



# 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](mailto: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  
Creste Rigate with prawns, tomato confit, garlic chive & shellfish butter  
Pappardelle with wagyu beef ragu, grana padano  
Saffron Casarecce with pork sausage, pecorino & chicory  
Eggplant & Ricotta Ravioli with tomato butter, basil & almonds

# Menu 59

3 Course Sharing Menu \$59pp  
minimum 10 people

---

## *antipasto*

House-made rosemary & sea salt focaccia  
Prosciutto di Parma  
Stracciatella with grilled black figs, vincotto & walnut

## *pasta made by hand*

PLEASE SELECT ANY TWO DISHES

Squid ink spaghetti with blue swimmer crab, chilli & basil  
Creste Rigate with prawns, tomato confit, garlic chive & shellfish butter  
Pappardelle with wagyu beef ragu, grana padano  
Saffron Casarecce with pork sausage, pecorino & chicory  
Eggplant & Ricotta Ravioli with tomato butter, basil & almonds

## *secondo*

Wood-fired Porchetta with roasted peach, pickled green tomato & watercress  
Panfried John Dory with mussels, white bean & potato puree, saffron  
Cos lettuce, rocket, shaved fennel, radicchio, radish & olive dressing

# Classic Menu

4 Course Sharing Menu \$69pp  
minimum 10 people

---

## *antipasto*

House-made rosemary & sea salt focaccia  
Prosciutto di Parma  
Stracciatella with grilled black figs, vincotto & walnut

## *pasta made by hand*

PLEASE SELECT ANY TWO DISHES

Squid ink spaghetti with blue swimmer crab, chilli & basil  
Creste Rigate with prawns, tomato confit, garlic chive & shellfish butter  
Pappardelle with wagyu beef ragu, grana padano  
Saffron Casarecce with pork sausage, pecorino & chicory  
Eggplant & Ricotta Ravioli with tomato butter, basil & almonds

## *secondo*

Wood-fired Porchetta with roasted peach, pickled green tomato & watercress  
Panfried John Dory with mussels, white bean & potato puree, saffron  
  
Cos lettuce, rocket, shaved fennel, radicchio, radish & olive dressing

## *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 with grilled black figs, vincotto & walnut

## *entree*

Chargrilled Broccolini, goats curd, lemon & fermented chilli  
Heirloom tomatoes, cherry tomatoes, buffalo mozzarella & basil oil  
Beef Carpaccio with aioli, pickled beetroot, rocket & crispy parsnip

## *pasta made by hand*

PLEASE SELECT ANY TWO DISHES

Squid ink spaghetti with blue swimmer crab, chilli & basil  
Creste Rigate with prawns, tomato confit, garlic chive & shellfish butter  
Pappardelle with wagyu beef ragu, grana padano  
Saffron Casarecce with pork sausage, pecorino & chicory  
Eggplant & Ricotta Ravioli with tomato butter, basil & almonds

## *secondo*

PLEASE SELECT ANY TWO DISHES

Wood-fired Porchetta with roasted peach, pickled green tomato & watercress  
Panfried John Dory with mussels, white bean & potato puree, saffron  
Black Angus beef sirloin with grilled bullhorn peppers & chimichurri

Crispy fried potatoes with rosemary salt  
Cos lettuce, rocket, shaved fennel, radicchio, radish & olive dressing

## *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 with grilled black figs, vincotto & walnut

## *entree*

Chargrilled Broccolini, goats curd, lemon & fermented chilli  
Heirloom tomatoes, cherry tomatoes, buffalo mozzarella & basil oil  
Beef Carpaccio with aioli, pickled beetroot, rocket & crispy parsnip  
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  
Tagliolini with prawns, zucchini, cherry tomato & shellfish butter  
Saffron conchiglie with lamb ragu, ricotta salata & pistachio  
Pappardelle with wagyu beef ragu, Grana padano  
Potato & leek Ravioli, spinach, brown butter, walnut & pecorino

## *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  
Lamb Rump with carrot miso puree, parsnip & sunflower kernels  
Cos lettuce, rocket, shaved fennel, radicchio, radish & olive dressing  
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)

---

## Vegetarian

toasted olive & rosemary focaccia |\$3  
pizza frita caprese |\$5  
potato, pea & pecorino croquette |\$4.5  
saffron & mozzarella arancini |\$4.5  
whipped ricotta with fig & hazelnut crisps |\$4  
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 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  
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 |\$10 **gluten free**  
cotechino slider with caponata |\$12

## 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*

\$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.

---