



Private Dining



Capriccio Osteria brings the freshness & sunshine of the Amalfi Coast to the menu in the form of tasty handmade pasta dishes, wood-fired pizza & desserts with modern Australian twists, all designed to be shared in the middle of the table in true Osteria style.

Flexible and warm spaces for private dining, accomodating groups from as little as 10 guests or as many as 70. We have a couple of styled areas; Our popular private room is located on the first floor and is the perfect space for a wide range of events from Christmas parties, corporate lunch & dinners, christenings, small weddings to milestone birthdays.

Please contact our event organiser to provide further details of your event, including a deposit to secure your reservation.

GUIDELINES

OPERATION HOURS

Capriccio's private dining rooms are available for hire Tuesday - Sunday

Lunch 12pm - 4:30pm

Dinner 5:30pm until late

SEATING OCCUPANCY

Bar Area up to 35 pax

Upper Level up to 50 pax

Outside Dining up to 30 pax

STANDING COCKTAIL

Bar Area up to 45 pax

Upper Level up to 70 pax

Outside Dining up to 60 pax

MINIMUM CHARGE

There are no additional charges to reserve a private room, provided a minimum cost is reached depending on which day and time. We would be happy to provide a detailed quote based on your specific requirements.

The minimum cost will need to be met with food and beverage consumption. Any shortfall will be charged as a room hire fee.

For availability, pricing or any other queries please contact our event organiser, Michele Rispoli at eat@capriccio.sydney or call 9572 7607 59

RESERVATION CONDITIONS

Bookings are excepted on a first come, first served basis, once availability is confirmed and a holding deposit has been made, it guarantees your space.

We require any changes to final numbers 24hours before the function or you will be charged the food portion of the missing persons. Cancellations made with less than 48hours notice will forfeit the holding deposit.

DRINKS PACKAGES

Unlimited drinks packages include only drinks listed in each package for 3 hours from the start time of the event. All other beverages ordered will be charged on consumption at the end of the function.

RSA laws apply & enforced. In case of RSA enforcement no refunds or extensions granted. Capriccio reserves the right to refuse any guest service of alcohol according to their discretion.

WHEELCHAIR ACCESS

While we can accomodate wheelchair access downstairs, unfortunately we are unable to provide wheelchair access to upstairs functions.

Menu 49

2 Course Sharing Menu \$49pp
minimum 10 people

antipasto

House-made rosemary & sea salt focaccia
Prosciutto di Parma

pasta made by hand

PLEASE SELECT ANY TWO DISHES

Squid ink spaghetti with blue swimmer crab, chilli & basil
Saffron Fettuccine with Moreton bug, zucchini, tomato & shellfish butter
Radiatori with wagyu beef ragu, Grana padano
Pumpkin & Ricotta Ravioli with sage, brown butter and almonds
Chilli Gemelli with pipis, cuttlefish & tomato butter

Menu 59

3 Course Sharing Menu \$59pp
minimum 10 people

antipasto

House-made rosemary & sea salt focaccia
Prosciutto di Parma
Stracciatella, blistered grapes, vincotto & hazelnut

pasta made by hand

PLEASE SELECT ANY TWO DISHES

Squid ink spaghetti with blue swimmer crab, chilli & basil
Saffron Fettuccine with Moreton bug, zucchini, tomato & shellfish butter
Radiatori with wagyu beef ragu, Grana padano
Pumpkin & Ricotta Ravioli with sage, brown butter and almonds
Chilli Gemelli with pipis, cuttlefish & tomato butter

secondo

Wood-fired Porchetta with pear, pickled green tomato & braised swiss chard
Panfried John Dory with mussels, white bean & potato puree, saffron
Radicchio, rocket, shaved fennel & persimmon

Classic Menu

4 Course Sharing Menu \$69pp
minimum 10 people

antipasto

House-made rosemary & sea salt focaccia
Prosciutto di Parma
Stracciatella, blistered grapes, vincotto & hazelnut

pasta made by hand

PLEASE SELECT ANY TWO DISHES

Squid ink spaghetti with blue swimmer crab, chilli & basil
Saffron Fettuccine with Moreton bug, zucchini, tomato & shellfish butter
Radiator with wagyu beef ragu, grana padano
Pumpkin & Ricotta Ravioli with sage, brown butter and almonds
Chilli Gemelli with pipis, cuttlefish & tomato butter

secondo

Panfried John Dory with mussels, white bean & potato puree, saffron
Red wine braised Beef cheek with saffron & pea risotto, cavolo nero

Radicchio, rocket, shaved fennel & persimmon

dolce

Cannoli
Sweet pastry filled with pistachio cheesecake

Signature Menu

5 Course Sharing Menu \$85pp
minimum 10 people

antipasto

House-made rosemary & sea salt focaccia
Prosciutto di Parma
Stracciatella, blistered grapes, vincotto & hazelnut

entree

Roasted baby carrots with harissa, chickpea hummus & sesame
Flowering cauliflower with whipped feta, currants & pine nuts
Beef Carpaccio with aioli, pickled beetroot, rocket & Jerusalem artichoke

pasta made by hand

PLEASE SELECT ANY TWO DISHES

Squid ink spaghetti with blue swimmer crab, chilli & basil
Saffron Fettuccine with Moreton bug, zucchini, tomato & shellfish butter
Radiatori with wagyu beef ragu, Grana padano
Pumpkin & Ricotta Ravioli with sage, brown butter and almonds
Chilli Gemelli with pipis, cuttlefish & tomato butter

secondo

PLEASE SELECT ANY TWO DISHES

Wood-fired Porchetta with pear, pickled green tomato & braised swiss chard
Panfried John Dory with mussels, white bean & potato puree, saffron
Red wine braised Beef cheek with saffron & pea risotto, cavolo nero

