

Kappy's Italian



Starters

- Sourdough Bread w/ olive oil & balsamic 9.5
Herbed Garlic Bread, oregano, parsley 9.5
Grilled Bread w/ anchovies, olives, rosemary 18.5
Tomato Bruschetta, red onion, basil 16.5
Raw Beef Carpaccio, lemon,
Parmigiano, capers 22.5
Arancini, veal, cheese, peas, tomato (4) 19.5
Spicy Cacciatore Sausage
w/ fritatta & olives 19.5

Pizza

- Spinach, zucchini, broccolini, asparagus,
green olives, tomato & mozzarella 29.5
Leg ham, pineapple, tomato & mozzarella 28.5
Melanzane, anchovies, oregano,
tomato & mozzarella 29.5
Spicy sausage, pancetta, black olives,
tomato & mozzarella 30.5
Chicken, mushrooms, roast capsicum,
olives, tomato & mozzarella 30.5
Prosciutto, blue cheese, spinach,
tomato & mozzarella 30.5
Prawn, smoked salmon, squid, mussels,
tomato & mozzarella 30.5

House Specials

- Breaded Chicken Parmigiana
w/ spaghetti Bolognese 32.5
Scaloppine Marsala
w/ mushrooms and cream 36.5
Fillet Steak (250g)
w/ fiery black pepper sauce 48.5
Wild Saltwater Barramundi
w/ creamy garlic prawns 42.5
Seafood Risotto, prawns, squid, mussels,
tomato (chilli optional) 38.5

Pasta

- Spinach and Ricotta Ravioli
w/ napoletana sauce 30.5
Veal Ravioli
w/ Bolognese sauce 30.5
Spaghetti
w/ veal and pork meatballs 30.5
Potato Gnocchi
w/ blue cheese, walnuts, spinach 32.5
Linguine
w/ creamy garlic prawns
and smoked salmon 36.5
Rigatoni
w/ creamy mushrooms and chicken 34.5
Black Pasta
w/ spicy seafood, white wine 36.5
Chilli Crab Linguine
w/ tomato 36.5

Sides & Extras

- Seasonal Vegetables 12.5
Italian Garden Salad 12.5
French Fries 10.5

Sweet Things

- Bigne (Profiteroles) w/ lemon custard
& caramel 17.5
Rum Baba with rum & raisin gelato 16.5
Tiramisu with chocolate, marsala,
coffee & cream 17.5
Paciugo with chocolate & vanilla gelato
with berries, raspberry sauce,
cream & toasted almonds 17.5

*Sorry no separate billing
Payments by VISA, MasterCard will incur a
transaction fee of 1.5% Amex 2.5%*

Lunch

Tues-Fri
11.30am

Dinner

Tues-Sun
5.30pm



Kappy's Italian

Wine

- Prosecco | Valdo | Veneto 🍷 14.0 | 🍷 60.0
Sav Blanc | Te Pa | Marlborough 🍷 13.0 | 🍷 55.0
Ssb | Rosily | Margaret River 🍷 13.0 | 🍷 55.0
Pinot Grigio | I Magredi | Friuli 🍷 14.0 | 🍷 60.0
Moscato | Trentham Estate | Mildura 🍷 12.0 | 🍷 48.0
Chardonnay | Via Caves | Margaret River 🍷 13.0 | 🍷 55.0
Rose | Sorè | Lombardia 🍷 14.0 | 🍷 65.0
Pinot Noir | Pike Joyce | Adelaide Hills 🍷 13.0 | 🍷 55.0
Chianti | Borgo alla Terra | Tuscany 🍷 14.0 | 🍷 60.0
Merlot | Contessa di Radda | Toscana 🍷 14.0 | 🍷 65.0
Montepulciano | Umani Ronchi | Abruzzo 🍷 13.0 | 🍷 55.0
Shiraz | Tim Adams | Clare Valley 🍷 15.0 | 🍷 65.0
Cab Sav | Bowen Estate | Coonawarra 🍷 15.5 | 🍷 75.0
House Wine Glass | Half Litre Carafe 🍷 8.5 | 🍷 20.0

Beer & Cider

- Corona | Heineken | Peroni 9.5
Eagle Bay Kolsch | Colonial P.A. 10.0
Leggere Peroni 8.5
James Boag Light 6.5
Bertie Cider 10.0

Non Alcoholic

- Heineken Zero | Seedlip & Tonic 7.5
Coke | Coke No Sugar | Lemonade | Lemon Squash 4.5
Ginger Beer 5.5
Sanpellegrino | Grapefruit | Blood orange | Chinotto 6.5
Mineral Water 750ml 7.5
Orange Juice | Apple Juice 5.0
Lemon Lime & Bitters 5.0
Fully Licensed - NO BYO