

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

antipasti.

MIXED OLIVES	
Warm Sicilian & Ligurian olives (GF, Veg, V)	\$11
BRUSCHETTA AL CAPITAL	\$21
buffalo mozzarella, cherry tomatoes, basil, Spanish onion & olive oil, served on a rosemary flatbread (Veg)	
WHIPPED RICCOTA	\$19
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)	
Extra Ball \$6	
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.

ADD GLUTEN FREE PASTA \$3.5 ADD GNOCCHI \$4	
RIGATONI CAFONE	
Napoli sauce, roasted capsicum, garlic, chili, cherry tomatoes, olives (Veg)	\$28
GNOCCHI ZUCCA	\$32
Caramelised onion, roast pumpkin, spinach, gorgonzola, cream & garlic (Veg)	
GNOCCHI RAGU	\$34
Slow cooked beef cheek ragu, house made parmesan gnocchi, spinach, served with whipped ricotta	
SPAGHETTI CARBONARA	\$31
Pancetta, garlic, egg yolk, cream, cracked black pepper & parmesan	
FETTUCINE BOLOGNESE	\$30
Slow cooked Tuscan Bolognese ragu	
FETTUCINE ALLA BOSCAIOLA	\$32
Chicken, pancetta, mushrooms, garlic, cream	
SPAGHETTI AI GAMBERI	\$34
Prawns, pancetta, spinach, white wine garlic butter sauce, pangrattato	
RIGATONI ALLA VODKA	\$34
Pancetta, chicken, onion, in a vodka based rose sauce with buffalo mozzarella	
RIGATONI DOLCE VITA	\$33
Italian sausage, mushrooms, spinach, pedro ximenez in a garlic cream sauce	
SPAGHETTI MARINARA	\$34
White fish, prawns, calamari, garlic, cherry tomatoes in a Red OR white sauce	
RIGATONI CAPITALE	\$34
Chicken, prawns, mushroom, olives, garlic in a Napoli & cream sauce	
LASAGNE	\$33
Traditional layers of bolognese ragu, bechamel & mozzarella	
FUNGHI RISOTTO	\$32
Mushrooms, garlic in a truffle & parmesan risotto with Tasmanian truffle oil (GF, Veg)	
PESCATORE RISOTTO	\$34
white fish, prawns, calamari, garlic in a Napoli base risotto (GF)	

risotto.

pizza.

NO HALF AND HALF.... SCUSA		
THIN BASE AVAILABLE ON REQUEST GLUTEN FREE BASE ADD \$4.5 VEGAN CHEESE \$3.5		
	M	L
MARGHERITA	\$24	\$27
Napoli base, mozzarella, garlic, fresh basil & sea salt (Veg, VO) Add prosciutto Di Parma \$5.0		
CHICKEN & PANCETTA	\$29	\$32
Confit garlic base, chicken, roasted red capsicum, caramelised onion, baby spinach		
ROASTED PUMPKIN	\$28	\$31
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	\$28	\$31
Napoli base, mozzarella, Italian sausage, brie cheese, onion, prawn, cracked pepper, spinach, garlic		
PROSCIUTTO	\$28	\$31
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	\$29	\$32
Napoli base, mozzarella, chicken, brie cheese, semi dried tomatoes, spinach, roasted capsicum, cracked pepper		
PICCANTE	\$27	\$30
Napoli base, mozzarella, leg ham, salami, onion, jalapenos, olives, chili		
PESCATORE	\$30	\$34
Confit garlic base, prawns, calamari, fish, anchovies & garlic		

secondi.

POLLO AI FUNGHI	\$38
Pan cooked chicken breast with a creamy white wine and mushroom sauce served with garlic mash potato & broccolini (GF)	
CALAMARI FRITTI	\$36
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 AL DOLCE	\$43
Pan seared veal with a cream, mushroom & Pedro sauce, served with garlic mash potato & broccolini	
COTTOLETTA CAPITALE	\$41
Herb crusted chicken breast served with freshly sliced prosciutto di parma, buffalo mozzarella and a tomato and basil salad	

contorni.

PATATE FRITTE	\$13
Steak fries with garlic & truffle aioli (Veg)	
WILD ROCKET SALAD	\$12
Shaved parmesan, olive oil, vincotto (GF, N*, VO)	
MEDITERRANEAN SALAD	\$15
Pistachio, crispy prosciutto, orange segments, goats cheese & wild rocket salad with an orange reduction dressing (GF, N*)	
BUTTERED BROCCOLINI	\$14
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	\$17
Rich flavours of cocoa, espresso & mascarpone served with amaretti crumbs (N*)	
LEMON CURD TART	\$16
Served with vanilla bean mascarpone, lemon glaze and fresh berries	
LIQUEUR AFFOGATO	\$18
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
Pan cooked chicken breast with a creamy
white wine and mushroom sauce served
with garlic mash potato & broccolini

Rocket & Parmesan Salad

Cannoli Traditional hard shell pastry
filled with nutella mascarpone &
hazelnut

CAPITAL.

ANTIPASTI - PIZZE - VINO

ENQUIRE ABOUT YOUR NEXT FUNCTION