

SOMETHING EXTRA

TIRAMISU | N \$ 13
 NAPOLI SAUCE [350 G | SERVES 2 - 3] | GF, DF, V, VE \$ 6

CRYOVAC MEALS [JUST WARM IT UP AND ENJOY!]

NONNA CHIARA'S PORK & VEAL LASAGNA \$ 30
 SLOW COOKED OX CHEEK \$ 30

SELECTION OF CURED MEAT

OLD FASHIONED HAM | GF, DF \$ 12
 PROSCIUTTO DI PARMA | GF, DF \$ 13
 SOPRESSA SALAMI | GF, DF \$ 13
 FINOCCHIONA SALAMI | GF, DF \$ 14

MARINATED VEGETABLE | \$ 5.00 PER SERVE

OLIVES | GF, DF :Ligurian olives marinated in lemon & orange zest, rosemary, Bay leaf, Canola & olive oil.

EGGPLANT | GF, DF :Roasted and marinated eggplant.



Signature Cocktails

NEGRONI | Gin, Sweet Vermouth, Campari. 15

GUAVA COSMOPOLITAN | Ketel One Vodka, Guava Syrup, Citric Acid & cranberry juice. 15

CLARIFIED MARGARITA | Tromba Blanco Tequila, Cointreau and Citric Acid. 15

OLD FASHIONED | Bourbon, bitters & sugar. 15

WATERSLIDE HOUSE MARTINI | Tanqueray Gin, Dollin Dry Vermouth. 15

Bundle Signature Cocktails

CHOOSE 4 SIGNATURE COCKTAILS FOR \$ 50

GUAVA COSMOPOLITAN

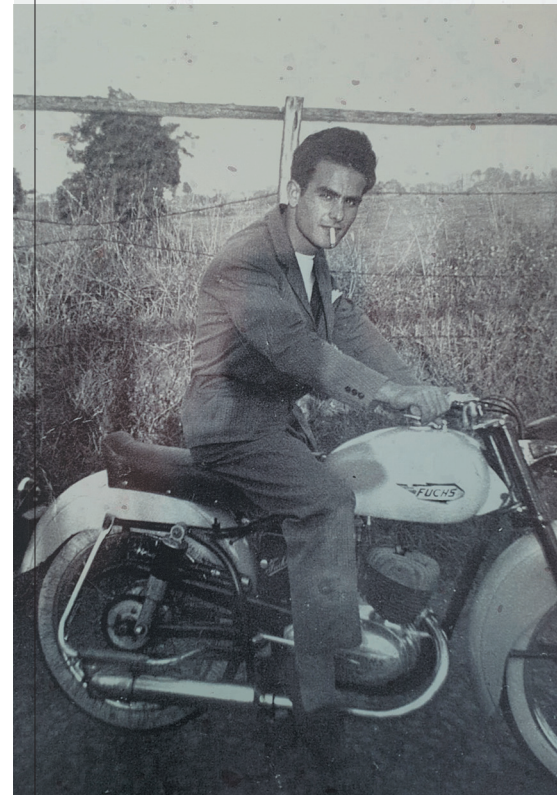
WATERSLIDE HOUSE MARTINI

CLARIFIED MARGARITA

NEGRONI

OLD FASHIONED

LA CAMERA
 SOUTHGATE



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PIZZA

GARLIC & HERB V, VE, DF	SMALL	9.5	LARGE	17
GARLIC, HERB & CHEESE V	SMALL	10	LARGE	19.5
MARGHERITA V				25.5
Classic topping of mozzarella [local & imported], napoli, fresh basil & olive oil.				
VEGETALE [VEGAN OPTION AVAILABLE] V				25
Olive, mushroom, marinated zucchini, eggplant, artichoke, napoli & mozzarella.				
FINOCCHIONA PICCANTE				25.5
Mozzarella, Finocchiona salami, napoli and chilli .				
PROSCIUTTO E RUCOLA N				25.5
Mozzarella, Taleggio, toasted pine nuts, topped with shaved prosciutto & fresh rocket, lightly dressed in olive oil & fresh lemon juice.				
TROPICANA				26
Napoli, mozzarella, smoked ham, napoli, pineapple.				
CAPRICCIOSA				26.5
Mozzarella, artichoke, prosciutto, olive, napoli, mushroom & olive oil.				
GUSTOSA				26.5
Mozzarella, Calabrese salami, Italian sausage, caramelised onion & fresh basil.				

