



CAPRICCIO
A U T H E N T I C I T A L I A N C U I S I N E

NO SEPARATE ACCOUNTS PLEASE

ENTRÉES

GARLIC OR HERB BREAD	\$7.00
BRUSCHETTA	\$11.00
PROSCIUTTO E MELONE - Cured unsmoked Italian ham on fresh rockmelon.	\$27.50
ARANCINI BALLS - Vegetarian rice balls with peas and cheese served with fresh napolitana sauce	\$18.00
SALUMI PLATE - Cured unsmoked Italian ham, salami and fresh pickled vegetables	\$30.00
CHEESE PROSCIUTTO AND OLIVES - Cured unsmoked Italian ham with cheese and olives.	\$27.50
HOME MADE GIARDINIERA - Fresh vegetables pickled in a sweet and sour marinade	\$14.00
TUNA SALAD - Spanish onion, garlic, tomato, mushrooms, olives and cucumber tossed with olive oil.	\$20.00

SIDES

GREEN SALAD	\$11.00
PLATE OF VEGETABLES - Seasonal vegetables	\$12.00
PLATE OF SPINACH LEAVES - Sautéed Italian style in olive oil and garlic	\$11.00

SOUP

- STRACCIATELLA ALLA ROMANA** - Beaten egg with parmesan cheese in a chicken broth. \$15.00
- MINISTRONE ALL'ITALIANA** - Combination of mixed vegetables in rich stock. \$15.00
- PUMPKIN & BACON** - Jap pumpkin topped with smoked bacon and a dash of cream. \$15.00

PASTA

- SPAGHETTI CARBONARA** - Double smoked bacon, black pepper, egg, parmesan cheese in a cream sauce. \$28.00
- SPAGHETTI AMATRICIANA** - Double smoked bacon, onion, fresh tomato, garlic, chilli & fresh herbs. \$28.00
- SPAGHETTI MARINARA** - Combination of mixed seafood (prawns, calamari, scallops, mussels) sautéed with garlic, tomato & fresh basil. \$36.00
- LINGUINE MARINARA IN BIANCO** - Combination of mixed seafood (prawns, calamari, scallops, mussels) sautéed in garlic. \$36.00
- FETTUCINE CON CARCIOFI (Artichokes)** - Diabe oyster mushrooms sautéed with prosciutto, artichokes, semi sun dried tomatoes, garlic in a white wine and olive oil sauce with a hint of chilli. \$30.00
- FETTUCINE AL SALMONE** - Smoked salmon sautéed with red capsicum, avocado, spring onion in a white wine cream sauce. \$35.00
- PENNE POLLO** - Tender chicken pieces, bacon mushrooms, spring onions in a rose sauce. \$30.00
- PENNE PUTTANESCA** - Garlic, olive oil, capers, black olives, anchovies, parsley, chilli & fresh tomatoes. \$28.00

HANDMADE PASTA

- CANNELLONI RIPIENI** - Rolls of pasta filled with mince meat & eggs, topped with béchamel sauce, baked with parmesan cheese & tomato. \$28.00
- LASAGNE AL FORNO** - Layers of wide pasta, with Bolognese meat sauce, mozzarella & parmesan cheese, eggs, small goods and topped with a béchamel sauce. \$28.00
- RAVIOLI SEAFOOD** - Homemade 'pillows' of pasta, filled with mixed seafood in a fresh tomato sauce, dash of cream & herbs and tipped with a prawn \$34.00
- PANSOTTI DI RICOTTA E SPINACI** - Parcels of pasta filled with ricotta & spinach, topped with tomato, cream & herbs. \$30.00
- GNOCCHI ARRABIATA** - Home made gnocchi with fresh tomato, basil, capsicum, onion & hot spices. \$30.00
- GNOCCHI CON SPINACI** - Home made spinach gnocchi in a white wine, olive oil sauce with semi sun-dried tomatoes, mushrooms & spinach with a hint of chilli. \$30.00

RISOTTO

- RISOTTO PESCATORE** - Sautéed mixed seafood (prawns, calamari, scallops, mussels) with capers, red capsicum, olives, herbs & garlic. \$36.00
- RISOTTO CON POLLO E FUNGHI** - Tender chicken pieces with mushrooms, red capsicum, herbs & spices in a white wine cream sauce. \$30.00
- RISOTTO DI MANZO PICCANTE** - Tender beef pieces with mushrooms, capsicum, spring onions, garlic & chilli in a white wine cream sauce. \$30.00
- RISOTTO CON TONNO** - Tuna, spring onion, mushroom, garlic, olive oil, spinach, fresh tomato and white wine. \$30.00
- VEGETARIAN RISOTTO** - Combination of fresh seasonal vegetables sautéed with garlic, fresh herbs, tomatoes and olive oil. \$30.00

