

CAPPO SOCIALE

AFFETTATI	LOCAL SELECTION OF SMALLGOODS
MORTADELLA	15
BRESAOLA	15
CAPOCOLLO	15
SALAME FELINO	15
PROSCIUTTO DI SAN DANIELE	20
BURRATA	8
STRACCIATELLA	8
MARINATED OLIVES (GF) (NF) (VEN)	5
Warm mixed green & black olives, marinated in extra virgin olive oil and aromatics	
CAPPO SOCIALE AFFETTATI MISTI (GFO) (NF)	45
Chef's selection of affettati served with marinated olives, giardiniera and grissini	
+ on option parmesan cheese 36 months 8 or buffalo mozzarella 8	
IL NOSTRO CESTO DI PANE	8
Homemade casalinga bread, rosemary & garlic focaccia	
CRUDO	
CRUDO DI RICCIOLA (GF) (DF) (FO) (NF)	24
SA kingfish, hummus, black chickpea salad, garlic mayonnaise, chive oil, smoked paprika dust	
CARPACCIO DI MANZO (GFO) (DF) (FF) (NF)	22
VIC premium eye fillet, beetroot "ketchup", frisee salad, crunchy cracker	
BATTUTA DI VERDURE (GFO) (DF) (FO) (NF) (VEG)	20
Local zucchini, dutch carrots and yellow squash, tartare dressing, crunchy focaccia	
OSTRICHE (GF) (DF) (FO) (NF)	4.5
Sydney rock oysters, served with prosecco mignonette granita and fresh lemon	
ANTIPASTI	
CAPRESE (GF) (FO) (NF) (VGN)	18
Medley of oxheart tomatoes, Taggiasca olives, basil oil, fresh basil	
+ on option buffalo mozzarella 8	
ARANCINI (NF) (VEG)	18
Beetroot rice ball with black truffle, scamorza cheese, beet leaf puree	
FIORI DI ZUCCA (GF) (FO) (VGN)	20
Local zucchini flowers filled with roasted eggplant puree, freekeh salad, tomato salt	
CAPPESANTE (GF) (DF) (NF) (FF)	28
Seared scallops, summer pumpkin puree and pieces, roasted pumpkin seeds, Cynar reduction	
POLPO AI FERRI (GF) (DF) (NF)	26
BBQ SA octopus, Calabrian style sugo, burnt mini tomatoes, onion powder	
QUAGLIA SALTIMBOCCA (GFO) (DFO) (NF) (FF)	26
Crispy grilled quail, wrapped in pancetta and sage, pear puree, pastry crumble, radicchio leaves, vincotto	
VITELLO TONNATO (GFO) (DF) (NF)	24
Olive oil poached veal, seared tuna, tonnato sauce, fried caperberries, celery leaves, bread chips	

