
Primi Piatti

Bruschetta 10

Toasted Italian bread with freshly chopped tomato, onion & basil

Calamari fritti 18

Squid in a light batter & deep fried

Calamari all'aglio 18

Squid in garlic, parsley & cream sauce

Herb & garlic bread 7,50

Four slices per serve

Calamari alla griglia 18

Squid grilled with lemon, garlic & parsley

Gamberi impanati 18

Prawns crumbed & deep fried

Gamberi all'aglio 20

Prawns pan cooked with garlic

Cape sante 20

Scallops in a light batter and deep fried

Misto mare 20

Scallops, squid & prawns deep fried

Soup & bread complimentary with all main courses

Pasta

Spaghetti alla bolognese 23 / 26**Spaghetti aglio e olio** 21 / 23

Spaghetti tossed with garlic, parsley and oil

Spaghetti marinara 31 / 36

Squid, scallops & prawns marinated in garlic, chilli, olive oil & mixed with spaghetti

Ravioli alla bolognese 24 / 27

Meat ravioli in a classic bolognese sauce

Ravioli alla panna e funghi 27 / 30

Meat ravioli in a cream, tomato & mushroom sauce

Ravioli con spinaci e ricotta alla panna e funghi 27 / 30

Spinach & ricotta ravioli in a cream, tomato & mushroom sauce

Pappardelle della casa 28/31

Pappardelle with tomato, capsicum, bacon & chilli

Penne napoletana 21 / 23

Penne tossed with fresh tomato sauce

Lasagna 29

Traditional meat lasagna

Pesce

Seafood dishes are served with salad or vegetables

Calamari fritti 29 / 34

Squid in a light batter & deep fried

Calamari all'aglio 29 / 34

Squid in garlic, parsley & cream sauce

Calamari alla griglia 29 / 34

Squid grilled with lemon, garlic & parsley

Gamberi impanati 33

Prawns crumbed & deep fried

Gamberi all'aglio 35

Prawns pan cooked with garlic

Cape sante 30 / 35

Scallops in a light batter and deep fried

Misto mare 30 / 35

Scallops, squid & prawns deep fried

Spiedini di pesce alla griglia 36

Skewers of grilled squid, scallops & prawns

Pesce alla griglia 30 / 35

Grilled fish fillets of the day

Carne

Meat dishes are served with salad or vegetables

Saltimbocca Veal pan cooked with white wine & topped with prosciutto & cheese	33	Cotoletta Crumbed veal	28/33	Bistecca di filetto alla panna e funghi Fillet steak with creamy mushroom sauce	47
Scaloppine al vino bianco Medallions of veal pan cooked with white wine	33	Cotoletta con pomodoro Crumbed veal topped with fresh tomato sauce	29/34	Filet mignon Fillet of beef wrapped with bacon, served with grilled tomato & mushrooms	47
Scaloppine alla marsala Medallions of veal cooked with a sweet marsala sauce	33	Cotoletta alla parmigiana Crumbed veal with fresh tomato sauce & melted cheese	30/35	Bistecca fiorentina T-bone steak	46
Scaloppine piccanti con pomodoro e peperoncini Medallions of veal cooked with fresh tomato & chilli	35	Filetto di maiale alla friulana Pork fillet pan cooked with garlic, parsley & cream	29/35	Bistecca alla griglia Grilled porterhouse steak	38
Scaloppine alla panna e funghi Medallions of veal cooked with a cream & mushroom sauce	35	Pollo arrosto Roast chicken with spaghetti	30		

Sides

Served only with main course

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

Bevande

BYO		Coca Cola	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

\$14

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
