



CAPRICCIO

AUTHENTIC ITALIAN CUISINE

ENTRÉES

GARLIC OR HERB BREAD	\$8.00
BRUSCHETTA	\$14.00
PROSCIUTTO E MELONE - Cured unsmoked Italian ham on fresh rockmelon.	\$32.00
ARANCINI BALLS - Vegetarian rice balls with peas and cheese served with fresh napolitana sauce	\$22.00
SALUMI PLATE - Cured unsmoked Italian ham, salami and fresh pickled vegetables	\$32.00
CHEESE PROSCIUTTO AND OLIVES - Cured unsmoked Italian ham with cheese and olives.	\$32.00
HOME MADE GIARDINIERA - Fresh vegetables pickled in a sweet and sour marinade	\$16.00
TUNA SALAD - Spanish onion, garlic, tomato, mushrooms, olives and cucumber tossed with olive oil.	\$22.00

SIDES

GREEN SALAD	\$14.00
PLATE OF VEGETABLES - Seasonal vegetables	\$15.00
PLATE OF SPINACH LEAVES - Sautéed Italian style in olive oil and garlic	\$15.00

SOUP

STRACCIATELLA ALLA ROMANA - Beaten egg with parmesan cheese in a chicken broth.	\$17.00
MINISTRONE ALL’ITALIANA - Combination of mixed vegetables in rich stock.	\$17.00
PUMPKIN & BACON - Jap pumpkin topped with smoked bacon and a dash of cream.	\$17.00

PASTA

SPAGHETTI CARBONARA - Double smoked bacon, black pepper, egg, parmesan cheese in a cream sauce.	\$32.00
SPAGHETTI AMATRICIANA - Double smoked bacon, onion, fresh tomato, garlic, chilli & fresh herbs.	\$32.00
SPAGHETTI MARINARA - Combination of mixed seafood (prawns, calamari, scallops, mussels) sautéed with garlic, tomato & fresh basil.	\$42.00
LINGUINE MARINARA IN BIANCO - Combination of mixed seafood (prawns, calamari, scallops, mussels) sautéed in garlic	\$42.00
FETTUCCHINE 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.	\$34.00
FETTUCCHINE AL SALMONE - Smoked salmon sautéed with red capsicum, avocado, spring onion in a white wine cream sauce.	\$39.00
PENNE POLLO - Tender chicken pieces, bacon mushrooms, spring onions in a rose sauce	\$36.00
PENNE PUTTANESCA - Garlic, olive oil, capers, black olives, anchovies, parsley, chilli & fresh tomatoes.	\$32.00

HANDMADE PASTA

CANNELLONI RIPIENI - Rolls of pasta filled with mince meat, topped with béchamel sauce, baked with parmesan cheese & tomato.	\$33.00
PANSOTTI DI RICOTTA E SPINACI - Parcels of pasta filled with ricotta & spinach, topped with tomato, cream & herbs.	\$36.00
GNOCCHI ARRABIATA - Home made gnocchi with fresh tomato, basil, capsicum, onion & hot spices.	\$34.00
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.	\$34.00
LASAGNE AL FORNO - Layers of wide pasta, with Bolognese meat sauce, mozzarella & parmesan cheese, ham and topped with a béchamel sauce.	\$33.00
RAVIOLI SEAFOOD - Homemade ‘pillows’ of pasta, filled with mixed seafood in a fresh tomato sauce, dash of cream & herbs and tipped with a prawn	\$39.00

RISOTTO

RISOTTO PESCATORE - Sautéed mixed seafood (prawns, calamari, scallops, mussels) with capers, red capsicum, olives, herbs & garlic.	\$42.00
RISOTTO CON POLLO E FUNGHI - Tender chicken pieces with mushrooms, red capsicum, herbs & spices in a white wine cream sauce.	\$36.00
RISOTTO DI MANZO PICCANTE - Tender beef pieces with mushrooms, capsicum, spring onions, garlic & chilli in a white wine cream sauce.	\$36.00
RISOTTO CON TONNO - Tuna, spring onion, mushroom, garlic, olive oil, spinach, fresh tomato and white wine.	\$34.00
VEGETARIAN RISOTTO - Combination of fresh seasonal vegetables sautéed with garlic, fresh herbs, tomatoes and olive oil	\$33.00

