

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 & grissini (GF*) 16

Pork & fennel sausage 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

Sardi a beccafico - grilled Sicilian stuffed
sardines & fresh lemon (GF) 16

SELECTION OF ANY 5 ITEMS 58

(GF) Gluten Free *Can be made gluten free

(N*) Can be made without nuts

ALL PASTA & PIZZA AVAILABLE FOR TAKEAWAY

PASTA

SPAGHETTI CARBONARA	27	BEEF CHEEK GNOCCHI RAGU	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*)	
FETTUCINE ALLA BOSCAIOLA	28	PENNE ALLA MATRICIANA	27
Chicken, pancetta, wild mushrooms, confit garlic, cream with shaved parmesan (GF*)		Pancetta, olives, fresh chili, red onion, tomato sugo with shaved parmesan (GF*)	
SPAGHETTI MARINARA	32	FOREST MUSHROOM RISOTTO	29.5
Mussels, fish, prawns, calamari, garlic, chili, cherry tomatoes & evoo (GF*)		Forest mushrooms, caramelised leek, Tasmanian truffle oil, shaved parmesan & spiced almonds (GF, Veg)	
FETTUCINE BOLOGNESE	27		
Slow cooked Tuscan bolognese ragu with shaved parmesan (GF*)			
RIGATONI ALLA NORMA	26		
Napoletana sugo, olives, roasted eggplant, basil & buffalo mozzarella (Veg)			

GLUTEN FREE PASTA ADD 2.0

PIZZE

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

PAN FRIED HALF CHICKEN 35

Served with a roasted beetroot, pistachio, crispy prosciutto, goats cheese & wild rocket salad dressed with a orange dressing (GF, N*)

ACQUA PAZZA (MARKET FISH) MP

Served with sauteed fennel, medley cherry tomatoes & chilli with a garlic crostini (GF*)

CRISPY PORK BELLY 34

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

LAMBCHETTA 36

Rolled & slow cooked lamb belly served with salmarigo dressing, baby cos, cherry tomato, pecorino, pickled red onion & baked nicola potato (GF)

VEAL COTOLETTA AL MARSALA 38

Crumbed veal served with a mushroom, garlic, prosciutto & marsala cream sauce with broccolini & creamy mash potato

BISTECCA 46

250gm prosciutto wrapped eye fillet, crispy potatoes, broccolini & house jus (GF)

CONTORNI

PATATE FRITTE 11

House fries with garlic & truffle aioli

ROASTED POTATOES 13

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

WILD ROCKET SALAD 10

With toasted walnuts, shaved parmesan, olive oil, vincotto (GF, N*, V*)

SAUTEED GREEN BEANS 12

Served with smoked butter and pangrattato (GF*)

DOLCI

CANNOLI 13

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

HONEY BUDINO 15

Served with orange biscotti, limoncello syrup & fresh berries (GF*, N*)

TRADITIONAL TIRAMISU 15

Rich flavours of cocoa, espresso & mascarpone served with amaretti crumbs (N*)

LIQUEUR AFFOGATO 17

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

(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 (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