

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 3

PIZZETTA BIANCA 11.0

house made flat bread with garlic, olive oil,
rosemary & sea salt

ADD MOZZARELLA 3

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

Marinated Sicilian white anchovies with
grissini (GF*) 10

Grilled saganaki with lemon & parsley (GF, Veg) 12

Prosciutto di Parma, grissini & dried figs (GF*) 10

Semi dried tomato & mozzarella arancini
with saffron aioli (Veg) (2) 10

Air cured bresaola, grissini & dried figs (GF*) 10

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

Carpaccio, thin sliced eye fillet, pine nuts,
truffled aioli, grated pecorino & grissini (GF*) 12.5

Pan fried Spanish chorizo with scallops &
peperonata, baby herbs and sourdough (GF*) 15

Calabrese salami, grissini & dried figs (GF*) 9.5

Crispy fried eggplant with honey & thyme
dressing (Veg) 10.5

Crumbed calamari, rocket, pickled red onion,
lemon aioli & baby leaves (GF*) 14

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

Grilled jumbo prawn skewers, saffron aioli (3)
(GF) 15

SELECTION OF ANY 5 ITEMS 56.5

(GF) Gluten Free *Can be made gluten free

ALL PASTA & PIZZA AVAILABLE FOR TAKEAWAY

PASTA

SPAGHETTI 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*)

SPAGHETTI MARINARA 32

Mussels, clams, fish, prawns, calamari, garlic, chili, cherry tomatoes & evoo (GF*)

FETTUCINE BOLOGNESE 26

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

PENNA ALLA PUTTANESCA 26

Italian anchovies, capers, olives, garlic, chilli, parsley, tomato sugo & shaved parmesan (GF*)

ORECCHIETTE ALLA GENOVESE 26

Eggplant, semi dried tomatoes, pesto di casa, cream, goats cheese with shaved parmesan (Veg, GF*, N)

BEEF CHEEK GNOCCHI RAGU 29.5

Slow cooked beef cheek ragu served with house made parmesan gnocchi, spinach served with whipped ricotta (GF*)

PENNE ALLA MATRICIANA 26.5

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

SCALLOP & CAULIFLOWER RISOTTO 29.5

Pan seared scallops, roasted cauliflower, dill, lemon & crispy prosciutto (GF)

GLUTEN FREE PASTA ADD 2.0

PIZZE

PIZZA BIANCA

WHITE PIZZA
MOZZARELLA, GARLIC &
OLIVE OIL BASE

CHICKEN & PANCETTA 28

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

FOREST MUSHROOM 27

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 & wild rocket

ROASTED PUMPKIN 27

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

SMOKED TROUT 29

Local smoked trout, cherry tomatoes, capers, red onion, fresh rocket & lemon mascarpone

PIZZA ROSSA

RED PIZZA
MOZZARELLA, GARLIC &
NAPOLETANA BASE

MARGHERITA 24

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

GAMBERI E SALSICCIA 29

Spanish chorizo, prawns, capers, roasted capsicum, red onion, fior di latte, chili & garlic

CALABRESE 28

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, baby leaves, bocconcini, olive crumb, toasted almonds, semi dried tomatoes, crispy prosciutto & burnt orange vinaigrette (GF, N*)

INSALATA DI TROTA (SALAD) 27

Local smoked trout, baby leaves, fried capers, pickled celery, red onion, cherry tomatoes, whipped goats cheese & a horseradish vinaigrette (GF)

LASAGNE AL VEDURA (VEG) 27

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

PORCHETTA AL FORNO 33

Rolled pork scotch braised in an apricot & cider sauce served with roasted fennel and a potato gratin (GF)

CHICKEN COTOLETTA AL MARSALA 33

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

BISTECCA 45

250gm prosciutto wrapped eye fillet, crispy smashed rosemary & garlic potatoes & house jus (GF)

CONTORNI

PATATE FRITTE 10

House fries with garlic & truffle aioli

ROASTED POTATOES 12

With crispy pancetta, roasted garlic & grated pecorino (GF)

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)

HONEY & FIG PANNA COTTA 15

Served with caramelised white chocolate & spiced berry compote (GF)

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

(GF) Gluten Free *Can be made gluten free

(N*) Can be made without nuts (V*) Can be made vegan

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

ONE BILL PER TABLE - GRAZIE

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

\$60 PER PERSON

(minimum of 4 people)

ANTIPASTI

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

MAIN COURSE

Select from any main course
(choice of Bistecca add extra \$10)

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, IT IS RECOMMENDED 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.

(GF) Gluten Free *Can be made gluten free
(N*) Can be made without nuts
(Veg) Vegetarian (V) Vegan (N) Contains nuts

ONE BILL PER TABLE - GRAZIE