PASTA e RISOTTO	
AGNOLOTTI AI FUNGHI (NF) (VEG)	29
Mushroom and ricotta filled pasta, warrigal greens, parmesan sauce	
SPAGHETTI ALLA RUCOLA CON CICALI DI MARE (GFO) (DF) (FO) (NF)	36
NSW bay bugs seared with chilli and garlic, served with wilted rocket and aromatic bread crumbs	
PAPPARDELLE CON WAGYU RAGU (GFO) (DFO) (NF)	29
Braised wagyu shin, red wine, tomato and fresh aromatics	
RIGATONI ALLA BARBABIETOLA CON TROTA (GFO) (DF) (NF) (FO)	27
Beetroot rigatoni with smoked trout and watercress	
LINGUINE CON SEPIE E ORTICHE (GFO) (DF) (NF) (FF)	29
Seared cuttlefish, chilli, garlic, wild nettle and squid ink crumble	
GNOCCHI CAPRESE (NF) (VEG) (DFO)	28
Potato gnocchi, rich tomato sauce, buffalo mozzarella and basil	
RISOTTO BROCCOLINI E SALSICCIA (GF) (DFO) (FO) (NF)	28
Carnaroli rice, broccolini puree with pork and fennel sausage ragu	
PIZZA ROSSA	
LA REGINA (GFO) (NF) (FF) (VEG) (VGNO)	23
Tomato passata, fior di latte, buffalo mozzarella, basil	
SAN DANIELE (GFO) (NF) (FF) (DFO)	27
Tomato passata, fior di latte, prosciutto di San Daniele, buffalo mozzarella, rucola, shaved parmesan	
CALABRIA (GFO) (NF) (FF) (DFO)	25
Tomato passata, fior di latte, nduja, casalinga salame, oregano	
PARMIGIANA (GFO) (NF) (VEG)	24
Tomato passata, fior di latte, confit tomatoes, grilled eggplant, parmesan sauce	
PIZZA BIANCA	
SUMMER IN ITALY (GFO) (NF)	29
Fior di latte, stracciatella, marinated king prawns, fresh basil	
ROMAN LOVE (GFO) (NF) (DFO)	25
Fior di latte, rosemary potatoes, pork and fennel sausage, cavolo nero	
LA TOSCANA (GFO) (FF) (NF) (DFO)	25
Fior di latte, smoked caciocavallo, silverbeet, porchetta	
ORTOLANA (GFO) (NF) (VEG) (VGNO)	27
Fior di latte, porcini, portobello and oyster mushrooms, truffle oil	
SECONDI PIATTI	
PUNTA DI PETTO (GF) (NF)	40
Braised wagyu brisket "spezzatino" potato puree, mushroom ragu, red wine sauce	
COTOLETTA DI VITELLO (NF) (FF)	34
Parmesan & parsley crumbed veal, grilled lemon, baby capers	
POLLO ALLA GRIGLIA (GF) (DF) (NF)	32
Dijon marinated chicken, deboned, grilled, served with lemon and thyme	
PESCE DEL GIORNO	MP
Fish of the day	

CONTORNI	
INSALATA DI CAVOLFIOR (GF) (DF) (NF) (VGN)	3
Grilled cauliflower salad, shaved cauliflower, sunflower seed puree, chive oil	
ZUCCA ARROSTO (GF) (NF) (FF) (VEG)	15
Roasted pumpkin, beetroot relish, goat's cheese, crispy red quinoa, seeded mustard honey dressing	
FAGIOLINI ALLA BRACE (GF) (FF) (NF) (VGN)	13
Charcoal grilled green beans, mizuna leaves, red wine vinaigrette	
PATATE ARROSTO (DF) (NF) (VGN)	9
Roasted potatoes with garlic and rosemary	
INSALATA DEL CAPPO (GF) (NF) (FF) (VGN)	10
Cappo Sociale salad with lemon olive oil dressing	
DOLCI	
SEMIFREDDO AL CIOCCOLATO E CILIEGIE (GFO) (VEG)	17
Chocolate delicie with cherry compote, sheep's milk sorbet and pistachios	
PANNACOTTA ALLA VERBENA (GFO) (NFO) (VEG)	15
Lemon verbena pannacotta with baked summer berries and "cantucci" style biscuit.	
AFFOGATO ALLO ZABAIONE (GFO) (NFO) (VEG)	16
Zabaione ice cream, espresso, almond biscuit	
CAPPO SOCIALE TRIFLE (NF) (VEG)	18
Custard cream, "pan di spagna", poached yellow peaches and raspberry jelly	
COPPA SORBETTI (NF) (FF) (VGN)	14
Lemon, raspberry and chocolate sorbets	
FORMAGGI DEL GIORNO (GFO) (NFO) (VEG)	36
Three hand selected artisanal cheeses served with lavosh, quince paste, muscatels and walnuts	
BANQUET MENU	
MANGIA MANGIA 75PP	
* MINIMUM 2 GUESTS PLEASE ASK OUR STAFF	
ANALCOLICO (NON ALCOHOLIC)	
LURISIA STILL Mineral Water (750ml)	8.5
LURISIA SPARKLING Mineral Water (750ml)	8.5
LURISIA LIMONATA Lemon (275ml)	5
LURISIA GAZZOSA Sparkling Lemon (275ml)	5
LURISIA ARANCIATA ROSSA Blood Orange (275ml)	5
LURISIA CHINOTTO (275ml)	5
LE SPREMUTE DEL SOLE ARANCIATA ROSSA 100% Blood Orange Juice (300ml)	6
NON 1 SALTED RASBERRY & CHAMOMILE (750ml)	45
Carbonated Lightly, similar to that of PET Nat. Dry & lengthy fruit tannins	
NON 2 CARAMELISED PEAR & KOMBU (750ml)	45
Carbonated Lightly, similar to French farmhouse cider	
NON 5 LEMON MARMALADE & HIBISCUS (750ml)	45
In collaboration with Assembly Store. Lightly carbonated, similar to a petillant farmhouse gose	

