



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 20 pax

Upper Level up to 38 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 of \$1500.00 is reached.

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

We would be happy to provide a detailed quote based on your specific requirements.

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 function. 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 45

3 Course Sharing Menu \$45pp
minimum 12 people

antipasto

House-made rosemary & sea salt focaccia
Prosciutto di Parma
Pea & saffron arancini with aioli

Pasta

PLEASE SELECT ANY TWO DISHES

Tomato rigatoni with pancetta, broad beans & crispy parmesan
Squid Ink spaghetti with blue swimmer crab, chilli & basil
Beetroot & ricotta ravioli with brown butter & poppy seeds

DOLCE

Cannoli filled with coconut & white chocolate mousse & fresh mango

CLASSIC *Menu*

5 Course Sharing Menu \$59 pp
minimum 12 people

antipasto

House-made rosemary & sea salt focaccia
Prosciutto di Parma
Pea & saffron arancini with aioli

Entree

Beef Carpaccio with aioli, rocket & crispy Jerusalem artichokes
Wood-fired asparagus with parmesan custard, pine nuts & currants

Pasta

PLEASE SELECT ANY TWO DISHES

Tomato rigatoni with pancetta, broad beans & crispy parmesan
Squid Ink spaghetti with blue swimmer crab, chilli & basil
Beetroot & ricotta ravioli with brown butter & poppy seeds

secondo

Red spot whiting, roasted zucchini, aqua pazza, tomato & parsley salsa
Flank steak with roasted asparagus, smoked tomato confit & chimi churri

Mixed leaf salad

DOLCE

Cannoli filled with coconut & white chocolate mousse & fresh mango

SIGNATURE *Menu*

5 Course Sharing Menu \$85 pp
minimum 12 people

ANTIPASTO

Sicilian green olives marinated with fennel & orange

House-made rosemary & sea salt focaccia

Prosciutto di Parma

Pea & saffron arancini with aioli

entree

Beef Carpaccio with aioli, rocket & crispy Jerusalem artichokes

Roasted broccolini, whipped feta, sesame & almond

N'duja roasted octopus with cannelloni beans, celery & green beans

PASTA

PLEASE SELECT ANY TWO DISHES

Tomato rigatoni with pancetta, broad beans & crispy parmesan

Squid Ink spaghetti with blue swimmer crab, chilli & basil

Beetroot & ricotta ravioli with brown butter & poppy seeds

Pea Tagliatelle with slow cooked lamb shank & pistachio

secondo

PLEASE SELECT ANY TWO MAIN DISHES

Red spot whiting, roasted zucchini, aqua pazza, tomato & parsley salsa

Flank steak with roasted asparagus, smoked tomato confit & chimi churri

Moroccan spiced lamb rump with caponata

Mixed leaf salad

Roasted potato with rosemary salt

DOLCE

Cannoli filled with coconut & white chocolate mousse & fresh mango

ITALIAN Feast

6 Course Sharing Menu \$100 pp

minimum 12 people

antipasto

Sicilian green olives marinated with fennel & orange

House-made rosemary & sea salt focaccia

Classic Salumi board, buffalo mozzarella, duck pate, crostini & marinated vegetables

Pea & saffron arancini with aioli

entree

Beef Carpaccio with aioli, rocket & crispy Jerusalem artichokes

N'duja roasted octopus with cannelloni beans, celery & green beans

Wood-fired asparagus with parmesan custard, pine nuts & currants

Pasta

PLEASE SELECT ANY TWO DISHES

Tomato rigatoni with pancetta, broad beans & crispy parmesan

Squid Ink spaghetti with blue swimmer crab, chilli & basil

Beetroot & ricotta ravioli with brown butter & poppyseeds

Pea Tagliatelle with slow cooked lamb shank & pistachio

secondo

PLEASE SELECT ANY TWO MAIN DISHES

Salt Baked Snapper with roasted capsicum & tomato salsa

Bistecca alla Fiorentina , 1 kg T-bone steak with rocket & shaved parmesan salad

Moroccan spiced lamb rump with caponata

Mixed leaf salad

Roasted potato with rosemary salt

DOLCE

Cannoli filled with coconut & white chocolate mousse & fresh mango

CHEESE

Local & Italian assortment of cheese
with candied nuts, pear paste & lavosh

COAST LINE *Feast*

6 Course Sharing Menu \$120 pp
minimum 15 people

TO START

Sydney rock oysters with lemon, lime & vodka granita

antIPASTO

Sicilian green olives marinated with fennel & orange

House-made rosemary & sea salt focaccia

Classic Salumi board, buffalo mozzarella, duck pate, crostini & marinated vegetables

Pea & saffron arancini with aioli

entree

Beef Carpaccio with aioli, rocket & crispy Jerusalem artichokes
N'duja roasted octopus with cannelloni beans, celery & green beans

Wood-fired asparagus with parmesan custard, pine nuts & currants

Wood-fired tiger prawns with crustacean butter

Fried calamari with lemon aioli

PASTA

PLEASE SELECT ANY TWO DISHES

Tomato rigatoni with pancetta, broad beans & crispy parmesan

Squid Ink spaghetti with blue swimmer crab, chilli & basil

Beetroot & ricotta ravioli with brown butter & poppy seeds

Pea Tagliatelle with slow cooked lamb shank & pistachio

secondo

PLEASE SELECT ANY TWO MAIN DISHES

Salt Baked Snapper with roasted capsicum & tomato salsa

Bistecca alla Fiorentina , 1 kg T-bone steak with rocket & shaved parmesan salad

Moroccan spiced lamb rump with caponata

Mixed leaf salad

Roasted potato with rosemary salt

DOLCE

Cannoli filled with coconut & white chocolate mousse & fresh mango

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)

VEGETARIAN

- toasted olive & rosemary focaccia |\$3
- pizza frita caprese |\$4
- potato, pea & pecorino croquette |\$4
- leek & taleggio arancini |\$4
- whipped ricotta with fig & hazelnut crisps |\$3
- 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
- bilini with cured ocean trout, roe, dill & creme friaché |\$7
- steamed king prawns with cocktail sauce |\$8 **gluten free**
- wood fired scallops with pea puree & crispy pancetta |\$7 **gluten free**
- Grilled baby octopus skewer with bean salad |\$7 **gluten free**

MEAT

- gnoccho frito with prosciutto |\$2
- piadina with porchetta, stracchino & rocket |\$5
- duck 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 |\$8 **gluten free**
- cotechino slider with caponata |\$8

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 peanut butter cream |\$5
- dark chocolate custard 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

\$30 per guest
unlimited for 3 hours

House white wine from Tuscany
House red wine from Tuscany

Peroni Red

soft drink
still & sparkling water

Premium package

\$45 per guest
unlimited for 3 hours

Prosecco / Aperol spritz

Choice of 3 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.

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the right to refuse any guest service of alcohol according to their discretion.