RISOTTO

RISOTTO ALLA PRIMAVERA V, GF				29
Risotto cooked with onion, mushroom, tomato, spring greens, garlic, fresh herbs, butter, white wine.				
ADD ITALIAN SAUSAGE				34
LA CAMERA RISOTTO GF, N				30
Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato, parmesan cheese & a touch of cream.				
ADD CHICKEN				35

PASTA

SPAGHETTI BOLOGNESE	26.5
Pasta with a traditional rich meat [Pork & Beef] sauce.	
SPAGHETTI CARBONARA	26.5
A traditional dish prepared with garlic, bacon & cream.	
RIGATONI ALLA GENOVESE N	29.5
Rigatoni cooked with spring greens, potato, sausage, garlic, parmesan, white wine & butter finished with basil pesto.	
NONNA CHIARA'S PORK & VEAL LASAGNA	30
Traditional pork & veal lasagna with parmesan, garlic, mozzarella, tomato & fresh herbs.	
LINGUINE ALLA PESCATORA	36
Fresh linguine tossed with mussel meat, calamari, diced fish, garlic, chilli , crowned with Australian prawns & extra virgin olive oil.	

SIDES

INSALATA DI CASA GF, DF, V, VE	9.5
Lettuce, tomato, olive oil & lemon juice.	
SEASONAL GREENS V New season grilled asparagus topped with shaved parmesan & balsamic glaze.	9
SLOW COOKED CHICKPEA & ROOT VEGETABLE RAGU V, GF	9
BOWL OF CHUNKY CHIPS	9.5
ARANCINI V Traditional fried rice balls	12
with Taleggio cheese	13
with minced beef & mozzarella	

KIDS MENU

SPAGHETTI BOLOGNESE	12
Pasta with a traditional rich meat [Pork & Beef] sauce.	
SPAGHETTI CARBONARA	12
A traditional dish prepared with garlic, bacon & cream.	
CHICKEN & MUSHROOM RISOTTO GF	12
Risotto cooked with onion, mushroom & chicken.	

SECONDI

CHICKEN PARMIGIANA	29.5
Tender hand crumbed chicken breast prepared with premium ham, napoli sauce, topped with grilled mozzarella served with chips and cos lettuce & tomato salad.	
SCALOPPINE SALTIMBOCCA GF	35
Pan-fried veal topside with prosciutto, sage, white wine and finished with butter served with zucchini trifolati [slow cooked zucchini with garlic, mint & basil].	
BRASATO DI GUANCIALE DI MANZO GF	36
8-hour braised Ox cheek cooked with red wine & root vegetables, garlic, onion, fresh herbs, tomato and mushroom served with roasted polenta & grilled asparagus.	
PORCHETTA GF	36
Rolled & roasted pork belly stuffed with garlic & fresh herbs topped with salsa verde served with Cecil di inzumino [slow cooked chickpea ragu with onion, root vegetables, garlic, tomato and fresh herbs].	
EYE FILLET	42
Char-grilled Eye fillet served with veal jus or salsa verde and your choice of chips, cos lettuce & tomato salad or roasted polenta.	

**V | VEGETARIAN VE | VEGAN GF | GLUTEN FREE
DF | DAIRY FREE N | CONTAIN NUTS**

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.

Although we will endeavour to accommodate your dietary needs, we cannot guarantee traces of allergens.