

# Cafe Capella's

## PANE

**Garlic Bread (per slice) (V)** – \$2.5

**Pizza Garlic Bread (V)** – S/ \$8 M/ \$11 L/ \$14

**Pizza Cheese and Garlic Bread (V)** – S/ \$9 M/ \$13 L/ \$15

**Tomato Bruschetta (V)** – Marinated local vine ripened tomato, house made ricotta, basil pesto, candy balsamic \$10

**Smoked Salmon Bruschetta** – Sour cream and dill infusion, Tasmanian smoked salmon, lightly dressed baby spinach, fried capers, candy balsamic \$14

## PRIMI PIATTI

**Calamari Fritti** – Lightly fried salt and pepper dusted calamari, dressed salad greens, lemon aioli \$16

**Eggplant Chips (V)** – Chunky cut eggplant crumbed and fried, chipotle mayo \$9

**Arancini (V)** – Three vegetarian fried risotto balls, salad greens, Napolitana sauce, shaved parmesan, basil \$14

**Seasoned Wedges (V)** – Fried seasoned potato wedges, sweet chilli sauce, sour cream \$10

**Sweet Potato Fries (V)** – Served with roast garlic aioli \$10

**Bowl of Chips (V)** – Served with tomato sauce \$8

## INSALATA

**Italian Salad (V) (GF)** – Salad greens, tomato, cucumber, Spanish onion, Kalamata olives, Balsamic dressing \$10

**Chicken, Prawn, Avocado Salad (GF)** – Char grilled chicken, prawns, salad greens, cucumber, Spanish onion, avocado, roasted capsicum, sweet chilli lemon dressing \$19

**Greek Salad (V) (GF)** – Salad greens, tomato, cucumber, Spanish onion, Kalamata olives, feta cheese, oregano, balsamic dressing \$11

**Warm Chicken Salad (GF)** – Char grilled chicken, roasted pumpkin, Spanish onions, sun dried tomato, salad greens, snowpea tendrils, feta, toasted pumpkin seeds, apple cider vinaigrette \$19

**Caesar Salad** – Cos lettuce, grilled bacon, croutons, poached egg, parmesan, anchovies, Caesar dressing \$15

**Add Chicken** – \$5

**Add Smoked Salmon** – \$5

**(V) Vegetarian (GF) Gluten Free**

Please note. Public holidays will incur a 10% surcharge.

## PASTA

»»» **Choice of penne, spaghetti, fettuccine, meat ravioli/ tortellini (\$2 extra)** «««

**Napolitana (V)** – Traditional rich tomato, garlic and basil sauce \$18

**Bolognese** – Traditional ground beef, basil and tomato sauce \$19

**Carbonara** – Bacon, onion, cracked pepper, cream \$20

**Boscaiola** – Bacon, mushroom, spring onion, cream \$20

**Primavera (V)** – Roasted capsicum, onion, mushroom, fresh tomato, Kalamata olives, baby spinach, artichoke, rose sauce \$21

**Pollo Rosa** – Chicken, roast capsicum, fresh tomato, mushroom, basil, rose sauce \$21

**Salsiccia** – Chorizo sausage, fresh tomato, Kalamata olives, roast capsicum, chilli, basil, Napolitana sauce \$21

**Del Mare** – Prawns, mussels, calamari, blue swimmer crab meat, anchovies, onions, white wine, Napolitana sauce \$23

**Gamberi Dolce** – Prawns, basil, capers, chilli, spring onions, fresh tomato, anchovies, honey, baby spinach, Napolitana sauce \$23

**Pollo con Vodka** – Chicken, roast capsicum, spring onion, fresh tomato, baby spinach, flambeed vodka, cream \$22

**Putanesca** – Kalamata olives, capers, anchovies, chilli, basil, Napolitana sauce \$20

**Granchio e Gamberi** – Blue swimmer crab meat, prawns, capers, chilli, onion, baby spinach, rose sauce \$23

»»» **Entrée serve available. \$3 less** «««

**Lasagne** – Layers of fresh pasta, beef ragu, egg, parmesan cheese, basil, mozzarella cheese, tomato \$20

## RISOTTO

**Pollo e Zucca (GF)** – Chicken, roasted pumpkin, spring onions, chicken broth, cream, parmesan \$21

**Tutto Mare (GF)** – Prawns, mussels, calamari, blue swimmer crab meat, chilli, anchovies, white wine, basil, tomato \$23

**Funghi (GF)** – Field mushrooms, baby spinach, truffle paste, porcini mushrooms, cream, parmesan, bacon, truffle oil \$23

**Vegetariano (V) (GF)** – Roasted capsicum, onion, tomato, mushrooms, Kalamata olives, roasted pumpkin, baby spinach, basil pesto, broth, cream, parmesan \$21

