
Primi Piatti

Bruschetta	10	Herb & garlic bread	7.50	Gamberi all'aglio	20
Toasted Italian bread with freshly chopped tomato, onion & basil		Four slices per serve		Prawns pan cooked with garlic	
Calamari fritti	18	Calamari alla griglia	18	Cape sante	20
Squid in a light batter & deep fried		Squid grilled with lemon, garlic & parsley		Scallops in a light batter and deep fried	
Calamari all'aglio	18	Gamberi impanati	18	Misto mare	20
Squid in garlic, parsley & cream sauce		Prawns crumbed & deep fried		Scallops, squid & prawns deep fried	

Soup & bread complimentary with all main courses

Pasta

Spaghetti alla bolognese	22 / 25	Ravioli alla bolognese	23 / 26	Penne con quattro formaggi	26 / 29
Spaghetti tossed with garlic, parsley and oil		Meat ravioli in a classic bolognese sauce		Penne with four cheeses (parmesan, blue, ricotta & mozzarella)	
Spaghetti marinara	30 / 35	Ravioli con spinaci e ricotta alla panne e funghi	26 / 29	Penne napoletana	20 / 22
Squid, scallops & prawns marinated in garlic, chilli, olive oil & mixed with spaghetti		Spinach & ricotta ravioli in a cream, tomato & mushroom sauce		Penne tossed with fresh tomato sauce	
Ravioli alla panna e funghi	26 / 29	Pappardelle della casa	27 / 30	Vegetable Lasagna	28
Meat ravioli in a cream, tomato & mushroom sauce		Pappardelle with tomato, capsicum, bacon & chilli		Layers of pasta, vegetables and fresh tomato sauce	
				Lasagna	28
				Traditional meat lasagna	

Pesce

Seafood dishes are served with salad or vegetables

Calamari fritti	28 / 33	Gamberi impanati	32	Misto mare	29 / 34
Squid in a light batter & deep fried		Prawns crumbed & deep fried		Scallops, squid & prawns deep fried	
Calamari all'aglio	28 / 33	Gamberi all'aglio	34	Spiedini di pesce alla griglia	35
Squid in garlic, parsley & cream sauce		Prawns pan cooked with garlic		Skewers of grilled squid, scallops & prawns	
Calamari alla griglia	28 / 33	Cape sante	29 / 34	Pesce alla griglia	28 / 33
Squid grilled with lemon, garlic & parsley		Scallops in a light batter and deep fried		Grilled fish fillets of the day	

Carne

Meat dishes are served with salad or vegetables

Saltimbocca	33	Cotoletta	28/33	Bistecca di filetto alla panna e funghi	44
Veal pan cooked with white wine & topped with prosciutto & cheese		Crumbed veal		Fillet steak with creamy mushroom sauce	
Scaloppine al vino bianco	33	Cotoletta con pomodoro	29/34	Filet mignon	44
Medallions of veal pan cooked with white wine		Crumbed veal topped with fresh tomato sauce		Fillet of beef wrapped with bacon, served with grilled tomato & mushrooms	
Scaloppine alla marsala	33	Cotoletta alla parmigiana	30/35	Bistecca fiorentina	42
Medallions of veal cooked with a sweet marsala sauce		Crumbed veal with fresh tomato sauce & melted cheese		T-bone steak	
Scaloppine piccanti con pomodoro e peperoncini	35	Filetto di maiale alla friulana	29/35	Braciole di vitello	35
Medallions of veal cooked with fresh tomato & chilli		Pork fillet pan cooked with garlic, parsley & cream		Veal chop	
Scaloppine alla panna e funghi	35	Pollo arrosto	30	Bistecca alla griglia	35
Medallions of veal cooked with a cream & mushroom sauce		Roast chicken with spaghetti		Grilled porterhouse steak	

Sides

Served only with main course

Spaghetti alla bolognese	3,50	Ravioli	5	Bowl of chips	6
Spaghetti aglio e olio	3,50	Lasagna	6	Mushroom sauce	3
Spaghetti marinara	10	Garden salad	8	Pepper sauce	3
				Garlic & cream sauce	3

Bevande

BYO		Coca Cola	4	Chinotto	4
Wine (per bottle)	2	Coke No Sugar	4	Mineral water 500ml	7
Beer (per bottle)	1	Lemonade	4	Apple juice	4
(per six pack)	4	Lemon Lime & Bitters	4	Orange juice	4

All prices include GST

Allergies: Please speak to a staff member if you have any questions regarding allergies

Capri
RESTAURANT FREMANTLE

Bambini

For children 12 and under

\$12

Soup of the day

plus a choice of

Spaghetti bolognese and chips

Penne napoletana and chips

Lasagna and chips

Fish and chips

and

Vanilla ice cream with

Chocolate, strawberry or caramel topping
