

# il CAPO

## CHEF'S TASTING MENU

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

78 per person

## PIZZA

san marzano tomato, mozzarella, basil / 24 V  
porchetta, soffritto, mozzarella, potato, basil / 28 V\*  
smoked eggplant, mozzarella, parmesan, olive salsa / 26 V  
sanguinaccio, smoked provolone, sweet onion, chilli / 26 V\*  
shark bay prawns, zucchini, mozzarella, pepita / 28 V\*  
pizza del giorno / *ask the staff for today's pizza* / 26  
add: prosciutto / 9 pork sausage, nduja, salami / 6  
anchovies / 4 gluten free base / 4

## PICCOLO

salumi, cheese, olives, pickles, toast / 30 / 50 GF\*  
TFC - tuscan fried chicken / 19 GF\*  
pappa al pomodoro arancini / 18 V  
market fish crudo, kohlrabi, cod roe, poppy seed / 22 GF\*  
mushroom, buffalo mozzarella, mustard, tarragon / 19 / 28 V GF  
prosciutto canederli, beef broth, pecorino / 20  
winter vegetable salad, whipped ricotta, mandarin, walnut / 19 / 28 V GF  
pork & apple rilette, smoked aioli, green chilli / 9ea  
shark bay king prawns, garlic, leek / 21 GF  
fried potatoes, paprika, aioli / 12 V GF\*

## GRANDE

potato gnocchi, cacio e pepe / 34 V  
conchiglie, shark bay crab, broccolini, dill / 36  
rigatoni, pork & nduja ragu, orange, montasio / 35  
pasta del giorno / *ask the staff for today's pasta*  
radicchio risotto, stracciatella, hazelnut, cranberry / 33 V GF  
market fish, jerusalem artichoke, turnip, fennel pollen / 45 GF  
venison shoulder, celeriac, brussel sprout, chestnut / 43 GF\*  
veal cotoletta, italian coleslaw, lemon / 49  
bistecca alla fiorentina, peppercorn sauce  
beef on the bone, hickory smoked - approx 600gm / allow 30 mins / 80 GF  
roast potatoes / 8      leaf salad / 11      green beans, almond, aleppo / 14

## DOLCE

dark chocolate, whisky ice cream, honey, mascarpone / 18 V GF  
baked apple, calvados sorbet, muscovado, pecan / 18 V GF  
tiramisu semifreddo, espresso caramel, nougat, hazelnut / 18 V  
affogato : house ice-cream, cacao, liqueur, espresso / 18 V GF\*  
cheese selection, toast, rose`jam : 75g / 28 V GF\*  
chocolate torta GF V / biscotti V / chocolate salami V / 5 / dolcini selection / 12

**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