

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 + mozzarella

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 mozzarella, extra virgin olive
oil (GF)

BRUSCHETTA (2 pcs) \$16

Tomato, spanish onion, basil and
whipped ricotta on sourdough (Veg, VO)

ARANCINI (3 pcs) \$16

Wild mushroom & scamorza cheese served
with truffle aioli (Veg) (extra arancini
\$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, 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 mozzarella & sourdough

pasta.

ALL PASTAS SERVED WITH PARMESAN UNLESS REQUESTED
ADD GLUTEN FREE PASTA \$3.5
ADD GNOCCHI \$4

PENNE CAFONE

Napoli sauce, roasted capsicum, garlic, \$28
chili, cherry tomatoes, olives (Veg)

GNOCCHI ZUCCA \$30

Caramelised onion, roast pumpkin,
spinach, gorgonzola, cream & garlic (Veg)

GNOCCHI RAGU \$32

Slow cooked beef cheek ragu, house made
parmesan gnocchi, spinach, served with
whipped ricotta

SPAGHETTI CARBONARA \$28

Pancetta, garlic, egg yolk, cream, cracked
black pepper & 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 a 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 in a 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 & 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

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 with an orange reduction
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
with an 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 with an orange reduction 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 mascarpone & hazelnuts, lemon ricotta & pistachio (N) (2pc)	
TRADITIONAL TIRAMISU	\$16
Rich flavours of cocoa, espresso & mascarpone served with amaretti crumbs (N*)	
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 sourdough

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
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 sourdough

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