

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 BREAD	
with Sicilian olive oil + vincotto	\$8
GARLIC & HERB BREAD	\$10
Add mozzarella	\$5
GARLIC & HERB PIZZETTA	\$18
with napoli + mozerella	
Gluten Free base add \$4.5	

antipasti.

MIXED OLIVES	
Warm Sicilian & Ligurian olives & toasted fennel seed (GF, Veg, V)	\$9
PROSCIUTTO CON BUFFALO	\$16
Thinly sliced prosciutto di parma, buffalo mozarella, extra virgin olive oil (GF)	
BRUSCHETTA (2 pcs)	\$16
Tomato, spanish onion, basil and whipped ricotta on sour dough (Veg,VO)	
ARANCINI (3 pcs)	\$16
Wild mushroom & scamorza cheese served with truffle aioli (Veg) (extra arancni \$6)	
CROQUETTE ALLA MILANESE	\$17
Tradional style croquette with prosutto served with a caper aioli (extra croquette \$6)	
CALAMARI FRITTI	\$23
Served with a wild rocket and fennel parmesan and orange reduction salad (GF)	
ANTIPASTO PLATTER FOR 2	\$39
Chefs selection of prosciutto di parma, fennel salami, calamari fritti, warm olives, buffalo mozarella & sour dough	

pasta.

ALL PASTAS SERVED WITH PARMESAN UNLESS REQUESTED ADD GLUTEN FREE PASTA \$3.5 ADD GNOCCHI \$4		
PENNE CAFONE		
Napoli sauce, roasted capsicum, garlic, chili, cherry tomatoes, olives (Veg)	\$28	
GNOCCHI ZUCCA	\$30	
Caramelised onion, roast pumpkin, spinach, gorgonzola cream and garlic (Veg)		
GNOCCHI RAGU	\$32	
Slow cooked beef cheek ragu served with house made parmesan gnocchi, spinach, serviced with whipped ricotta		
SPAGHETTI CARBONARA	\$28	
Pancetta, garlic, egg yolk, cream, cracked black pepper and parmesan		
FETTUCINE BOLOGNESE	\$27	
Slow cooked Tuscan Bolognese ragu		
FETTUCINE ALLA BOSCAIOLA	\$29	
Chicken, pancetta, mushrooms, garlic, cream		
SPAGHETTI SUL MARE	\$32	
Prawns, pancetta, anchovies, garlic in a napoli sauce		
PENNE ALLA VODKA	\$30	
Pancetta, chicken, onion in vodka based rose sauce with buffalo cheese		
PENNE PASTA E PISELLI	\$28	
Pancetta, peas, cherry tomatoes, cracked pepper & parmesan		
SPAGHETTI MARINARA	\$32	
Scallops, fish, prawns, calamari, garlic, cherry tomatoes Red OR white sauce		
PENNE CAPITALE	\$32	
Chicken, prawns, mushroom, olives, garlic in a Napoli and cream sauce		
LASAGNE	\$30	
Traditional layers of bolognese ragu, bechamel and mozzarella		
risotto.		
FUNGHI RISOTTO	\$29	
Mushrooms, garlic in a truffle & parmesan risotto with Tasmanian truffle oil (GF, Veg)		
PESCATORE RISOTTO	\$32	
Scallops, fish, prawns, calamari, garlic in a Napoli base risotto (GF)		

pizza.

NO HALF ANF HALF.... SCUSA THIN BASE AVAILABLE ON REQUEST GLUTEN FREE BASE ADD \$4.5 VEGAN CHEESE \$3.5		
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MARGHERITA	\$22	\$25
Napoli base, mozzarella, garlic, fresh basil & sea salt (Veg, VO) Add prosciutto Di Parma \$5.0		
CHICKEN & PANCETTA	\$26	\$29
Confit garlic base, chicken, roasted red capsicum, caramelised onion, baby spinach		
ROASTED PUMPKIN	\$26	\$29
Confit garlic base, pumpkin, caramelised onion, wild rocket, marinated goats cheese, pine nuts and sweet balsamic (Veg, VO, N*)		
SALUMI	\$28	\$32
Napoli base, mozzarella, prosciutto, leg ham, calabrese salami, Italian sausage & garlic		
LA BOMBA	\$26	\$29
Napoli base, mozzarella, Italian sausage, brie cheese, onion, prawn, cracked pepper, spinach, garlic		
PROSCIUTTO	\$26	\$29
Napoli base, mozzarella, prosciutto, rocket, parmesan & Balsamic glaze		
CAPRICCIOSA	\$26	\$29
Napoli base, mozzarella, shaved leg ham, olives, mushrooms, anchovies		
FOREST MUSHROOM	\$26	\$29
Confit garlic base, mozzarella, mushrooms, truffle oil, walnuts, rocket (Veg, VO)		
RAGAZZI	\$28	\$32
Napoli base, mozzarella, chicken, brie cheese, semi dried tomatoes, spinach, roasted capsicum, cracked pepper		
PICCANTE	\$26	\$29
Napoli base, mozzarella, leg ham, salami, onion, jalapenos, olives, chili		
PESCATORE	\$28	\$32
Confit garlic base, prawns, calamari, fish, anchovies & garlic		

secondi.

