

il CAPO

CHEF'S TASTING MENU

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

75 per person

PIZZA

san marzano tomato, mozzarella, basil / 22 V

broccoli rabe, mozzarella, pine nuts, chilli, smoked provolone / 24 V

pork belly, tomato, mozzarella, spinach, chilli, pangrattato / 26 V*

oyster mushroom, parmesan, smoked mascarpone, thyme / 24 V

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

spicy sausage, tomato, provolone, oregano / 25 V*

add: prosciutto / 6 pork sausage, nduja / 3

anchovies / 2 gluten free base / 2

PICCOLO

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

pasta fritti, stracciatella : mortadella & pistachio / 10 : olasagasti anchovies & lemon / 10

TFC - tuscan fried chicken / 17 GF

quattro formaggi arancini, chilli jam / 15 V

fremantle octopus, nduja, cime di rapa, cannellini / 20 GF

wedge salad, parmesan, cured egg yolk, prosciutto pangrattato / 16 / 26 V* GF*

aged beef carpaccio, tuna crudo, parmesan cream / 22 GF

grilled peach, stracciatella, currants, capers, thyme / 18 V GF

ox vs ox: chargrilled ox tongue skewer, ox tongue & ham hock croquettes, salsa verde, aleppo / 18 GF*

fried potatoes, paprika, aioli / 10 V GF

GRANDE

potato gnocchi, pork & fennel ragu / 29

squid ink spaghetti, shark bay prawns, confit tomato, pangrattato / 34

black pepper tagliatelle, oxtail ragu, radicchio, hazelnut / 32

asparagus risotto, lemon, mascarpone, bottarga / 30 V* GF

market fish, summer vegetable salad, zucchini flower fritti / 41 GF*

pork cotoletta, italian coleslaw, lemon / 36

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

rhubarb crumble, ginger & custard ice-cream / 16 V

affogato : house ice-cream, cacao, 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