










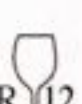




CAPRICCIO  
AUTHENTIC ITALIAN CUISINE

## WINE INDEX

 R1	Totino Pinot Grigio	Adelaide Hills	38	gl 9.5
 R2	Scarpantoni Unwooded Chardonay	McLaren Vale SA	38	gl 9.5
 R3	Penna Lane Riesling	Clare Valley SA	38	gl 9.5
 R4	Riverby Sauvignon Blanc	Marlborough NZ	39	gl 9.5
 R5	Bent Creek Sauvignon Blanc	Lenswood SA	38	gl 9.5
 R6	Riorett Pinot Noir	Yarra Valley VIC	53	gl 13.5
 R7	Paragon Valley Premium Shiraz	Barossa SA	60	gl 13.5
 R8	Bent Creek Cabernet Merlot	McLaren Vale SA	42	gl 10.5
 R9	Di Giorgio Sparkling Merlot	Limestone Coast SA	10	200ml
 R10	Whistler Hubert Irving Shiraz Merlot Cab	Barossa	39	gl 9.5
 R11	Pirramimma Cabernet Sauvignon	McLaren Vale SA	39	gl 9.5
 R12	Bent Creek Black Dog Shiraz	McLaren Vale SA	48	gl 12

## APPETISERS/OYSTERS

	Main	Recommended Wine No.
<b>ANTIPASTO ITALIANO</b> - Mixed platter of salami, ham, prosciutto, olives, cheese, giardiniera on a bed of lettuce.	\$23.50	
<b>PROSCIUTTO E MELONE</b> - Cured unsmoked Italian ham with fresh rockmelon.	\$21.00	
	1/2 doz	doz
<b>OYSTERS NATURAL</b> - Fresh Coffin Bay oysters.	\$22.00	\$28.00
		
<b>OYSTERS KILPATRICK</b> - Topped with double smoked bacon & worcestershire sauce.	\$24.00	\$30.00
		
<b>OYSTERS VOLCANO</b> - Topped with a spicy chilli sauce.	\$24.00	\$30.00
		


## SOUP

<b>STRACCIATELLA ALLA ROMANA</b> - Beaten egg with parmesan cheese in a chicken broth.	\$13.50
<b>MINISTRONE ALL'ITALIANA</b> - Combination of mixed vegetables in rich stock.	\$13.50
<b>PUMPKIN &amp; BACON</b> - Japanese pumpkin topped with smoked bacon and a dash of cream.	\$13.50

## HOME MADE SPECIALITIES

	Main	Recommended Wine No.
<b>PANSOTTI DI RICOTTA E SPINACI</b> - Parcels of pasta filled with ricotta & spinach, topped with tomato, cream & herbs.	\$25.00	
<b>CANNELLONI RIPIENI</b> - Rolls of pasta filled with mince meat & eggs, topped with béchamel sauce, baked with parmesan cheese & tomato.	\$24.00	
<b>LASAGNE AL FORNO</b> - Layers of wide pasta, with Bolognese meat sauce, mozzarella & parmesan cheese. Eggs, small goods and topped with a béchamel sauce.	\$24.00	
<b>GNOCCHI ALL'ARRABIATA</b> - Home made gnocchi with fresh tomato, basil, capsicum, onion & hot spices.	\$26.00	
<b>GNOCCHI CON SPINACI</b> - Home made spinach gnocchi in a white wine, olive oil sauce with semi sun-dried tomatoes, mushrooms & spinach with a hint of chilli.	\$26.00	
<b>OSSOBUCO MILANESE</b> - Braised veal knuckles cooked with onion, capsicum, olives & herbs in a fresh tomato sauce.	\$32.50	
<b>TRIPPA ALLA PARMIGIANA</b> - Tripe prepared in the Capriccio way. Slowly cooked in a rich tomato sauce with fresh herbs & spices, topped with parmesan cheese.	\$28.50	
<b>CAPRICCIO'S OWN GARFISH</b> - Marinated garfish with smoked salmon & Caviar (served cold).	\$28.50	












## PASTA

	Main	Recommended Wine No.
<b>SPAGHETTI CARBONARA</b> - Double smoked bacon, black pepper, egg, parmesan cheese in a cream sauce.	\$23.50	 1
<b>PENNE PUTTANESCA</b> - Garlic, olive oil, capers, black olives, anchovies, parsley, chilli & fresh tomatoes.	\$23.50	 10
<b>SPAGHETTI AMATRICIANA</b> - Double smoked bacon, onion, fresh tomato, garlic, chilli & fresh herbs.	\$23.50	 8
<b>PENNE CON POLLO</b> - Tender chicken pieces sautéed with capsicum, spring onion and mushrooms in a napoletana sauce.	\$26.00	 1
<b>FETTUCCINE CON CARCIOFI (Artichokes)</b> - Diabe oyster mushrooms sautéed with prosciutto, artichokes, semi sun dried tomatoes, garlic in a white wine and olive oil sauce with a hint of chilli	\$27.50	 1
<b>LINGUINE MARINARA IN BIANCO</b> - Combination of mixed seafood sautéed in garlic, capers, calamatta olives, red capsicum & fresh basil.	\$31.50	 2
<b>SPAGHETTI MARINARA</b> - Combination of mixed seafood sautéed with garlic, tomato & fresh basil.	\$31.50	 4
<b>HOME MADE RAVIOLI SEAFOOD</b> - Homemade 'pillows' of pasta, filled with mixed seafood in a fresh tomato sauce, dash of cream & herbs and topped with a prawn.	\$31.50	 2
<b>FETTUCCINE AL SALMONE</b> - Smoked salmon sautéed with red capsicum, avocado, spring onion in a white wine cream sauce.	\$31.50	 1










