



Let's Begin

WARM MARINATED MIXED OLIVES (V) (VGO) (DF) 19

served with 2 slices of in-house freshly baked bread add \$6

PIZZA CRUST 17

choice of garlic, herb or chilli (V) (DF) (VGO)

fior di latte mozzarella (V) add \$5

fresh burrata cheese (V) add \$9

fresh buffalo mozzarella (V) add \$9

20-month aged prosciutto di parma (DF) add \$9

PUMPKIN SOUP (V) (VGO) (GF) served without bread 19

served with in-house freshly baked bread

FRIED POLENTA STICKS (V) (GF) (DAIRY FREE OPTION AVAILABLE ON REQUEST) 18

shaved parmesan cheese, truffle oil, gorgonzola sauce

ARANCINI (V) 22

crumbed rice balls filled with mushroom, parmigiana, peas, mozzarella

CALAMARI (DF) 24

salt and pepper, zucchini, lemon, homemade black garlic aioli

PRAWNS, CHORIZO AND PANE DI CASA 27

prawns, chorizo, olives, fresh chilli, garlic, goat's cheese, san marzano tomatoes with our in-house freshly baked bread

LAMB CUTLETS (GF) (DF) served without yoghurt 29

marinated lamb cutlets served with minted yoghurt

ANTIPASTO SALAD (V) (GF) (DF) 22 add buffalo mozzarella \$9 add prosciutto \$9

roasted eggplant and capsicum, artichokes, red onion, radicchio, mixed leaves, black olives, extra virgin olive oil and balsamic reduction

Sharing Board – Minimum 2 people

ANTIPASTO BOARD 23pp

assortment of cured meats, arancini, polenta sticks, seasonal accompaniments with our in-house freshly baked bread

VEGETARIAN BOARD (DF) (VEGAN OPTION AVAILABLE) 23pp

selection of mixed grilled vegetables, vegetarian delights, olive tapenade dip with our in-house freshly baked bread

MIXED SEAFOOD PLATTER 45pp

fillet of barramundi (2), garlic and chilli prawn (6), lemon pepper and calamari fritti (200gm), beer battered flat head (2), mussels, lemon wedges and garlic aioli

Something More Substantial

GNOCCHI STRACCIATELLA (V) (GLUTEN FREE AND DAIRY FREE OPTIONS AVAILABLE ON REQUEST) 28

tomato passata, roasted cherry tomatoes, stracciatella buffalo cheese, basil

RIGATONI AL TARTUFO NERO (V) 34

rigatoni tossed with black truffle, spinach, mushroom and parmesan cream sauce

FETTUCCINE RAGU BOLOGNESE 30

slow cooked bolognese, premium beef and pork in passata sauce, pecorino chips

SPAGHETTI MARINARA (DF) 36

handmade spaghetti with fresh mixed seafood

SPINACH AND RICOTTA MASCAPORNE TORTELLINI (V) 28

cherry tomatoes, pesto, marinated eggplant, zucchini, pink sauce, salted ricotta

RIGATONI NDUJA STRACCIATELLA 32

tomato passata, italian pork sausage, nduja "spicy salami calabrese", fresh stracciatella cheese, basil

RIGATONI VEGAN CHEF'S WAY (VG) (DF) 29

preserved eggplant, olives, sundried tomato passata, capers, pesto, chilli, roasted bread crumbs

OUR TAKE ON CLASSIC LASAGNA 30

premium beef and pork slow cooked in a tomato sauce infused with our own special mild spice mix in creamy layers of pasta sheets, bechamel sauce, mozzarella and parmesan

PUMPKIN RISOTTO (V) (GF) 34

creamy pumpkin risotto, green peas, parmesan with torn burrata

CHICKEN CACCIATORE (GF) (DF) 36

succulent thigh fillets braised in plum tomatoes, capsicums, green olives, mushrooms, capers and onion, served with steamed cous cous

VEAL OSOBUCCO 45

slow cooked veal ossobuco in red wine, rosemary, thyme, basil and san marzano tomatoes served with creamy polenta and gremolata

PAN FRIED WINTER BARRAMUNDI (GF) (DF) served without sauce 42

fillet of barramundi, steamed wild rice, asparagus and edamame topped with béarnaise sauce

Salads

HOUSE SALAD "THE CAPRI" (GF) (DAIRY FREE OPTION AVAILABLE ON REQUEST) 24

radicchio and mixed leaves, spring peas, fennel, aged shaved parmigiano, honey glazed crisp bacon, pistachio with creamy honey mustard dressing

PEAR & ROCKET SALAD (V) (GF) (DAIRY FREE OPTION AVAILABLE ON REQUEST) 22

parmigiano, praline walnuts, extra virgin olive oil and balsamic vinegar

A Little Something Extra

BROCCOLINI WITH CONFIT GARLIC (VG) (GF AVAILABLE ON REQUEST) 17

cherry tomatoes, pangrattato, chilli

MEDLEY OF WARM SEASONAL VEGETABLES (V)/(DF/VG) 17

In premium olive oil and almond crostini

OVEN ROASTED GARLIC & ROSEMARY POTATOES (DF) (GF) 17**BEER BATTERED CHIPS (DF/VG) 15**

NB: if beer battered chips are unavailable due to an intermittent shortage in supplies, ordinary chips will be substituted at a price of \$12