»»» **Entrée serve available, \$3 less** «««

# Cafe Capella's



## PIZZA

**Margherita** – Fresh tomato, mozzarella, basil

– S/ \$14 M/ \$18 L/ \$23.5

**Hawaiian** – Ham and pineapple

– S/ \$14 M/ \$18 L/ \$23.5

**Vego (V)** – Eggplant, mushroom, capsicum, Kalamata olives, artichoke, fresh tomato, basil

– S/ \$16.5 M/ \$20 L/ \$24.5

**Carnivoro** – Ham, salami, chorizo sausage, grilled chicken, bacon, marinated lamb, (BBQ sauce optional)

– S/ \$18 M/ \$21.5 L/ \$27.5

**Capella Special** – Ham, salami, capsicum, olives, mushroom, onion, pineapple

– S/ \$17 M/ \$20.5 L/ \$26.5

**Della Casa** – Chorizo sausage, salami, fresh tomato, Kalamata olives, capsicum

– S/ \$17 M/ \$20.5 L/ \$26.5

**Ruspanta** – Chicken, bacon, sun dried tomato, mushroom

– S/ \$16 M/ \$19 L/ \$24.5

**Pazzo** – Jalapeno, salami, chorizo sausage, chilli, olives, capsicum, Mex salsa

– S/ \$16.5 M/ \$20 L/ \$24.5

**Milan** – Prosciutto, mushroom, Kalamata olives, fresh tomato, chicken

– S/ \$16 M/ \$20 L/ \$24.5

**Marinara** – Prawns, mussels, calamari, fresh tomato, basil, (anchovies optional)

– S/ \$19 M/ \$22 L/ \$27.5

**Il Capo** – Chicken, bacon, onion, fresh tomato, BBQ sauce

– S/ \$16.5 M/ \$20 L/ \$25.5

**BBQ Chicken** – Chicken, mushroom, bacon, onion, BBQ sauce (Pineapple optional)

– S/ \$16 M/ \$19.5 L/ \$24.5

## GOURMET PIZZA

**Fiesta** – Chorizo sausage, marinated lamb, capsicum, fresh tomato, chilli, guacamole, Mex salsa, sour cream

– S/ \$19 M/ \$23 L/ \$29

**Yiros** – Tomato, cheese, marinated lamb, Spanish onion, fresh tomato, garlic sauce

– S/ \$19 M/ \$23 L/ \$28.5

» **Gluten free available S/ + \$3 M/ + \$4.5** «

## CALZONE

**Salami** – Salami, tomato, cheese, capsicum, mushroom with Napolitana sauce \$22.5

**BBQ Chicken** – Chicken, pineapple, bacon, onion, BBQ sauce with Napolitana sauce \$22.5

## SECONDI PIATTI

**Fritto Misto** – Salt and pepper dusted prawns and calamari, battered butterfish, chips, salad, lemon aioli \$25

**Pancia di Maiale (GF)** – Twice cooked red vinegar caramel glazed pork belly, saffron and sun dried tomato rice pilaf, broccolini, pork crackle \$32

**Pollo Capella (GF)** – Char grilled chicken breast, mushroom and spinach white wine cream sauce, fried potatoes, roast carrots, broccolini \$28

**Pesce con Pomodoro (GF)** – Oven baked barramundi with tomato, basil white wine and capers, broccolini, saffron and sun dried tomato rice pilaf \$28

**Pollo Prosciutto (GF)** – Char grilled chicken breast topped with prosciutto and melted cheese, fried potatoes, roast carrots, broccolini, white wine and sage cream sauce \$28

**Calamari Fritti** – Lightly fried salt and pepper dusted calamari, chips, salad, lemon aioli \$25

**Salmone (GF)** – Char grilled 200gm salmon steak, sweet potato fries, Greek salad, lemon, aioli \$28

**Mare e Monti (GF)** – Char grilled 300gm Black Angus scotch fillet, fried potatoes, roast carrots, broccolini, garlic prawn cream sauce \$40

**Pollo Parmagiana** – Crumbed and fried chicken breast topped with Napolitana sauce and mozzarella cheese, chips, salad \$24

**La Bistecca Felice** – Char grilled 300gm Black Angus scotch fillet, fried gaufrette potatoes, broccolini, tomato relish, onion rings, candy balsamic \$39

## KIDS MENU

» **10 years and under** «

**Ham and Cheese Pizza** – 6inch pizza, pineapple optional \$8

**Fish and Chips** – \$9

**Crumbed Chicken Tenders** – Served with chips and tomato sauce \$9

**Spaghetti Bolognaise** – \$9

**Penne Burro** – Short pasta with butter and parmesan cheese \$6

**(V) Vegetarian (GF) Gluten Free**

Please note. Public holidays will incur a 10% surcharge.