VEAL AND CHICKEN

Served with seasonal vegetables
All steaks 350grams, cooked to your liking

PRIME FILLET STEAK	\$52.00
FILLET ALLA ROSSINI - Sautéed mushrooms, onion, fresh tomatoes, garlic, fresh herbs in a Marsala sauce.	\$57.00
FILLET SICILIANA - Char-grilled with sauce made of peppers, olives, garlic, capers, oregano & fresh tomatoes.	\$57.00
FILLET STEAK POIVRE - Char-grilled with green peppercorns in a cream sauces flamed in Brandy.	\$57.00
FILLET STEAK FUNGI - Char-grilled with mushroom Brandy cream sauce.	\$57.00
SCALOPPINE MARSALA - Tender veal cooked in a Marsala sauce.	\$40.00
SCALOPPINE FUNGI -Tender veal cooked in a mushroom brandy cream sauce.	\$44.00
SCALOPPINE MANTOVANA -Tender veal cooked in a sauce made of white wine, cream, and Blue Vein cheese	\$44.00
SCALOPPINE ITALIANA -Tender veal cooked with mushrooms, garlic, fresh tomatoes, herbs, spices in a white wine sauce topped with parmesan cheese	\$44.00
SCALOPPINE MARINARA -Tender veal cooked in a combination of seafood (prawns, scallops, mussels) in a rich tomato sauce , garlic, fresh herbs and spices	\$62.00
PIZZAIOLA VEAL - Tender veal cooked in a fresh tomato sauce with spices and garlic.	\$40.00
FEGATO ALLA VENEZIANA - Veal liver cooked with onion, bay leaves and white wine.	\$37.00
TRIPPA ALLA PARMIGIANA - Tripe prepared in the Capriccio way. Slowly cooked in a rich tomato sauce with fresh herbs & spices, topped with parmesan cheese.	\$37.00
OSSOBUCO MILANESE - Braised veal knuckles cooked with onion, capsicum, olives & herbs in a fresh tomato sauce.	\$41.00
SALTIMBOCCA (Della Casa) - Crumbed veal folded with ham, cheese, herbs, spices topped with Bolognese sauce.	\$41.00
COTOLETTA MILANESE - Crumbed veal served with salad.	\$37.00
COTOLETTA PARMIGIANA - Crumbed veal with tomato sauce, a slice of ham and grilled Mozzarella cheese.	\$40.00
POLLO PARMIGIANA - Crumbed chicken with tomato sauce, a slice of ham and grilled Mozzarella cheese.	\$40.00
POLLO SCHNITZEL - Crumbed chicken served with salad and chips.	\$37.00
POLLO ALLA SOFIA LOREN - Whole chicken breast cooked in a brandy cream sauce topped with asparagus.	\$42.00

SEAFOOD

(Served with a green salad)

GARFISH - Fillets grilled or crumbed.	\$42.00
MUSSELS - 12 Sautéed in white wine, garlic, chilli sauce	\$38.00
SALT & PEPPER SQUID - Tender local calamari lightly floured.	\$40.00
SALT & PEPPER PRAWNS - Local prawns lightly floured with salt & pepper.	\$44.00
MAZZANCOLLE MILANESE - Crumbed local prawns.	\$44.00
MAZZANCOLLE AGLIO E OLIO - Sautéed prawns with fresh garlic parsley in a white wine sauce.	\$45.00
PRAWNS ALLA MAMMA MIA - Sautéed prawns in garlic, bacon, tomato & hot chilli sauce flamed in brandy & served with rice.	\$48.00
SEAFOOD PLATTER FOR TWO - Combination of local crumbed seafood.	\$160.00
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

KIDS MENU

SPAGHETTI BOLOGNESE	\$16.00
SPAGHETTI CARBONARA	\$16.00
GNOCCHI NAPOLITANA or BOLOGNESE	\$18.00
POLLO SCHNITZEL - Served with chips	\$19.00
VEAL SCHNITZEL - Served with chips	\$19.00

“Buon Appetito”