For The Little Ones – 10 years and under

RIGATONI NAPOLETANA (V) 18**SPAGHETTI BOLOGNESE 18****CHICKEN SCHNITZEL & CHIPS 18****FISH & CHIPS 18****PIZZA MICKEY MOUSE MARGHERITA (V) 18**

Artisan Handmade Woodfired Pizzas

MARINARA* (VG) (DF) 19

san marzano tomatoes, sliced organic garlic, oregano and basil

*This traditional pizza is named after 'Alla Marinara' sauce, originating in Naples, & is made to the authentic recipe without seafood

MARGHERITA (VEGAN OPTION AVAILABLE) 22

san marzano tomatoes, fior di latte, parmesan cheese, basil

QUEEN MARGHERITA (V) 26

san marzano tomatoes, fresh buffalo mozzarella, basil

DIAVOLA 26

san marzano tomatoes, fior di latte, hot salami, parmesan cheese, black olives, basil

HAWAIIAN 25

san marzano tomatoes, mozzarella, ham, pineapple

CAPRICCIOSA 26

san marzano tomatoes, fior di latte, ham, mushrooms, black olives, parmesan cheese, basil

QUATTRO SALUMI 28

san marzano tomatoes, fior di latte, ham, mild salami, hot salami, italian sausage, parmesan cheese, basil

BURRATA (V) 28

san marzano tomatoes, fresh artisan burrata cheese, basil, truffle paste

PARMIGIANA (V) 28

san marzano tomatoes, baked eggplant parmigiana, parmesan cheese, basil

SALSICCIA 26

san marzano tomatoes, fior di latte, italian sausage, mushrooms, truffle pecorino, parsley

PROSCIUTTO 28

san marzano tomatoes, fior di latte, 20-month aged prosciutto di parma, shaved parmesan, rocket

NDUJA 26

san marzano tomatoes, fior di latte, nduja "spicy salami calabrese", caramelised onion, ricotta

VEGETARIANA (V) (VEGAN OPTION AVAILABLE) 26

cherry tomatoes, fior di latte, zucchini, smoked scamorza, mushrooms, caramelised onion, olives, parmesan cheese,

GAMBERI 28

cherry tomatoes, fior di latte, zucchini, marinated tiger prawns, garlic, chilli, parsley

TARTUFO 28

fior di latte, mushrooms, fresh ricotta cheese, 20-month aged prosciutto di parma, truffle paste

QUATTRO FORMAGGI (V) 25

fior di latte, gorgonzola, smoked scamorza, shaved parmesan cheese, basil

CHORIZO 28

san marzano tomatoes, chorizo, mushrooms, shaved parmesan cheese

CLASSIC SALAMI CALZONE 26

folded pizza filled with fresh ricotta, fior di latte, tomato, mild salami, cracked pepper

HAM CALZONE 26

folded pizza filled with fresh ricotta, fior di latte, tomato, double smoked ham, cracked pepper

MOST POPULAR ADD ONS:

Anchovies 5 - Rocket 4 - Prawns 9 - Prosciutto 9- Ham 5 – Salami 5
-Artichokes 4 - Fresh Buffalo mozzarella 9
Pineapple 4 - Caramelised onion 4 - Cherry tomatoes 5
Dairy free/Vegan Mozzarella option available 6

Sweet Treats

NUTELLA CALZONE 24

available as a traditional pizza

folded crust pizza filled with nutella, fresh local strawberries, dusted with icing sugar

CRÈME BRULEE WITH CHURROS 22

creme brulee served with churros and chocolate dipping sauce

crème brulee only 17

or churros and chocolate dipping sauce 14

TIRAMISÙ 18

savoardi biscuits, espresso, zabaglione mousse, chocolate, cocoa dust

AFFOGATO 16

scoop of vanilla ice-cream, shot of hot espresso, shot of Frangelico

non-alcoholic option without Frangelico 9

A MATCH MADE IN HEAVEN 16

chocolate gelato served with baileys and fresh strawberries

SELECTION OF GELATO (2 SCOOPS) 11 (DF) (GF) options available

please ask your table attendant for available flavours

SET MENUS - GROUPS OF 15 OR MORE

- Selection of starters on metre board, followed by Pizza & Salad 50pp
- Add Pasta or Dessert 60pp
- Teenagers' Feast - all you can eat pizza 35pp

(DF) Dairy Free (V) Vegetarian (VG) Vegan (GF) Gluten Free

(VGO) – Vegan Option available (GFO) – Gluten Free Option available

Vegan Dairy Free Mozzarella Available

PLEASE MAKE SURE TO ADVISE STAFF IF YOU HAVE ANY FOOD ALLERGIES, BEFORE YOU PLACE YOUR ORDER
We cannot guarantee completely allergy free meals – this is due to the potential of trace allergens

**Menu and prices are subject to change due to market price fluctuations and availability of produce*

BYO Corkage \$15 / Cakeage \$15

No Split Bills

Groups over 15 must have a Set Menu

10% Surcharge on groups of 10+ guests

10% Surcharge on Sundays

15% Surcharge on Public Holidays

HAPPY HOUR DRINKS

Tuesday to Sunday

5pm to 6pm

COCKTAILS 12

BOLLICINE 8

BIRRA MORETTI AND PERONI BEER 7

HOUSE WHITE AND RED WINE 7

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