

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

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

ADD MOZZARELLA 3

BRUSCHETTA AL POMODORO 15

garlic rubbed sourdough with tomato, bufala
mozzarella, olive oil, basil, balsamic glaze &
sea salt

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 (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*) 11
- Three cheese & mushroom arancini with
truffle aioli (Veg) (2) 12
- Air cured bresaola, grissini & dried figs (GF*) 11
- Burrata with chargrilled asparagus, pangrattato
& burnt sage (GF*) 15
- Carpaccio - thinly sliced eye fillet, pine nuts,
truffled aioli, grated pecorino & grissini (GF*) 14.5
- Pan fried Spanish chorizo with prawns &
peperonata & sourdough (GF*) 15
- Calabrese salami, grissini & dried figs (GF*) 11
- Crispy fried polenta chips with blue cheese
sauce (Veg) 12
- Crumbed calamari, rocket, pickled red onion
& lemon aioli (GF*) 14
- Crispy fried white bait served with garlic aioli
& fresh lemon (GF) 12

SELECTION OF ANY 5 ITEMS 57

(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 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*)

LASAGNA DI VERDURE (VEG) 27

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

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*)

FOREST MUSHROOM RISOTTO 29.5

Forest mushrooms, caramelised leek, Tasmanian truffle oil, shaved parmesan & spiced almonds (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 26

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

PESCATORE 30

Mussels, fish, prawns, calamari, fior di latte, garlic, fresh chili & wild rocket

ROASTED PUMPKIN 26

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

QUATTRO FORMAGGI 27

Crispy pancetta, mozzarella, smoked scamorza, fontina & gorgonzola

MORTADELLA 27

Pistachio & pesto base, mortadella crudo, bufala mozzarella & crushed pistachio (N)

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 29

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 BURRATA 8.5

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*)

CHARGRILLED LAMB CUTLET 38

Local Tasmanian lamb cutlet served with a white bean & gorgonzola puree, salsa verde & crispy fried polenta chips (GF)

TWICE COOKED TUSCAN RIBS

Balsamic & shallot braised sticky pork rib rack served with an Italian fennel slaw (GF)

HALF RACK 26 FULL RACK 42

OSSO BUCO 34

Slow cooked veal shank in a rich tomato sugo served with creamy mash potato (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, rosemary & confit garlic gratin, asparagus & 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

CANNOLI 12.5

Traditional hard shell pastry filled with nutella mascarpone & berries (2) (N)

BUNET ALLA PIEMONTESE 15

Chocolate creme caramel served with salted coffee shard & amaretti biscuit (GF)

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)

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

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

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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.

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