

Welcome

DOBRODOSLI BENVENUTI

alla Grotta Capri

Starters

Garlic Bread	3.5
Herb Bread	3.5
Traditional Bruschetta	7

Side Dishes

Italian Lettuce Salad	8
Italian salad with lettuce and olives	11
Rocket & Parmesan Salad	14
French Fries (chips)	8

OYSTER Lovers

Natural	½ dozen	14	dozen	23
Kilpatrick	½ dozen	15	dozen	25
Mornay	½ dozen	16	dozen	26
Combination		4+4+4		26

ENTREE

	ENTREE	MAIN
NEONATA	18	
Baby whitebait fritters with a hint of garlic on parmesan Crust with fresh asparagus spears		
BOMBOLETTI DI RICOTTA		
Zucchini and shallot ricotta balls topped with A three cheese sauce	18	
INSALATA di POLIPO		
Grilled baby octopus served with shallot, Garlic & lettuce	19	29
ANTIPASTO	17	
Selection of grilled vegetables, cured meat & cheese		
COLD SEAFOOD PLATE		
Prawns, oysters, salmon with lemon & cocktail sauce	19	
ZUPPA di COZZE		
Local black mussels in tomato, garlic & white wine	18	28
GAMBERI all' AGLIO		
Sizzling prawns, garlic, chilli, tomato & white wine	19	32

SALT AND PEPPER SQUID

With fresh lemon wedges and tartar sauce 18 28

ASPARACI alla SICILIANA 18

Fresh asparagus spears wrapped in prosciutto
& provolone cheese, crumbed & deep fried & drizzled with alol 18

MAINS

SCALOPPINE ai FUNGHI

Veal with mushroom, garlic & white wine 22

SCALOPPINE ala "GROTTA CAPRI"

Veal with ruffled button & porcini mushrooms in a light
Cream sauce. 28

SCALOPPINE MARSALA

Veal with caramelised shallots in a marsala reduction 27

SCALOPPINE MARE MONTE

Veal with Queensland banana prawns, with garlic & basil 29
Brandy cream tomato sauce

POLLO BOSCAIOLA

Chicken breast with bacon, mushroom & 26
white wine cream sauce

POLLO ALESSASNRO

Chicken breast with roasted red pepper in a brandy
green peppercorn, nutmeg sauce 28

POLLO SAVOIA

Pan fried chicken fillet flamed with brandy, 28
green peppercorns, Dijon mustard, Pancetta, orange zest
and cream.

Twice cooked LAMB SHANKS

Lamb grilled then ovenbraised in a shiraz 26
sauce served on a potato mash .

EYE FILLET

Grilled with choice of: 32
Brandy green peppercorn or garlic mushroom
White wine cream sauce or Diane dauce.

SEAFOOD

SALMONE "Al Capone" 29

Fresh salmon grilled fillet with garlic, shallot, olives
Tomato & white wine.

WILD CAUGHT 33

Northern Territory Barramundi & prawns

poached with garlic, basil, chilli, tomato & white wine

GAMBERI alla GRIGLIA 29

BBQ king prawns served on a rice pilaf with a fresh
Samoriglio dressing (lemon, parsley & extra virgin olive oil)

THE MOBSTER HALF WHOLE

Lobster Mornay served with rice pilaf 37 65

GROTTA MOB 130

Two level hot & cold seafood platter - minimum 2 people

Cold plate: ½ lobster; king prawns, crab, smoked salmon, & natural oysters

Hot plate: BBQ king prawns, mussels, garlic prawns, fish fillet, fried calamari &

Grilled octopus

PASTA ENTREE MAINS

CANNELLONI RICCOTTA 17 22

Home made crapes fille with ricotta & spinach

With tomato & béchamel

GNOCCHI al GORGONZOLA 18 24

Home made potato dumplings, pine nuts, gorgonzala &

Parmesan cheese & cream

FETTUCINE NEPTUNE 23 28

FWith blue swimmer crab meat & Northern QLD king prawns

Sautéed with garlic ginger& chilly flamed with brandy in tomato

With dash of cream

SPAGHETTI MARINARA	23	28
Fresh seafood mix of the day, poached with garlic, shallots sauteed With garlic, chilli, white wine & creamy Napoli sauce.		
LINGUINE CAPO di MONTE	23	28
Sautéed with king prawns, smoky bacon, chilli shallots in a lite tomato sauce.		
PENNE PRIMAVERA	19	24
With bacon, mushrooms, shallots & peas in a White wine cream sauce.		
ITALIAN VEGETARIAN RISSOTO	18	23
With fresh vegetables of the day in a vegetable stock		

GROTTA CAPRI – AUSTRALIA’S ICONIC ITALIAN RESTAURANT