## RISOTTO

	Main	Recommended Wine No.
<b>RISOTTO PESCATORE</b> - Sautéed mixed seafood with capers, red capsicum, olives, herbs & garlic.	\$31.50	 R 4
<b>RISOTTO CON POLLO E FUNGHI</b> - Tender chicken pieces with mushrooms, red capsicum, herbs & spices in a white wine cream sauce.	\$26.00	 R 5
<b>RISOTTO DI MANZO PICCANTE</b> - Tender beef pieces with mushrooms, capsicum, spring onions, garlic & chilli in a white wine cream sauce.	\$26.00	 R 7
<b>RISOTTO CON TONNO</b> - Tuna, spring onion, mushroom, garlic, olive oil, spinach, fresh tomato and white wine.	\$26.00	 R 5

## STEAKS AND SCALOPPINE

	Main	Recommended Wine No.
<b>GRAIN FED PORTERHOUSE STEAK</b>	\$39.00	 7
<b>PRIME FILLET STEAK</b>	\$39.00	 7
<b>FILLET ALLA ROSSINI</b> - Sautéed mushrooms, onion, fresh tomato, garlic, fresh herbs in a Marsala sauce.	\$40.00	 10
<b>BISTECCA ALLA SICILIANA</b> - Grilled steak with sauce made of peppers, olives, garlic, capers, oregano & fresh tomatoes.	\$40.00	 11
<b>FEGATO ALLA VENEZIANA</b> - Veal liver cooked with onion, bay leaves and white wine.	\$28.00	 10
<b>COTOLETTA MILANESE</b> - Crumbed veal served with salad.	\$29.50	 12
<b>SCALOPPINE MARSALA</b> - Tender veal cooked in a Marsala sauce.	\$33.00	 6
<b>SCALOPPINE FUNGI</b> - Tender veal cooked in a mushroom brandy cream sauce.	\$33.00	 12
<b>SALTIMBOCCA</b> (Della Casa) - Crumbed veal folded with ham, cheese, herbs, spices topped with Bolognese sauce.	\$33.00	 12
<b>COTOLETTA PARMIGIANA</b> - Crumbed veal with tomato sauce, slice of ham and Mozzarella cheeses: Grilled.	\$33.00	 10
<b>PIZZAIOLA VEAL</b> - Tender veal cooked in a fresh sauce with spices and garlic.	\$33.00	 6

## SEAFOOD

	Entree	Main	Recommended Wine No.
<b>WHITING IN TURMERIC-POPPYSEED BEER BATTER -</b> Whiting fillets in a turmeric beer batter, with poppy seeds.		\$35.00	
<b>KING GEORGE WHITING (WHOLE) -</b> De-boned & butterflyed, grilled.		\$37.50	
<b>MERLUZZO (K.G. WHITING) -</b> Grilled or crumbed.	\$25.00	\$35.00	
<b>BABY CHILLI CALAMARI -</b> Whole baby calamari, grilled with herbs & spices/chilli, served on a bed of rice with their own juices.	\$25.00	\$35.00	
<b>SALT &amp; PEPPER SQUID -</b> Tender local calamari lightly floured.	\$25.00	\$35.00	
<b>MAZZANCOLLE MILANESE -</b> Crumbed local prawns.	\$27.00	\$37.00	
<b>SALT &amp; PEPPER PRAWNS -</b> Local prawns lightly floured with salt & pepper.	\$27.00	\$37.00	
<b>MAZZANCOLLE AGLIO E OLIO -</b> Sautéed prawns with fresh garlic parsley in a white wine sauce.	\$27.00	\$37.00	
<b>FRITTURA DI MARE -</b> Combination of local crumbed seafood.		\$41.00 .	



## HOUSE SPECIALITIES

	Main	Recommended Wine No.
<b>PRAWNS ALLA MAMMA MIA</b> - Sautéed prawns in garlic, bacon, tomato & hot chilli sauce flamed in brandy & served with rice.	\$41.00	 R) 2
<b>FILLET STEAK POIVRE</b> - Char grilled with green pepper corns & in a cream sauce flamed in brandy.	\$41.00	 R) 7
<b>SCALOPPINE MARINARA</b> - Tender veal cooked with a combination of seafood in a rich tomato sauce, garlic fresh herbs and spices.	\$41.00	 R) 5
<b>SCALOPPINE ALL'ITALIANA</b> - Tender veal cooked with mushrooms, garlic, fresh tomato, herbs, spices in a white wine sauce topped with parmesan cheese.	\$35.00	 R) 6
<b>SCALOPPINE MANTOVANA</b> - Tender veal cooked in white wine, cream and Blue Vein cheese sauce.	\$35.00	 R) 8
<b>POLLO ALLA SOFIA LOREN</b> - Whole chicken breast cooked in a brandy cream sauce topped with asparagus.	\$35.00	 R) 2

## ACCOMPANIMENTS / SALADS

Main

<b>TUNA SALAD</b> - Spanish onion, garlic, tomato, mushrooms, olives and cucumber tossed with olive oil. Extra salads or vegetables available by request.	\$17.50 \$10.50
<b>CAESAR SALAD.</b>	\$18.50
<b>PLATE OF SPINACH LEAVES</b> - Sauteed Italian style in olive oil & garlic.	\$10.50
<b>GARLIC OR HERB BREAD.</b>	\$6.50
<b>BRUSCHETTA.</b>	\$9.50

\$30 MINIMUM CHARGE P.HEAD APPLICABLE TO ANY OTHER OFFER.

NO SEPARATE ACCOUNTS PLEASE

WE ACCEPT ALL MAJOR CREDIT CARDS

SURCHARGE OF 1.5% CHARGE FOR VISA/MASTERCARD  
3% DINERS/AMEX, EFTPOS CARD NO CHARGE

*“Buon Appetito”*