

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.

GARLIC & HERB BREAD	\$11
add mozzarella	\$5
ROSEMARY FLATBREAD	\$12
with garlic & sea salt served with olive oil & vincotto	
GARLIC & HERB PIZZETTA	\$19
with napoli + mozzarella	
Gluten Free base add \$4.5	

antipasti.

MIXED OLIVES	
Warm Sicilian & Ligurian olives & toasted fennel seed (GF, Veg, V)	\$9.5
BRUSCHETTA AL CAPITAL	\$21
Fresh burrata, cherry tomatoes, basil, Spanish onion & olive oil, served on a rosemary flatbread (Veg)	
WHIPPED RICCOTA	\$18
With hot Tasmanian honey, crushed pistachio, served with a rosemary flatbread (N, Veg)	
ARANCINI (3 pcs)	\$17
Wild mushroom & scamorza cheese, served with truffle aioli (Veg)	
CACIO E PEPE CHIPS	\$17
Thick cut polenta chips served with pecorino romano & cracked pepper cream sauce (Veg)	
CALAMARI FRITTI	\$25
Served with a wild rocket, fennel, parmesan & orange reduction salad (GF)	
ANTIPASTO PLATTER FOR 2	\$42
Chefs selection of prosciutto di parma, fennel salami, calamari fritti, warm olives, buffalo mozzarella & sourdough	

pasta.

ALL PASTAS SERVED WITH PARMESAN

ADD GLUTEN FREE PASTA \$3.5

ADD GNOCCHI \$4

RIGATONI CAFONE	
Napoli sauce, roasted capsicum, garlic, chili, cherry tomatoes, olives (Veg)	\$28
GNOCCHI ZUCCA	\$31
Caramelised onion, roast pumpkin, spinach, gorgonzola, cream & garlic (Veg)	
GNOCCHI RAGU	\$33
Slow cooked beef cheek ragu, house made parmesan gnocchi, spinach, served with whipped ricotta	
SPAGHETTI CARBONARA	\$29
Pancetta, garlic, egg yolk, cream, cracked black pepper & parmesan	
FETTUCINE BOLOGNESE	\$28
Slow cooked Tuscan Bolognese ragu	
FETTUCINE ALLA BOSCAIOLA	\$30
Chicken, pancetta, mushrooms, garlic, cream	
SPAGHETTI SUL MARE	\$32
Prawns, pancetta, anchovies, garlic in a napoli sauce	
RIGATONI ALLA VODKA	\$31
Pancetta, chicken, onion, in a vodka based rose sauce with buffalo cheese	
RIGATONI DOLCE VITA	\$31
Italian sausage, mushrooms, spinach, pedro ximenez in a garlic cream sauce	
SPAGHETTI MARINARA	\$33
White fish, prawns, calamari, garlic, cherry tomatoes in a Red OR white sauce	
RIGATONI CAPITALE	\$32
Chicken, prawns, mushroom, olives, garlic in a Napoli & cream sauce	
LASAGNE	\$32
Traditional layers of bolognese ragu, bechamel & mozzarella	
risotto.	
FUNGHI RISOTTO	\$30
Mushrooms, garlic in a truffle & parmesan risotto with Tasmanian truffle oil (GF, Veg)	
PESCATORE RISOTTO	\$33
white fish, prawns, calamari, garlic in a Napoli base risotto (GF)	

pizza.

NO HALF AND HALF.... SCUSA

THIN BASE AVAILABLE ON REQUEST

GLUTEN FREE BASE ADD \$4.5

VEGAN CHEESE \$3.5

	M	L
MARGHERITA	\$23	\$26
Napoli base, mozzarella, garlic, fresh basil & sea salt (Veg, VO) Add prosciutto Di Parma \$5.0		
CHICKEN & PANCETTA	\$27	\$30
Confit garlic base, chicken, roasted red capsicum, caramelised onion, baby spinach		
ROASTED PUMPKIN	\$27	\$30
Confit garlic base, pumpkin, caramelised onion, wild rocket, marinated goats cheese, pine nuts & sweet balsamic (Veg, VO, N*)		
SALUMI	\$29	\$33
Napoli base, mozzarella, prosciutto, leg ham, calabrese salami, Italian sausage & garlic		
LA BOMBA	\$27	\$30
Napoli base, mozzarella, Italian sausage, brie cheese, onion, prawn, cracked pepper, spinach, garlic		
PROSCIUTTO	\$27	\$30
Napoli base, mozzarella, prosciutto, rocket, parmesan & Balsamic glaze		
CAPRICCIOSA	\$27	\$30
Napoli base, mozzarella, shaved leg ham, olives, mushrooms, anchovies		
FOREST MUSHROOM	\$27	\$30
Confit garlic base, mozzarella, mushrooms, truffle oil, walnuts, rocket (Veg, N, 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	\$29	\$32
Confit garlic base, prawns, calamari, fish, anchovies & garlic		

secondi.

CHICKEN INVOLTINI	\$38
Oven roasted chicken wrapped in prosciutto, filled with mozzarella, spinach & semi dried tomato, served with pan jus and creamy polenta (GF)	
CALAMARI FRITTI	\$35
Served with a wild rocket & fennel salad with a orange reduction dressing (GF)	
BEEF CHEEK	\$39
12 hr slow cooked beef cheek with creamy polenta, kale crisps & beef cheek jus (GF)	
VEAL ALLA MARSALA	\$41
Pan seared veal served with a mushroom, cream & marsala sauce, served with garlic mash potato & broccolini	
POLLO AI FUNGHI	\$39
Crumbed chicken breast served with a creamy white wine and mushroom sauce with garlic mash potato & broccolini	

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 & 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 MAY BE 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 BRULEE	\$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	\$15
Traditional slow cooked pork & 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 & tomato sauce	



capital banquets.

BANQUET ONE \$55PH

Chefs selection of Antipasto
Prosciutto di parma, fennel salami,
calamari fritti, warm olives, buffalo
mozzarella & sourdough

Chef's selection of Capitals favourite
pizza & 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 & sourdough

Arancini with wild mushroom &
scamorza cheese served with truffle
aioli

Chef's selection of Capitals favourite
pizza & pasta

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

Rocket & Parmesan Salad

Cannoli Traditional hard shell pastry
filled with nutella mascarpone &
hazelnut

CAPITAL.

ANTIPASTI - PIZZE - VINO

ENQUIRE ABOUT YOUR NEXT FUNCTION