Crispy fried potatoes with rosemary salt
Radicchio, rocket, shaved fennel & persimmon

dolce

Cannoli
Sweet pastry filled with pistachio cheesecake

Italian Feast

5 Course Sharing Menu \$100pp

minimum 12 people

antipasto

House-made rosemary & sea salt focaccia
Prosciutto di Parma
Stracciatella, blistered grapes, vincotto & hazelnut

entree

Roasted baby carrots with harissa, chickpea hummus & sesame
Flowering cauliflower with whipped feta, currants & pine nuts
Beef Carpaccio with aioli, pickled beetroot, rocket & Jerusalem artichoke
Roasted octopus with 'nduja butter, potato, almond & watercress

pasta made by hand

PLEASE SELECT ANY TWO DISHES

Squid ink spaghetti with blue swimmer crab, chilli & basil
Saffron Fettuccine with Moreton bug, zucchini, tomato & shellfish butter
Radiatori with wagyu beef ragu, Grana padano
Pumpkin & Ricotta Ravioli with sage, brown butter and almonds
Chilli Gemelli with pipis, cuttlefish & tomato butter

secondo

PLEASE SELECT ANY TWO DISHES

Porchetta with apple puree, pickled celeriac & rocket
Salt Baked Snapper with roasted capsicum & tomato salsa
Bistecca alla Fiorentina, 1 kg T-bone steak with rocket & shaved parmesan
Panfried John Dory with mussels, white bean & potato puree, saffron
Red wine braised Beef cheek with saffron & pea risotto, cavolo nero

Radicchio, rocket, shaved fennel & persimmon
Crispy fried potatoes with rosemary salt

dolce

Cannoli
Sweet pastry filled with pistachio cheesecake

Canapé stand up cocktail

The final canapé menu should be a balanced selection from the list below, with a minimum of two pieces from each section of seafood, meat, vegetarian, and more substantial food, and sweet canapés (optional). (Available Lunch & Dinner)

Our Canapé menu is an example, minor changes can occur due to seasonally availability. If there is something in particular you are looking for, please reach out and ask us, we will be happy to accommodate.

Vegetarian

toasted sea salt & rosemary focaccia |\$3
pizza frita caprese |\$5
potato & pecorino croquette |\$4.5
saffron, pea & mozzarella arancini |\$4.5
gazpacho shot with basil oil |\$5 **gluten free**
seasonal vegetable & halloumi grilled skewers |\$5 **gluten free**

Seafood

oysters with eschalot & raspberry vinegar |\$5 **gluten free**
salmon tartare & avocado buckwheat cracker |\$6
crostini with cured ocean trout, roe, dill & creme fraiché |\$7
steamed king prawns with cocktail sauce |\$8 **gluten free**
wood fired scallops with pea puree & crispy pancetta |\$7 **gluten free**
Grilled octopus skewer with N'Duja |\$8 **gluten free**

Meat

gnoccho fritto with prosciutto |\$4.5
piadina with porchetta, stracchino & rocket |\$6
chicken liver pate with brioche & port jelly |\$5
beef tartare crostini with horseradish cream |\$6
Italian sausage stuffed mushrooms |\$6 **gluten free**
smoked chicken wings with 'nduja mayonnaise |\$5 **gluten free**
veal & pork meatballs in sugo |\$7 **gluten free**
beef skewers with chimi churi |\$6 **gluten free**
bombette - pork neck rolled with provolone & sun-dried tomato |\$10 **gluten free**

Substantial

chargrilled tiger prawn skewer |\$12 **gluten free**
tempura zucchini flower filled with scallop mousse |\$13
greek-style lamb cutlets |\$15 **gluten free**
orecchiette with tomato, buffalo mozzarella & basil |\$12
maccheroncini with lamb ragu, pine nut pangrattato |\$14
Fregola, prawns & bottarga |\$15
risotto three cheese |\$10 **gluten free**

Sweet Canapé

mini pavlova with raspberry & mascarpone cream, roasted peach |\$4 **gluten free**
profiterole filled with vanilla bean custard |\$5
dark chocolate tartlets |\$4.5
pistachio cannoli |\$6

Beverage packages

Groups are able to pre select drinks or order them on consumption on the day. However to keep things simple we offer two drinks packages which offer unlimited set drinks for three hours.

casa package

\$39 per guest
unlimited for 3 hours

House white wine
House red wine

Peroni Red

soft drink
still & sparkling water

premium package

\$55 per guest
unlimited for 3 hours

Prosecco / Aperol spritz

Choice of wines
(arranged with functions manager prior)

Peroni Red/ Menebrea

soft drink
still & sparkling water

Add-ons

Arrival Aperol Spritz \$12pp

Arrival Prosecco \$10pp

House Spirits \$10pp

Per Extra Hour \$12pp

The drinks packages above are strictly limited to the specified beverages and are available for the whole group only for functions of 10 or more. RSA laws apply and are enforced. In case of RSA enforcement no refunds or extensions granted and Capriccio reserves the right to refuse any guest service of alcohol according to their discretion.
