il CAPO

CHEF'S TASTING MENU

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

71 per person

PIZZA

san marzano tomato, mozzarella, basil / 22 *V*

pork belly, mushrooms, mozzarella, cavolo nero / 26 *V**

artichoke, mozzarella, olive, shallot, basil, chilli / 23 *V*

pork & fennel sausage, eggplant, tomato, mozzarella / 25 *V**

nduja salami, tomato, anchovies, olives, mozzarella / 25

add: prosciutto, pork sausage, nduja / 6
anchovies / 3 gluten free base / 3

PICCOLO

fried potatoes, paprika, aioli / 10 *V GF*

salumi, cheese, olives, pickles, grissini / 30 / 50 *GF**

grilled courgette, pickled cucumbers, artichoke cream, seeds, flatbread / 18 *V GF**

TFC - tuscan fried chicken / 17 *GF*

pumpkin & fontina arancini, chilli jam / 15 *V*

fremantle octopus, chilli, white bean, lemon pesto / 20 GF

beetroot, buffalo mozzarella, witlof, walnut, grapefruit / 16 / 26 *V GF*

pasta fritti, stracciatella : prosciutto / 13 : anchovy, lemon / 10

beef carpaccio, salsa verde, parmesan cream, horseradish, lemon / 20 *GF*

salt cod fritters, mint, smoked tomato butter / 16

chargrilled ox tongue skewers, oregano, walnuts, verjuice / 15 *GF*

GRANDE

potato gnocchi, pork & fennel ragu / 29

rigatoni, kale pesto, pine nuts, parmesan / 27 *V*

spaghetti, shark bay crab, spicy sausage, tomato sugo, pangrattato / 34

tagliatelle, milk braised goat, chestnut, sage, pecorino / 32

mushroom risotto, cavolo nero, halls suzette, hazelnut pangrattato / 30 V *GF**

market fish, winter vegetables, chickpeas, sorrel / 41 *GF*

veal cotoletta, smoked potato, braised silverbeet, lemon / 35

lamb neck, king oyster mushroom, white bean, anchovy / 40 *GF**

bistecca alla fiorentina, salsa verde : beef on the bone, hickory smoked
approx 600gm / allow 30 mins / 66 *GF*

roast potatoes / 9 leaf salad / 9 greens / 12

DOLCE

espresso & hazelnut ice cream, chocolate torta, honeycomb / 15 *V GF*

baked pear, marsala, cinnamon, ginger creme fraiche / 15 *V GF*

amaro cake, bitter orange, mascarpone, nutella / 15 *V GF*

affogato : house ice cream, bahen & co cocoa liqueur, espresso / 14 *V GF*

cheese selection : 75g / 28 *V GF**

chocolate torta *GF V* / biscotti *V* / chocolate salami *V* / 3.5 / dolcini selection / 9

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*