

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	\$12
add mozzarella (veg)	\$5
ROSEMARY FLATBREAD	\$14
with garlic & sea salt served with olive oil & vincotto (veg)	
GARLIC & HERB PIZZETTA	\$20
with napoli + mozzarella (veg)	
Gluten Free base add \$4.5	

## antipasti.

MIXED OLIVES	
Warm Sicilian & Ligurian olives (GF, Veg, V)	\$11.5
BRUSCHETTA AL CAPITAL	\$24.5
buffalo mozzarella, cherry tomatoes, basil, Spanish onion & olive oil, served on a rosemary flatbread (Veg)	
WHIPPED RICCOTA	\$21
With hot Tasmanian honey, crushed pistachio, served with a rosemary flatbread (N, Veg)	
ARANCINI (3 pcs)	\$18.5
Wild mushroom & scamorza cheese, served with truffle aioli (Veg)	
Extra Ball \$6.5	
CALAMARI FRITTI	S \$26.5
Served with a wild rocket, fennel, parmesan & orange reduction salad (GF)	L \$36.5
ANTIPASTO PLATTER FOR 2	\$44
Chefs selection of prosciutto di parma, fennel salami, whipped ricotta and pesto dip, warm olives, buffalo mozzarella & sourdough	

## pasta.

ADD GLUTEN FREE PASTA \$3.5	
ADD GNOCCHI \$4	
RIGATONI VERDURA	
roasted capsicum, garlic, chili, spinach, mushrooms, olives in a rosé sauce (Veg)	\$33
GNOCCHI ZUCCA	\$34
Caramelised onion, roast pumpkin, spinach, gorgonzola, cream & garlic (Veg)	
GNOCCHI RAGU	\$36
Slow cooked beef cheek ragu, house made parmesan gnocchi, spinach, served with whipped ricotta	
SPAGHETTI CARBONARA	\$34.
Pancetta, garlic, egg yolk, cream, cracked black pepper & parmesan	
FETTUCINE BOLOGNESE	\$32
Slow cooked Tuscan Bolognese ragu	
FETTUCINE ALLA BOSCAIOLA	\$35
Chicken, pancetta, mushrooms, garlic, cream	
SPAGHETTI AI GAMBERI	\$37.5
Prawns, pancetta, spinach, white wine garlic butter sauce, pangrattato	
RIGATONI ALLA VODKA	\$37
Pancetta, chicken, onion, in a vodka based rosé sauce with buffalo mozzarella	
RIGATONI DOLCE VITA	\$36
Italian sausage, mushrooms, spinach, pedro ximenez in a garlic cream sauce	
SPAGHETTI MARINARA	\$37.5
White fish, prawns, calamari, garlic, cherry tomatoes in a Red OR white sauce	
RIGATONI POLLO CON PESTO	\$35.
Chicken, cherry tomatoes, pine nuts and basil in a garlic pesto cream sauce	
LASAGNE	\$34
Traditional layers of bolognese ragu, bechamel & mozzarella	
risotto.	
POLLO RISOTTO	\$35
Chicken, pancetta, mushrooms, garlic, spinach in rosé sauce (GF)	
CHORIZO & PRAWN RISOTTO	\$37.5
Spanish Chorizo & Prawns cooked through a garlic & lemon butter sauce with a dash of napoletana sauce with fried capers (GF)	

## pizza.

NO HALF AND HALF.... SCUSA		
THIN BASE AVAILABLE ON REQUEST		
GLUTEN FREE BASE ADD \$4.5		
VEGAN CHEESE \$4		
	M	L
MARGHERITA	\$25	\$28
Napoli base, mozzarella, garlic, fresh basil & sea salt (Veg, VO)		
Add prosciutto Di Parma \$5.0		
PRAWN & CHORIZO	\$33	\$37
Napoli base, mozzarella, Spanish chorizo, prawns, onion, baby spinach, fresh chili & wild rocket		
ROASTED PUMPKIN	\$31	\$34
Confit garlic base, mozzarella, pumpkin, caramelised onion, wild rocket, goats cheese, pine nuts & sweet balsamic (Veg, VO, N*)		
SALUMI	\$31	\$36
Napoli base, mozzarella, prosciutto, leg ham, calabrese salami, Italian sausage & garlic		
LA BOMBA	\$31	\$34
Napoli base, mozzarella, Italian sausage, brie cheese, onion, prawn, cracked pepper, spinach, garlic		
PROSCIUTTO	\$31	\$34
Napoli base, mozzarella, prosciutto, rocket, parmesan & balsamic glaze		
CAPRICCIOSA	\$30	\$33
Napoli base, mozzarella, shaved leg ham, olives, mushrooms, anchovies		
FOREST MUSHROOM	\$30	\$33
Confit garlic base, mozzarella, mushrooms, truffle oil, walnuts, rocket (Veg, N, VO)		
RAGAZZI	\$31	\$35
Napoli base, mozzarella, chicken, brie cheese, semi dried tomatoes, spinach, roasted capsicum, cracked pepper		
PICCANTE	\$30	\$33
Napoli base, mozzarella, leg ham, salami, onion, jalapenos, olives, chili		
PESCATORE	\$33	\$37
Confit garlic base, mozzarella, prawns, calamari, fish, anchovies & garlic		

## secondi.

POLLO AI FUNGHI	\$42
Pan cooked chicken breast with a creamy white wine and mushroom sauce served with garlic mash potato & broccolini (GF)	
VEAL AL DOLCE	\$45
Pan seared veal with a cream, mushroom & Pedro sauce, served with garlic mash potato & broccolini (GF)	
COTTOLETTA CAPITALE	\$44
Herb crusted chicken breast served with freshly sliced prosciutto di parma, buffalo mozzarella and a tomato and basil salad	
VEAL ALLA BOLOGNESE	\$45
Herb crusted fried veal served with a tuscan Bolognese sauce and served with creamy mash potato and broccolini	

## contorni.

PATATE FRITTE	\$13
Steak fries with garlic & truffle aioli (Veg)	
WILD ROCKET SALAD	\$12
Shaved parmesan, olive oil, vincotto (GF, N*, VO)	
CAPRESE SALAD	\$17
Buffalo mozzarella, fresh tomato, basil, extra virgin olive oil, sea salt (GF)	
Add freshly sliced prosciutto di parma	\$7
BUTTERED BROCCOLINI	\$15.5
Garlic butter sautéed, goats cheese & toasted almonds (Veg, GF, VO, N*)	

(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	\$16
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	\$16
Served with crispy chips & tomato sauce	



## capital banquets.

### BANQUET ONE \$60PH

Chefs selection of Antipasto  
Prosciutto di parma, fennel salami,  
whipped ricotta & pesto, warm olives,  
buffalo mozzarella & sourdough

Chefs selection of Capitals favourite  
pizza & pasta

Rocket & Parmesan Salad

Cannoli Traditional hard shell pastry  
filled with nutella & lemon mascarpone

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 \$70PH

Chefs selection of Antipasto  
Prosciutto di parma, fennel salami,  
whipped ricotta & pesto, warm olives,  
buffalo mozzarella & sourdough

Calamari fritti with a wild rocket,  
fennel, parmesan & orange reduction  
salad (GF)

Arancini with wild mushroom & scamorza  
cheese served with truffle aioli

Chefs 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

Rocket & Parmesan Salad

Cannoli Traditional hard shell pastry  
filled with nutella & lemon mascarpone

# CAPITAL.

ANTIPASTI - PIZZE - VINO

ENQUIRE ABOUT YOUR NEXT FUNCTION