

# LA CAMERA

## Gnocchi di Patate e Ricotta (Potato & Ricotta)

Gnocchi all' Alfredo	19.50
Gnocchi with mushrooms, bacon, spring onion and parmesan in creamy sauce	
Gnocchi all' Amatriciana	19.50
Gnocchi with Italian sausage, bacon, spring onion, <b>chilli</b> in napoli sauce	
Gnocchi con Noci e Gorgonzola	22.50
Gnocchi tossed with creamy gorgonzola and walnut paste sauce, topped with toasted walnuts and shredded Grana Padano	
Gnocchi alla Posillipo	19.50
Gnocchi tossed with cream, napoli sauce, parmesan and topped with grilled mozzarella	
Gnocchi con Coda di Bue Brasato	23.00
Gnocchi tossed with slow cooked oxtail, pancetta, basil, <b>chilli</b> , vegetable and mushroom ragú, topped with shredded Grana Padano	

## Risotti

Risotto con Agnello*	23.90
Risotto with tender lamb fillet, mushrooms, capsicum, pine nuts and spinach, finished with veal stock and topped with shredded Grana Padano	
Risotto all' Anitra*	28.90
Confit duck leg served on a bed of porcini mushroom and black truffle paste risotto, wild rocket and a shredded Grana Padano	
Risotto Pollo, Spinaci e Funghi*	19.90
Risotto with chicken pieces, semi dried tomatoes, spinach, mushrooms and parmesan cheese	
Risotto alla Barbabietola*	18.90
Risotto with beetroot, baby spinach, toasted walnuts, red wine and fetta cheese	
Risotto ai Funghi*	19.50
Risotto with field mushrooms, fresh herbs, leek and parmesan cheese (add chicken for \$3.00 and/or porcini and black truffle paste for \$4.90)	
Risotto alla La Camera*	19.90
Bacon, mushrooms, spinach, pesto, tomato and parmesan with a touch of cream	
Risotto ai Gamberi*	26.90
Prawn tails, pancetta, cabbage, <b>chilli</b> , garlic and wild rocket	
Risotto ai Frutti di Mare*	29.00
Risotto with scallops, prawns, mussels, clams, fresh herbs, garlic and a touch of napoli	