VINO BOLLA (BUBBLES)			
NV	Vallate Prosecco Veneto. Italy	14	55
NV	Charles Pelletier Blanc de Blanc Burgundy. France	14	55
NV	Mumm Cordon Rouge (375ml) Reims. France		55
NV	Perrier Jouet Grand Brut Epernay. France. (VEG)		120
NV	Perrier Jouet Brut Rose Epernay. France. (VEG)		210
2011	Perrier Jouet Belle Epoque Epernay. France. (VEG)		340
2008	Dom Perignon Epernay. France. (VEG)		540
2012	Louis Roederer Cristal Reims. France. (BIO) (VEG)		520

VINO BIANCO LEGGERO e FRESCO (LIGHT & FRESH)			
2020	Babich Black Label Sauvignon Blanc Marlborough. NZ	13	55
2020	Port Phillip Estate Sauvignon Blanc Mornington Peninsula. VIC		65
2019	Craggy Range Te Muna Road Sauvignon Blanc Martinborough. NZ		80
2018	Henry Frost Riesling Clare Valley. SA. (ORG)	14	55
2018	Pazza by KT Riesling Clare Valley. SA. (ORG) (VGN)		65
2020	Riposte The Scimitar Riesling Clare Valley. SA		60
2019	Eden Hall Springton Riesling Eden Valley. SA		60
2019	Felton Road Riesling Central Otago. NZ. (BIO) (VGN)		75
2020	Pressing Matters ‘RD” Riesling Coal River Valley. TAS		65
2018	Santa & D’Sas Pinot Grigio King Valley. VIC		60
2019	Paladino Pinot Grigio Veneto. Italy	13	55
2019	Discovery Road Favorita Vermentino Barossa Valley. SA	13	55
2020	Nugan Pinot Grigio King Valley. VIC		55

STRUTTURATO e AROMATICO (TEXTURED & AROMATIC)			
2018	Contesa Pecorino Abruzzo. Italy		65
2018	Terre di Chieti Pecorino Abruzzo. Italy. (ORG) (VGN)		65
2020	Oliver’s Taranga Fiano McLaren Vale. SA. (ORG) (VGN)	14	65
2017	San Salvatore Trentenare Fiano Campania. Italy. (ORG)		95
2020	Ricca Terra Bronco Buster Riverland. SA. (ORG) (VGN)	13	55
2019	Monte Tondo Soave Veneto. Italy. (ORG) (VGN)	13	55
2019	Babich Black Label Pinot Gris Marlborough. NZ		50
2018	Curly Flat Pinot Gris Macedon Ranges. VIC. (ORG) (VGN)		85
2018	Red Claw Pinot Gris Mornington Peninsula. VIC. (VGN)		60

