

# 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

## 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 (cows milk cheese), radicchio, baby  
figs, drizzled with Tasmanian honey & crushed  
macadamia nuts (GF, N\*) 15

Carpaccio - thinly sliced eye fillet, pine nuts,  
truffled aioli, grated pecorino & grissini (GF\*) 14.5

Pan fried Spanish chorizo with peperonata  
& sourdough (GF\*) 15

Calabrese salami, grissini & dried figs (GF\*) 11

Crispy fried polenta chips with blue cheese  
sauce (Veg) 12

Baby calamari fritti, rocket, pickled red  
onion & garlic 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

# ALL PASTA & PIZZA AVAILABLE FOR TAKEAWAY

## PASTA

<b>SPAGHETTI CARBONARA</b> 26	<b>BEEF CHEEK GNOCCHI RAGU</b> 29.5
Pancetta, garlic, egg yolk, cream, cracked black pepper with shaved parmesan (GF*)	Slow cooked beef cheek ragu served with house made parmesan gnocchi, spinach served with whipped ricotta (GF*)
<b>FETTUCINE ALLA BOSCAIOLA</b> 27.5	<b>PENNE ALLA MATRICIANA</b> 26.5
Chicken, pancetta, wild mushrooms, confit garlic, cream with shaved parmesan (GF*)	Pancetta, olives, fresh chili, red onion, tomato sugo with shaved parmesan (GF*)
<b>SPAGHETTI MARINARA</b> 32	<b>FOREST MUSHROOM RISOTTO</b> 29.5
Mussels, clams, fish, prawns, calamari, garlic, chili, cherry tomatoes & evoo (GF*)	Forest mushrooms, caramelised leek, Tasmanian truffle oil, shaved parmesan & spiced almonds (GF)
<b>FETTUCINE BOLOGNESE</b> 26	
Slow cooked Tuscan bolognese ragu with shaved parmesan (GF*)	
<b>LASAGNA DI VERDURE (VEG)</b> 27	
Layers of roasted vegetables, creamy pesto bechamel cooked through a homemade napolitana sauce (Veg)	

GLUTEN FREE PASTA ADD 2.0

## PIZZE

<b>PIZZA BIANCA</b>	<b>PIZZA ROSSA</b>
WHITE PIZZA MOZZARELLA, GARLIC & OLIVE OIL BASE	RED PIZZA MOZZARELLA, GARLIC & NAPOLETANA BASE
<b>CHICKEN &amp; PANCETTA</b> 28	<b>MARGHERITA</b> 24
Roasted red capsicum, caramelised onion, baby spinach & fior di latte	Garlic, fior di latte, fresh basil & sea salt (Veg, V*)
<b>FOREST MUSHROOM</b> 26	<b>ADD PROSCIUTTO DI PARMA</b> 5.0
Rosemary, confit garlic, wild rocket, Tasmanian truffle oil, fior di latte & toasted walnuts (Veg, V*, N*)	<b>SALUMI</b> 29
<b>PESCATORE</b> 30	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	<b>GAMBERI E SALSICCIA</b> 29
<b>ROASTED PUMPKIN</b> 26	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*)	<b>CALABRESE</b> 28
<b>QUATTRO FORMAGGI</b> 27	Calabrese salami, Roasted red capsicum, black olives, fior di latte & basil pesto (N*)
Crispy pancetta, mozzarella, smoked scamorza, fontina & gorgonzola	<b>ADD BUFALA MOZZARELLA</b> 4.5
	<b>ADD BURRATA</b> 8.5
	<b>ADD WHITE ANCHOVIES</b> 4.5
	<b>ADD VEGAN CHEESE</b> 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\*)

### CHICKEN AL FORNO 33

Oven baked chicken cacciatore in a red wine tomato sugo with olives, roasted capsicum, fresh herbs & creamy mash potato (GF)

### CRISPY PORK BELLY 34

Tuscan twice roasted pork belly served with a eggplant, capsicum & raisin caponata with fresh radicchio (GF)

### OSSO BUCCO 34

Slow cooked veal shank in a rich tomato sugo served with a soft polenta mash (GF)

### VEAL COTOLETTA AL MARSALA 35

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

### BISTECCA 45

250gm prosciutto wrapped eye fillet, crispy potatoes, broccolini & 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

(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 (N)

or

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

PLEASE NOTE FOR GROUPS OF 8 OR MORE, IT IS RECOMMENDED TO CHOOSE OUR BANQUET OPTION

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

ONE BILL PER TABLE - GRAZIE