

il CAPO

CHEF'S TASTING MENU

6 shared courses; influenced by
seasonality, local produce
& signature dishes

85 per person

PIZZA

margherita, san marzano, mozzarella, basil / 25 V

leek, manchego, mozzarella, parmesan / 26 V

shark bay prawn, zucchini, mozzarella, pistachio / 28 V*

porchetta, peperonata, almond, lemon / 28 V*

sanguinaccio, smoked provolone, sweet onion, chilli / 28 V*

pizza del giorno / *ask the staff for today's pizza* / 28

add: prosciutto / 9 pork sausage, nduja, salami,
mortadella, sanguinaccio / 6 anchovies, olives, gluten free base / 5

PICCOLO

salumi, cheese, olives, pickles, toast / 35 / 55 GF*

quattro formaggi arancini, chilli jam / 18 V

zucchini fritti, fior di latte, salsa verde / 22 V

asparagus, fava, almond, ricotta salata / 20 / 29 V GF*

100g burrata, nettarina, chilli, pepita / 26 V GF

shark bay prawns, smoked lardo, fennel pollen / 24 GF

nduja fried chicken, honey, creme fraiche / 20 GF

pigs head bruschetta, mustard, caper agrodolce / 20

veal tongue, radicchio, anchovy dressing / 24 GF

fried potatoes, paprika, aioli / 12 V GF

GRANDE

potato gnocchi, garden pea, lemon, pecorino / 36 V

spaghetti, shark bay crab, fennel, bottarga / 39

radiator, oxtail ragu, pine nut, parmigiano reggiano / 38

pasta del giorno / *ask the staff for today's pasta*

broccoli risotto, montasio, lemon / 37 V GF

market fish, bagna cauda, mussels, blood orange / 45 GF*

lamb rump, ricotta, asparagus, chilli / 46 GF*

veal cotoletta, italian coleslaw, lemon / 49

bistecca alla fiorentina, pizzaiola salsa

beef on the bone, hickory smoked - approx 600gm / allow 30 mins / 80 GF

roast potatoes / 8

leaf salad / 11

green beans, lemon, aleppo / 14

DOLCE

pistachio & raspberry torta, mandarin sorbet / 22 V

chocolate & hazelnut semifreddo / 20 V

smoked panna cotta, italian meringue, rhubarb, amaretti / 20 V GF*

affogato : house ice-cream, cacao, liqueur, espresso / 20 V GF

cheese selection, toast, mostarda : 75g / 28 V GF*

biscotti V / chocolate salami V / 5

menu notes : please let our staff know of any dietary requirements when you order

GF / gluten free : V / vegetarian option : * / indicates dish can be adjusted to dietary requirement OR may not be suitable for coeliacs