RICCO e AUDACE (RICH & BOLD)			
2018	Port Phillip Estate Red Hill Chardonnay Mornington Peninsula. VIC		75
2019	Snake + Herring ‘Tough Love’ Chardonnay Margaret River. WA		65
2018	Hollick Bond Road Chardonnay Connawarra. SA		60
2018	Babich Chardonnay Marlborough. NZ. (ORG)	14	50
2016	Curly Flat Chardonnay Macedon Ranges. VIC		110
2019	Ingram Road Chardonnay Heathcote. VIC. (BIO) (VGN)		55
2019	Felton Road Chardonnay Central Otago. NZ. (BIO) (VGN)		130

VINO ROSATO (ROSE)			
2019	Fighting Gully Road Sangiovese Beechworth. VIC. (ORG) (VGN)		60
2017	Santa & D’Sas King Valley. VIC		60
2020	Port Phillip Estate Salasso Mornington Peninsula. VIC		65
2019	LES PEYRAUTINS Languedoc-Rouissillom. France. (VGN)	14	55

VINO NATURALE (SKIN CONTACT / ORANGE WINE)			
2019	Muddy Water Skin Ferment Gewurz Riesling Waipara Valley. NZ. (BIO)		65
2019	Smallfry Barossa Isolar Riesling Roussanne Barossa Valley. SA. (BIO)		65
2019	Smallfry Barossa Jellyfish Grenache Barossa Valley. SA. (BIO)		65
2019	Smallfry Barossa Eclectik Violet Grenache Cinsault Barossa Valley. SA. (BIO)		60

VINO ROSSO LEGGERO e PROFUMATO (LIGHT & SCENTED)			
2019	Duck Shoot Pinot Noir Adelaide Hills. SA	13	55
2019	Black Cottage Pinot Noir Marlborough. NZ. (VGN)		55
2018	Helen’s Hill Long Walk Pinot Noir Yarra Valley. VIC		65
2019	Red Claw Pinot Noir Mornington Peninsula. VIC. (VGN)		70
2018	Bellingham Estate Main Ridge Pinot Noir Mornington Peninsula. VIC. (BIO) (VGN)		75
2019	Port Phillip Estate Red Hill Pinot Noir Mornington Peninsula. VIC		80
2016	Curly Flat Pinot Noir Macedon Ranges. VIC. (VGN)		120
2019	Giant Steps Pinot Noir Yarra Valley. VIC. (VGN)		80
2019	Craggy Range Te Muna Road Pinot Noir Martinborough. NZ		110
2018	Giovanni Rosso Nebbiolo Piemonte. Italy		110
2017	Vietti Nebbiolo Perbacco Langhe Piemonte. Italy. (VGN)		105
2020	Te Mata Gamay Noir Hawkes Bay. NZ. (BIO) (VGN)		55

SAPIDO e SECCO (SAVOURY & DRY)			
2018	Aquilani Sangiovese Tuscany. Italy	13	55
2019	Fighting Gully Road Sangiovese Beechworth. VIC. (ORG) (VGN)		65
2017	Pico Maccario Lavignone Barbera d’Asti Piemonte. Italy	15	65
2018	Longview Vista Shiraz Barbera Adelaide Hills. SA	13	55
2017	Vignetti Le Monde Cabernet Franc Friuli. Italy. (VGN)		65
2019	Ricca Terra Nero d’Avola Riverland. SA. (VGN)	13	55

MUSCOLOSO e SCURO (MUSCULAR AND DARK)			
2016	Fighting Gully Road Aglianico Alpine Valley. VIC. (ORG) (VGN)		80
NV	Pazzo Red Blend Clare Valley. VIC. (VGN)		65
2019	Ingram Road Shiraz Heathcote. VIC. (BIO) (VGN)		55
2019	Scotchman’s Hill Shiraz Bellarine Peninsula. VIC. (VGN)	13	65
2018	Yangarra Estate Shiraz McLaren vale. SA. (BIO) (VGN)		65
2018	Helen’s Hill ‘Hill Top’ Syrah Yarra Valley. VIC		70
2015	Heathcote Estate Shiraz Heathcote. VIC. (VGN)		110
2018	Barossa Valley Estate E&E Black Pepper Shiraz Barossa Valley. SA		195
2018	Wicks Estate Cabernet Sauvignon Adelaide Hills. SA. (VGN)		55
2017	Lake Breeze Cabernet Sauvignon Langhorne Creek. SA. (VGN)		55
2018	Hollick Cabernet Sauvignon Coonawarra. SA		60
2018	Messapi Primitivo Puglia. Italy	14	60

