



MENU





Old and New

La Capannina. A cosy venue comfortably sitting on the beach, kissed daily by the sun. A place where time feels lighter on your shoulders and childhood dreams are joined with the excitement of all that is modern. What sort of inspiration took the shape of such a place?

First of all, we wanted to pay tribute to pure, traditional Italian cuisine. It is possibly the happiest food out there - you can only associate it with sun, laughter, love and family. While keeping tradition deep within the core of the whole La Capannina concept, we chose to pour our creativity in the area of techniques and executions.

Take our pizza range, for instance. While the humble basic ingredients give you a taste of authentic Italian cuisine, a whole new world of unique combinations is revealed when creativity complements skill. Keeping what is essential and building on that foundation, the Gourmet Pizza range is a beautiful demonstration of the superior techniques and creative presentations at play.

Far and Close

Our Italian ingredients travel half way around the globe to keep our food authentic, but also to meet with the amazing variety of products Western Australia has to offer - Swan Valley and Margaret River in particular. So when you eat our food, you enjoy a bit of Italy and a bit of home as well.

Our drink range was created with the same concept in mind. At La Capannina, you can enjoy the best local WA brews, but you can also explore the Italian Craft Beer scene without taking a step outside Perth.

Australia and Italy are a match made in heaven when it comes to our wine list as well, which is continuously improved based on personal taste but also with the help of famous wine guides: Gambero Rosso (for Italian wines) and James Halliday (for Australian wines).

We're very proud to be able to delight you with Italy's very best wines. Some time ago, somewhere in a romantic vineyard in Italy, the grapes that make the wonderful wine you're enjoying, were peacefully being harvested. Little did they know they would travel so far and end up in our beautiful hut, where the Indian Ocean embraces the silky Scarborough beach.

Speaking of which...

Land and Sea

Take a look out the window and admire God's incredible masterpiece: a deep blue ocean, a beach with sand so smooth you just want to wiggle your toes in it all day, a sunset so grand it reminds us to stop our continuous fidgeting through life and take a moment to really live - here and now.

Welcome to La Capannina!



ANTIPASTI

Fresh Oysters , raspberry vinaigrette, pepper drops	\$4 single/\$21 half dozen/\$40 dozen
Garlic focaccia , rosemary, rock salt, evoo (VG)	\$9
Poker arancini alla bolognese, alla norma, truffled mushrooms, pumpkin and feta	\$13
Octopus Fremantle tentacle , chickpeas pure, ventricina salame crumble	\$18
Local mussels , spicy cherry tomato sauce, garlic and rosemary crostini (available in vermentino white wine)	\$27
Local fried seafood : silver fin whittings, white baits, king prawns, calamari. Home made potato crisps	\$18
HaVe "ash blonde" camembert fondue, pancetta, walnuts and truffle oil crostini	\$16.5
Battilarda : salumi & formaggi board, house made giardiniera mix (for 2 people) <i>Available for more people upon request</i>	\$38

PRIMI

Scoglio : black and white spaghetti, little neck clams, mussels, Shark Bay tiger prawns, calamari, cherry tomato sauce	\$29
Casarecce , Fremantle baby octopus ragú, black Ligurian olives, Pantelleria baby capers	\$28
Squid ink spaghetti , blue swimmer crab, cherry tomato, chilly	\$29
Saffron Malloreddus , local cuttlefish, sautéed porcini, fresh basil	\$28
Potato Gnocchi , St. duck red taleggio cheese, radicchio and walnuts (VG)	\$26
Beef cheeks filled agnolotti , slow cooked sugo Napoletano, Parmigiano Reggiano bechamel, house pesto	\$26

SECONDI

"Arkady" grass fed lamb rack , herbs and pistachio crust, eggplant caponata	\$38.5
Margaret River Company grass fed rib-eye 600gm bone in , garlic and rosemary roasted potato, truffled mustard <i>(recommended rare or medium rare)</i>	\$45
Crispy skin barramundi , beetroot and rainbow tomato salad, gremolada	\$38
Local grilled seafood , house made pickled vegetables, smocked chipotle mayonnaise	\$42
Piatto del giorno : Chef's choice of the day	

CONTORNI

Insalata mista : mixed leaves, cucumber, cherry tomatoes, carrot, balsamic vinaigrette	\$11
Pere e pistacchio : fresh rocket, pears, pistachios, parmigiano reggiano, evoo	\$13
Green vegetables , toasted pine nuts, garlic oil, chili, black pepper	\$13
Patate al forno : rosemary roasted potatoes	\$9
Patate fritte : deep fried potatoes, tomato sauce	\$9

KIDS CORNER \$10

Spaghetti bolognese/ napoletana

Pizza margherita/hawaian

Chicken nuggets and chips

Fish and chips

**Ask our friendly staff for gluten free, vegetarian and vegan options*

***Please inform the staff if you may have any dietary requirements*



PIZZE GOURMET

Montanara	\$27
fior di latte mozzarella, smoked scamorza, italian sausage, porcini mushrooms, norcia truffle paste	
Boara	\$27
fior di latte mozzarella, gorgonzola dolce, radicchio, guanciale, toasted walnuts	
Ripiena	\$26,5
folded pizza base, fior di latte mozzarella, ricotta cheese, sopressa salame, parmigiano reggiano, house made semi dried tomatoes	
Cucuzzella	\$26
fior di latte mozzarella, pumpkin creamy sauce, "amelia park" slow cooked pulled lamb, porto liqueur caramelised onion, creamy feta cheese, chives	
Cunzata	\$28,5
san marzano tomato sauce, fremantle sardines, stracciatella cheese, cherry tomato comfit, taggiasche olives, capers, oregano	
Arlecchino	\$27
fior di latte mozzarella, shark bay garlic prawns, souteed rainbow cherry tomatoes, house pesto, fresh basil	
Mefisto	\$27
san marzano tomato sauce, buffalo mozzarella, hot n' dujia calabrese, fresh basil	

PIZZE CLASSICHE

Margherita	\$17
san marzano tomato sauce, fior di latte mozzarella, fresh basil Vegetariana (VG)	
Vegetariana	\$24,5
fior di latte mozzarella, zucchini, capsicum, fresh tomatoes, black olives, house pesto, parmigiano reggiano, fresh basil	
Parmigiana (VG)	\$24,5
san marzano tomato sauce, fior di latte mozzarella, eggplants, parmigiano reggiano, fresh basil	
4 stagioni	\$25
san marzano tomato sauce, fior di latte mozzarella, artichokes, mushrooms, black olives, leg ham	
Bufalina	\$26
san marzano tomato sauce, buffalo mozzarella, san danielle prosciutto, rocket, parmigiano cheese	
Cicciolina	\$26,5
san marzano tomato sauce, fior di latte mozzarella, leg ham, soppressata, smoked salame, fresh italian sausage, roasted capsicum	

**GF pizza available for extra \$5- not recommended for celiac*

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