

## ANTIPASTI SALUMI

<b>PROSCIUTTO DI PARMA   GF, DF</b>	<b>13</b>
Thinly sliced dry cured ham from Parma.	
<b>PROSCIUTTO COTTO   GF, DF</b>	<b>12</b>
Pure leg ham with traditional smokey flavours.	
<b>FINOCCHIONA SALAME PICCANTE   GF, DF</b>	<b>13</b>
The most loved salami. Its name is derived from the process of infusing the meat with "finocchio" [fennel]. It is then dry-cured and aged as long as 5 months to a year to develop its delectable flavour and aroma.	
<b>SOPRESSA SALAMI   GF, DF</b>	<b>14</b>
Italian aged salami, produced with pork, lard, salt, pepper, spices and garlic. It is a typical product of Veneto, in northern Italy.	

## PIATTI CALDI

<b>ARANCINI   V</b>	
Traditional fried rice balls	
with Taleggio cheese	<b>12</b>
with minced beef & mozzarella	<b>13</b>
<b>PECORINO, POTATO &amp; THYME CROQUETTE   V</b>	<b>12</b>
<b>CALAMARI ALLA GRIGLIA*   GF, DF</b>	<b>18</b>
Grilled calamari marinated in <b>chilli</b> , garlic and fresh herbs.	

## VERDURE

All vegetables are roasted & marinated in an Italian style

<b>MELANZANE [ Char-grilled eggplant ]   GF, DF, V, VE</b>	<b>9</b>
<b>OLIVE MISTE MARINATE [ Mixed olives ]   GF, DF, V, VE</b>	<b>9</b>
<b>SEASONAL VEGETABLE [ Please ask our friendly staff ]</b>	<b>9</b>
CHOOSE A SELECTION OF 1 VERDURE 1 SALUMI 1 PIATTI CALDI	<b>30</b>
CHOOSE A SELECTION OF 2 VERDURE 2 SALUMI 1 PIATTI CALDI	<b>39.5</b>
CHOOSE A SELECTION OF 2 VERDURE 2 SALUMI 2 PIATTI CALDI	<b>47</b>

\* These items are not available with the above selection

## PASTA

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

## RISOTTO

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

## ADD CHICKEN

**35**

## SIDES

<b>INSALATA DI CASA   GF, DF, V, VE</b>	<b>9.5</b>
Lettuce, tomato & olive oil, lemon juice.	
<b>BOWL OF CHUNKY CHIPS</b>	<b>9.5</b>
<b>SEASONAL GREENS   V</b> New season grilled asparagus topped with shaved parmesan & balsamic glaze.	<b>9</b>
<b>SLOW COOKED CHICKPEA &amp; ROOT VEGETABLE RAGU   V, GF</b>	<b>9</b>

## INSALATE

<b>INSALATA DI CESARE</b>	<b>21</b>
Bacon, anchovy, cold poached egg, croutons and parmesan shavings served with cos lettuce and our mayo dressing.	
<b>ADD GRILLED CHICKEN</b>	<b>28.5</b>
<b>QUINOA &amp; SUMMER VEGETABLE SALAD   GF, DF, V, VE</b>	<b>21</b>
Slow cooked zucchini, tomato, roasted cauliflower, toasted pumpkin & sunflower seeds, garlic, fresh herbs with agro dolce dressing.	
<b>ADD GRILLED CHICKEN</b>	<b>28.5</b>
<b>ADD GRILLED CALAMARI (MARINATED IN CHILLI &amp; GARLIC)</b>	<b>35</b>

## SECONDI

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

## PIZZA

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

## KIDS MENU

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

## DOLCE

<b>TIRAMISU   N</b>	<b>13</b>
<b>GELATI [ 2 SCOOPS ]</b>	<b>9</b>
Vanilla, chocolate, Mango	
<b>NUTELLA &amp; RICOTTA CANNOLI   N</b> with crushed hazelnuts	<b>10</b>

**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.

Unfortunately we do not split bills. All major cards are accepted except Dinners Club.

AMEX incurs a 2.6% surcharge.

Soft drinks & Juices

<b>BOTTLES</b>			
Chinotto [250 ML]			4
Capi Ginger Beer [250 ML]			4.5
Capi Lemonade [250 ML]			4.5
Capi Blood Orange [250 ML]			4.5
Capi Pink Grapefruit [250 ML]			4.5
Coca Cola [330 ML]			4.9
Coke No Sugar [330 ML]			4.9
Capi Still Water [750 ML]			8
Capi Sparkling Water [250 ML]	3.5	[750 ML]	9
<b>BY THE GLASS</b>			
Lemonade			3.9
Lemon squash			3.9
Tonic water			3.9
Soda water			3.9
Dry ginger ale			3.9
Raspberry lemonade			4.4
Lemon lime bitters			4.8
<b>JUICES BY THE GLASS</b>			
Apple	5	Blood Orange	5.5
Orange	5	Mango Nectar	5.5
Pineapple	5		

Milkshakes

AVAILABLE WITH OR WITHOUT WHIPPED CREAM

<b>SALTED CARAMEL</b>			8
A pinch of salt together with vanilla ice-cream & caramel.			
<b>VANILLA</b>			8
Classic vanilla syrup & vanilla ice-cream.			
<b>COOKIES &amp; CREAM</b>			8.5
Oreo cookies & vanilla ice-cream.			
<b>STRAWBERRIES &amp; CREAM</b>			8.5
Fresh strawberries & whipped cream mixed with vanilla ice-cream.			