VINO DOLCE (DESSERT WINE)			
2003	Rosetti Vinsanto Del Chianti (60ml)		14
	Cappo Sociale Limoncello (30ml)		12

SPILLARE LA BIRRA (TAP BEER)			
BIRRA MORETTI Lager (400ml)	13	WHITE RABBIT Dark Ale (400ml)	11
ASAHI SUPER DRY Lager (400ml)	13	LITTLE CREATURES Pale Ale (400ml)	11
KIRIN Lager (400ml)	13	JAMES SQUIRE Apple Cider (400ml)	11
FURPHY Ale (400ml)	11	SAPPORO Lager (400ml)	13
KOSCIUSZKO Pale Ale (400ml)	11	COEDO MARIHANA IPA (400ml)	13
PANHEAD XPA (400ml)	11	PERONI Rozzo (330ml) Btl	11
WHITE RABBIT White Ale (400ml)	11	PERONI Leggera (330ml) Btl	10

COCKTAILS	
ICHI NI YUZU SPRITZER	20
Yuzu shu, Maraschino, Apricot brandy, Prosecco	
MOREISH SPRITZ	20
Montenegro, Grapefruit, Rhubarb Bitters, Prosecco	
LIMONCELLO SOUR	22
Limoncello, Wyborwa, Lemon, Egg White	
VOLARE	24
Beefeater, Luxardo, Crème de Violette, Pear Syrup, Lemon Juice, Egg white	
LYCHEE PARADISE	24
Lychee Liqueur, Wyborwa, Egg White, Champagne Syrup, Yuzu	
CAFÉ BREEZE	23
Paladino Pinot Grigio, Limoncello, Frangelico, Lemon, Soda	
MEDITERREAN SUNRISE	20
Aperol, Grapefruit, Lemon Juice, Agave, Rhubarb Bitters, Tonic	
HAPA SLING	24
Rice Shochu, Kokuto Umeshu, Benedictine, Yuzu, Grenadine, Peach Bitters, Pineapple	
CAPPO GARDEN NEGRONI	22
Orange & Rosemary Infused Gin, Campari, Rooibos Tea Infused Vermouths, Thyme, Cherry Bitters	
ITALIAN JOB	26
Italicus, Tanqueray, Yuzu, Ginger Syrup, Ginger Beer	
MONTE CRISTO	24
Montenegro, Beefeater, Antica Formula, Angostura Bitters	
VENETIAN SUNSET	22
Ballantines 12 Years, Campari, Antica Formula, Orgeat, Orange	
TUCAN JAM	24
Infused Vodka with Orange Kaffir Lime and Vanilla, Passionfruit, Honey	
MANGO ITALIANO	23
Amaretto Disaronno, Spiced Rum, Orange Curacao, Lime, Mango Jam	
SENRITA	23
Olmecca Plata, Cointreau, Grapefruit, Lemon, Rosemary	

MOCKTAILS	
CAPPO ROSSO	12
Italian Blood Orange, Lemon, Strawberry, Ginger	
MOCK BERRY MOJITO	12
Lime, Mint, Passionfruit, Apple, Strawberry, Blueberry, Honey	
MINT GINGER SMASH	12
Grapefruit, Lime, Agave Nectar, Dry Ginger Ale, Angostura Bitters	

* PUBLIC HOLIDAYS INCUR A 15% SURCHARGE | ALL CREDIT CARD PAYMENT INCUR A SURCHARGE