



## TAKEAWAY & DELIVERY MENU

(Deliveries must be ordered through Uber Eats - Gelato not available for delivery)

### Let's Begin

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**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 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 cutlet 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

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**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

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**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

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**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

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**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

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

# Artisan Handmade Woodfired Pizzas

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## **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

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## **NUTELLA CALZONE (V) 24**

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

## **TIRAMISÙ (V) 18**

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

## **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 meter 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 6

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