

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, sausage, mozzarella, pine nuts, chilli, provolone / 25 V*

pork belly, mozzarella, nduja sauce, fried kale / 26 V*

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

salami, tomato, mozzarella, chilli, honey / 25

guanciale, mozzarella, potato, rosemary / 26 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*

sweet corn & fontina arancini, chilli jam / 16 V

crab fritters, whipped cod, lemon, bottarga / 20

torched kingfish, spring onion, kohlrabi, mustard / 24 GF

grilled peach, buffalo mozzarella, avocado, zucchini blossom / 18 V GF

aged beef carpaccio, parmesan cream, radicchio, olives, buckwheat / 20 GF*

chargrilled ox tongue skewers, peperonata / 15 GF

shark bay venus clams, garlic butter, grilled focaccia, skordalia / 18 GF*

stuffed sardines, saffron, tomato, pine nuts, capers / 16

fried potatoes, paprika, aioli / 10 V GF*

GRANDE

potato gnocchi, pork & fennel ragu / 29

spaghettoni, shark bay crab, shellfish butter, preserved lemon / 34

pappardelle, rabbit & prosciutto ragu, parmigiano reggiano, pangrattato / 32

lemon & mascarpone risotto, celery, vino bianco, amaretti / 26 V GF*

market fish, baby carrots, golden raisins, blossom fritti, smoked yoghurt / 41 GF*

chicken breast, chickory, davidson plum, hazelnuts / 35 GF

veal cotoletta, shredded cabbage, mint, pinenuts, mustard cream / 39

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

fried potatoes / 6 leaf salad / 9 greens / 12

DOLCE

cannoli, chocolate mascarpone, cherries, pistachio / 15 V

almond & apricot tart, creme fraiche / 15 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 OR may not be suitable for coeliacs