

Capriccio

osteria

our menu is designed to be shared

small to large

- oysters** served natural with a verjus & lemon granita | 4 ea.
- olives** mixed Italian olives marinated with lemon & herbs | 8
- chicken liver pate** with orange balsamic jelly, fig & pistacchio bread | 9
- prosciutto** 80g san danielle prosciutto from Italy | 12
- stracciatella** creamy mozzarella with roasted red peppers & basil | 14
- arancini** rice balls with pecorino cheese and black pepper | 15
- caprese** buffalo mozzarella 125g, heirloom tomatoes & basil | 18
- carpaccio** seared wagyu beef with mustard dressing, parmesan & crispy black cabbage | 23
- fritto misto** lightly fried school prawns, rock fish, calamari, zucchini, sweet potato | 29
- mussels** garlic, chilli, tomato broth served with toasted sour dough | 36

from the wood fire oven

- focaccia** house made wood fired rosemary bread | 5
- scallops** with sweetcorn & parmesan gratin | 5 ea.
- broccolini** with pumpkinseed dressing & pecorino | 12
- figs** wood fired with gorgonzola finished with saba | 19
- octopus** rocket, fried chickpeas & salsa verde | 20
- rump cap** Jack's Creek rump cap, beetroot puree & roasted balsamic onions | 31
- fish** whole yellow belly flounder, capers, pine nuts, sicilian green olives and fennel oil | 33
- lamb ribs** Mirrool Creek lamb ribs dry spiced rubbed with smoked eggplant | 38

fresh pasta

- angel hair** fine pasta with pippies, n'duja & fresh tomato | 25
- ravioli** pumpkin & ricotta ravioli with almonds, brown butter & sage | 26
- maltagliati** rustic strips saffron pasta with duck sausage, mixed mushrooms | 27
- gnocchi** potato gnocchi with short rib ragu, fontina sauce | 27

side

- radicchio, iceberg, fennel & orange salad with black olive dressing** | 12
- triple cooked potatoes with rosemary** | 9

please let us know of any allergies, intolerances or dietary issues

all prices include GST

we love to share, dare to share us
#shareyourcapriccio



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