PAN ROASTED CHICKEN	\$36
Served with roasted beetroot, pistachio, crispy prosciutto, goats cheese & wild rocket salad dressed with an orange dressing (GF, N*)	
CALAMARI FRITTI	\$33
Served with a wild rocket and fennel salad with a orange reduction dressing (GF)	
PORK BELLY AL FORNO	\$38
Slow roast crispy pork belly, onion puree and with a orange fennel and rocket salad	
ALL DISHES BELOW SERVED WITH PARMESAN MASH AND BROCCOLINI	
VEAL ALLA MARSALA	\$39
Pan seared veal served with a mushroom, cream and marsala sauce	
COTOLETTA BOLOGNESE	\$39
Crumbed veal with leg ham, Bolognese ragu and house blend mozzarella	
POLLO AI FUNGHI	\$36
Crumbed chicken breast served with a creamy white wine and mushroom sauce	
contorni.	
PATATE FRITTE	\$12
Steak fries with garlic & truffle aioli (Veg)	
WILD ROCKET SALAD	\$12
shaved parmesan, olive oil, vincotto (GF, N*, VO)	
MEDITERRANEAN SALAD	\$15
roasted beetroot, pistachio, crispy prosciutto, goats cheese & wild rocket salad dressed with an orange dressing (GF, N*)	
BUTTERED BROCCOLINI	\$13
Garlic butter sautéed and balsamic glaze (Veg, GF, VO)	
(GF) GLUTEN FREE (VEG) VEGETARIAN (VO) VEGAN OPTIONAL (N) CONTAINS NUTS (N*) CAN BE MADE WITHOUT NUTS WE USE PITTED OLIVES HOWEVER TRACES OF PITS MAYBE FOUND	

dolci.

CANNOLI	\$14
Traditional hard shell pastry filled with Nutella mascapone & hazelnut lemon ricotta & pistachio (N) (2pc)	
TRADITIONAL TIRAMISU	\$16
Forest mushroom, garlic, parmesan in a traditional risotto base with Tasmanian truffle oil (GF, Veg)	
CREME BRULE	\$15
Classic creme brulee with biscotti	
LIQUEUR AFFOGATO	\$17
Frangelico, Ferrero Rocher gelato, espresso, amaretti biscotti (GF*, N)	
GELATO (3 SCOOPS)	\$15
See staff for in season flavours	

bambini.

SPAGHETTI BOLOGNESE	\$16
Traditional slow cooked pork and mince ragu (GF*)	
PIZZA MARGHERITA	\$15
Napoli sauce, garlic, mozzarella (VEG, VO)	
SPAGHETTI NAPOLI	\$15
House made Naploetana sauce (VEG, GF*)	
CALAMARI FRITTI	\$15
Served with crispy chips and tomato sauce	

capital banquets.

BANQUET ONE \$55PH

Chefs selection of Antipasto
Prosciutto di parma, fennel salami, calamari fritti, warm olives, buffalo mozzarella and sour dough

Chef's selection of Capitals favourite pizza and pasta

Rocket & Parmesan Salad

Cannoli Traditional hard shell pastry filled with nutella mascarpone & hazelnut

Our banquets are the best way to share with family and friends. Let us show you how we eat at Nonnas house. MANGIA

MIN OF 6 PPL
EVERYONE MUST SELECT
VEG BANQUET AVAILABLE

BANQUET TWO \$65PH

Chefs selection of Antipasto
Prosciutto di parma, fennel salami, calamari fritti, warm olives, buffalo mozzarella and sour dough

Arancini with wild mushroom & scamorza cheese served with truffle aioli

Chef's selection of Capitals favourite pizza and pasta

Pollo Ai Funghi
Crumbed chicken breast served with a cream white wine and mushroom sauce

Rocket & Parmesan Salad

Cannoli Traditional hard shell pastry filled with nutella mascarpone & hazelnut



CAPITAL.
ANTIPASTI - PIZZE - VINO