MEAT

Served with seasonal vegetables

All steaks 350g, cooked to your liking

PRIME FILLET STEAK	\$44.00
FILLET ALLA ROSSINI - Sautéed mushrooms, onion, fresh tomatoes, garlic, fresh herbs in a Marsala sauce.	\$48.00
FILLET SICILIANA - Char-grilled steak with sauce made of peppers, olives, garlic, capers, oregano & fresh tomatoes.	\$48.00
FILLET POIVRE - Char-grilled steak with green peppercorns in a cream sauces flamed in Brandy.	\$48.00
FILLET FUNGHI - Char-grilled steak with mushroom Brandy cream sauce.	\$48.00
SCALOPPINE MARSALA - Tender veal cooked in a Marsala sauce.	\$35.00
SCALOPPINE FUNGI -Tender veal cooked in a mushroom brandy cream sauce.	\$39.00
SCALOPPINE MANTOVANA -Tender veal cooked in a sauce made of white wine, cream, and Blue Vein cheese	\$39.00
SCALOPPINE ITALIANA -Tender veal cooked with mushrooms, garlic, fresh tomatoes, herbs, spices in a white wine sauce topped with parmesan cheese	\$39.00
SCALOPPINE MARINARA -Tender veal cooked in a combination of seafood (prawns, scallops, mussels) in a rich tomato sauce , garlic, fresh herbs and spices	\$50.00
PIZZAIOLA VEAL - Tender veal cooked in a fresh tomato sauce with spices and garlic.	\$35.00

MEAT

FEGATO ALLA VENEZIANA - Veal liver cooked with onion, bay leaves and white wine.	\$33.00
TRIPPA ALLA PARMIGIANA - Tripe prepared in the Capriccio way. Slowly cooked in a rich tomato sauce with fresh herbs & spices, topped with parmesan cheese.	\$33.00
OSSOBUCO MILANESE - Braised veal knuckles cooked with onion, capsicum, olives & herbs in a fresh tomato sauce.	\$37.00
SALTIMBOCCA (Della Casa) - Crumbed veal folded with ham, cheese, herbs, spices topped with Bolognese sauce.	\$37.00
COTOLETTA MILANESE - Crumbed veal served with salad.	\$33.00
COTOLETTA PARMIGIANA - Crumbed veal with tomato sauce, a slice of ham and grilled Mozzarella cheese.	\$37.00
POLLO PARMIGIANA - Crumbed chicken with tomato sauce, a slice of ham and grilled Mozzarella cheese.	\$37.00
POLLO SCHNITZEL - Crumbed chicken served with salad and chips.	\$33.00
POLLO ALLA SOFIA LOREN - Whole chicken breast cooked in a brandy cream sauce topped with asparagus.	\$39.00

SEAFOOD

Served with a green salad

GARFISH - Fillets grilled or crumbed.	\$38.00
MUSSELS - 12 Sautéed in white wine, garlic, chilli sauce.	\$36.00
SALT & PEPPER SQUID - Tender local calamari lightly floured.	\$37.50
SALT & PEPPER PRAWNS - Local prawns lightly floured with salt & pepper.	\$39.00
MAZZANCOLLE MILANESE - Crumbed local prawns.	\$39.00
MAZZANCOLLE AGLIO E OLIO - Sautéed prawns with fresh garlic parsley in a white wine sauce.	\$39.00
PRAWNS ALLA MAMMA MIA - Sautéed prawns in garlic, bacon, tomato & hot chilli sauce flamed in brandy & served with rice.	\$44.00
SEAFOOD PLATTER FOR TWO - Combination of local crumbed seafood.	\$140.00
BABY CHILLI CALAMARI - Whole baby calamari, grilled with herbs & spices/chilli, served on a bed of rice with their own juices.	P.O.A
CAPRICCIO'S OWN GARFISH - Marinated garfish with smoked salmon & Caviar (served cold).	P.O.A

\$30 MINIMUM CHARGE PER HEAD APPLICABLE TO ANY OTHER OFFER.

NO SEPARATE ACCOUNTS PLEASE

WE ACCEPT ALL MAJOR CREDIT CARDS

“Buon Appetito”