

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
pork belly, mozzarella, nduja sauce, fried kale / 26 V*
oyster mushroom, parmesan, smoked mascarpone, thyme / 24 V
salami, tomato, mozzarella, chilli, honey / 25 V*
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*
cauliflower, pine nut & thyme arancini / 16 V
torched kingfish, spring onion, kohlrabi, mustard / 24 GF
buffalo mozzarella, oyster mushrooms, persimmon, walnut / 18 V GF
aged beef carpaccio, parmesan cream, radicchio, olives, buckwheat / 20 GF*
chargrilled ox tongue skewers, peperonata / 15 GF
mussels, garlic butter, skordalia, crostini / 18 GF*
fried potatoes, paprika, aioli / 10 V GF*

GRANDE

potato gnocchi, rabbit & prosciutto, chestnuts, pangrattato / 32
spaghettoni, shark bay crab, shellfish butter, preserved lemon / 34
pappardelle, pork & fennel ragu / 29
cacio e pepe risotto, nettles, leek / 26 V GF
market fish, caponata, smoked yoghurt / 41 GF
chicken breast, jerusalem artichoke, brussels, bacon jam / 38 GF
veal cotoletta, broccoli rabe, anchovies, green olive, rosemary, lemon / 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, blood orange, pistachio / 15 V
baked quince, thyme, maple & honeycomb ice-cream / 15 V GF
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