & sweet balsamic (GF) 10.5

Parmesan & herb crusted chicken cotoletta
tenders served with roasted red capsicum
aioli & fresh lemon 9.5

Pan fried Spanish chorizo & peperonata,
sourdough bread & rocket (GF*) 12

Calabrese salami, grissini & dried figs 9.5

Salmon and dill croquette served with
lemon aioli (2) 10.5

Calamari fritti, rocket, pickled red onion
& garlic aioli (GF) 13

Crispy fried white bait served with garlic aioli
& fresh lemon (GF) 12

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

BUCATINI ALLA CARBONARA 26	GNOCCHI AL FORNO 28
Pancetta, garlic, egg yolk, cream, cracked black pepper with shaved parmesan (GF*)	Three cheese baked gnocchi, wild mushrooms, cracked pepper & a hint of truffle (Veg)
FETTUCINE ALLA BOSCAIOLA 27.5	BEEF CHEEK GNOCCHI RAGU 29.5
Chicken, pancetta, wild mushrooms, confit garlic, cream with shaved parmesan (GF*)	Slow cooked beef cheek ragu served with house made parmesan gnocchi, spinach served with whipped ricotta
SQUID INK FETTUCINE MARINARA 32	RIGATONI ALLA MATRICIANA 26
Mussels, fish, prawns, calamari, garlic, chili, cherry tomatoes & extra virgin olive oil (GF*)	Pancetta, olives, fresh chili, red onion, tomato sugo with shaved parmesan (GF*)
BUCATINI ALLA BOLOGNESE 26	PRAWN & CHORIZO RISOTTO 29.5
Slow cooked Tuscan bolognese ragu with shaved parmesan (GF*)	Pan fried prawns & chorizo, spinach, garlic, chili through a tomato sugo with shaved parmesan
RIGATONI ALLA PUTTANESCA 26	
Italian anchovies, capers, olives, garlic, chilli, parsley, tomato sugo & shaved parmesan (GF*)	

GLUTEN FREE PASTA ADD 2.0

PIZZE

PIZZA BIANCA	PIZZA ROSSA
WHITE PIZZA MOZZARELLA, GARLIC & OLIVE OIL BASE	RED PIZZA MOZZARELLA, GARLIC & NAPOLETANA BASE
CHICKEN & PANCETTA 28.5	MARGHERITA 24.5
Roasted red capsicum, caramelised onion, baby spinach & fior di latte	Garlic, fior di latte, fresh basil & sea salt (Veg, V*)
FOREST MUSHROOM 27.5	ADD PROSCIUTTO DI PARMA 5.0
Rosemary, confit garlic, wild rocket, Tasmanian truffle oil, fior di latte & toasted walnuts (Veg, V*, N*)	SALUMI 31
PESCATORE 31	Prosciutto, Bresola, Calabrese salami, spicy Nduja, black olives, garlic, fior di latte, & fresh basil
Mussels, fish, prawns, calamari, fior di latte, garlic, fresh chili & wild rocket	GAMBERI E SALSICCIA 29.5
ROASTED PUMPKIN 27.5	Spanish chorizo, prawns, capers, roasted capsicum, red onion, fior di latte, chili & garlic
Confit garlic, caramelised onion, wild rocket, marinated goats cheese, pinenuts & sweet balsamic (Veg, V*, N*)	CALABRESE 28.5
GORGONZOLA & FIG 26.5	Calabrese salami, Roasted red capsicum, black olives, fior di latte & basil pesto (N*)
Pancetta, truffle honey, walnuts, red onion, fior di latte & wild rocket	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*)

LASAGNE AL VEDURA (VEG) 27

Layers of roasted vegetables, creamy pesto bechamel cooked through a homemade napolitna sauce (Veg)

SLOW ROASTED BEEF CHECK 34.5

Served with cauliflower puree, broccolini & rich jus (GF)

CHICKEN COTOLETTA AL MARSALA 33

Served with a mushroom, garlic, prosciutto & marsala cream sauce with broccolini & mash potato

CONTORNI

PATATE FRITTE 10

House fries with garlic & truffle aioli

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)

PISTACHIO CREME BRULEE 15

Pistachio infused creme brulee, 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

\$65 PER PERSON

(minimum of 4 people)

ANTIPASTI

A selection of cured meats, three cheese mushroom arancini, bufala mozzarella, mixed olives, calamari fritti & grissini

MAIN COURSE

Select from any main course

DESSERT

AFFOGATO : Ferrero Rocher Gelato and a shot of espresso

or

Traditional tiramisu

LET US FEED YOU WITH CAPITALS FAVOURITE MENU ITEMS

\$50 PER PERSON

(minimum of 4 people)

PLEASE NOTE FOR GROUPS OF 8 OR MORE,
YOU ARE REQUIRED TO CHOOSE FROM ONE OF
OUR BANQUET OPTIONS ON FRIDAY AND
SATURDAY NIGHTS

BUON APPETITO

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