



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 & fennel sausage, tomato, mozzarella, hot pesto / 25
smoked ham, artichoke, tomato, olives / 24 V*
broccolini, spinach, ricotta, chilli, lemon / 23 V
peperonata, smoked mozzarella, nduja, olives, basil / 24
hot salami, tomato, anchovies, olives / 25
roast pork belly, tomato, mozzarella, chilli / 26
add: prosciutto / 6 pork sausage / 6 nduja / 6
anchovies / 3 gluten free base / 3

PICCOLO

house selection of cured meats, cheese, condiments, grissini / 30 / 50 GF*
geraldton kingfish crudo, citrus, chilli, shiso / 24 GF
stracciatella, zucchini blossom fritti, sunflower pangrattato / 18 / 27 V GF*
beef carpaccio, braised radicchio, pine nuts, lemon / 20 GF
tomato, buffalo mozzarella, pickled cucumber, fried chickpeas / 17 / 26 V GF
chargrilled ox tongue skewers, oregano, walnuts, verjuice / 15 GF
shark bay venus clams, vino bianco, pancetta, peas / 16 GF
chargrilled wagin quail, marsala, pine nuts, sage / 20 GF
fried sprouts, courgette, lentils, anchovies, lemon / 17 / 26 V* GF
grilled fremantle sardine bruschetta, leek, smoked tomato / 16 GF*

PASTA & Co

spaghetti, shark bay crab, bottarga, spinach, pangrattato / 34
potato gnocchi, pork and fennel ragu / 29
pappardelle, braised rabbit, garden peas, parmesan / 32 V*
ricotta tortelloni, artichoke, cauliflower, hazelnuts / 31 V
prawn, asparagus & lemon risotto / 34 V* GF

GRANDE

market fish, panzanella, white anchovies, fennel, citrus dressing / 41 GF*
chicken breast, cauliflower, rapini, golden raisins, hazelnuts / 34 GF
veal cotoletta, italian coleslaw, lemon / 34
arkady lamb rump, asparagus, confit shallots, mustard dressing / 40 GF
bistecca alla fiorentina, salsa verde : beef on the bone, cold smoked with hickory & rosemary
approx 600gm / allow 30 mins / 66 GF
roast potatoes / 9 leaf salad / 9 greens / 12

DOLCE

house selection of cheeses, condiments, grissini 75g / 28 V GF*
ricotta & cinnamon bomboloni, nutella / 16 V
zabaglione semi-freddo, nougat, hazelnut, meringue / 15 V GF
rhubarb, rosemary ice-cream, coconut crumble / 15 V GF*
cannoli, juniper, ricotta, lemon curd, pistachio / 15 V
chocolate truffle GF V biscotti V nougat V GF chocolate salami V panforte V 3.5 each

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