Coffee by LAVAZZA

<b>BLACK</b>			3.5
Espresso, Ristretto, Long Black			
<b>WHITE</b>			3.8
Latte, Cappuccino, Flat White, Macchiato, Mocha			
<b>CHAI LATTE</b>			4.5
<b>HOT CHOCOLATE</b>			3.8
• Soy milk by Bonsoy			
			0.5
• Almond milk by Milk Lab			
			0.5
<b>AFFOGATO</b>			4.5
Espresso with vanilla ice-cream.			

Tea by T2

\$ 4.00 EACH

<b>ENGLISH BREAKFAST</b>	<b>JASMINE</b>
<b>CHAMOMILE</b>	<b>CHAI</b>
<b>PEPPERMINT</b>	<b>LEMONGRASS &amp; GINGER</b>
<b>EARL GREY</b>	

White Wines

<b>SAUVIGNON BLANC</b>			
Hollick 'The Bard' Sauvignon Blanc, Coonawarra, SA			54
Totara Sauvignon Blanc, Marlborough, NZ	10		48
Whitehaven Sauvignon Blanc, Marlborough, NZ	12		58
Craggy Range 'Te Muna' Sauvignon Blanc, Martinborough, NZ			65
<b>CHARDONNAY</b>			
Rochford Latitude Chardonnay, Yarra Valley, VIC	11		53
Passing Clouds Chardonnay, Bendigo, VIC			65
<b>PINOT GRIS &amp; PINOT GRIGIO</b>			
See Saw Pinot Gris, Orange, NSW	10		48
Tenuta Maccan Pinot Grigio DOC, Friuli, ITA	11		53
Villa Chiopris Pinot Grigio DOC, Friuli, ITA			58
The Dagger Pinot Grigio, King Valley, VIC			54
<b>RIESLING</b>			
The Sum Riesling, Great Southern, SA	10		48
Frogmore Riesling, Coal River, TAS			62
<b>MOSCATO   SOAVE   FIANO</b>			
Porcoreno Fiano IGP, Campania, ITA			55
Elio Perrone Sourgal Moscato D'Asti DOCG, Puglia, ITA	12		58
Bertani Sereole Soave DOC, Veneto, ITA			60

Red Wines

<b>SPARKLING &amp; PROSECCO</b>			
Better Half Sparkling Chardonnay Pinot, Yarra Valley, VIC	10		48
Astoria Prosecco, Treviso, ITA			53
42 Degrees South Premier Cuvée, Coal River, TAS	11		53
Springseed 'Wanderer' Sparkling Red, McLaren Vale, SA			53
Col Vektoraz Valdobbiadene Prosecco DOCG, Veneto, ITA			77
<b>SHIRAZ</b>			
Tar & Roses Shiraz, Heathcote, VIC	11		53
Di Giorgio Shiraz, Limestone Coast, SA	11		53
Moorabbee road Shiraz, Heathcote, VIC			60
<b>CABERNET SAUVIGNON</b>			
Longhop Cabernet Sauvignon, Mount Lofty Ranges, SA	11		53
<b>MERLOT   CABERNET MERLOT</b>			
Thorne-Clarke 'Sandpiper' Merlot, Barossa Valley, SA	10		48
Castelli Cabernet Merlot, Margaret River, WA	11		53
<b>PINOT NOIR</b>			
Vigna Stefani, Yarra Valley, VIC	11		53
<b>ROSÉ</b>			
Tenuta Ulisse Rosé, Terre di Chieti, ITA	10		48
Greystone Rosé, North Canterbury, NZ			53
<b>OTHER REDS...</b>			
Querceto Chianti DOCG, Toscana, ITA	11		53
Schwarz GSM [Grenache, Shiraz, Mataro], Barossa Valley, SA	11		53
Fat Sparrow Sangiovese, Heathcote, VIC			53
La Atalaya Del Camino D.O.P [Garnacha Tintorera, Monastrell Blend], Almansa, SPN			65

Beers & Ciders

<b>TAP BEERS</b>			
Kirin, 4.5 % ABV			
<b>SCHOONER</b>	11	PINT	13
Birra Morreti, 4.6 % ABV			
<b>POT</b>	7.5	PINT	13
Panhead Pale Ale, 4.6 % ABV			
<b>POT</b>	7.5	PINT	13
Furphy Ale, 4.4 % ABV			
<b>POT</b>	7.5	PINT	13
<b>BOTTLES</b>			
Coopers Premium Light, 2.9 % ABV			8.5
Victoria Bitter, 4.9 % ABV			8.5
Kirin Ichiban, JPN 5 % ABV			9
Asahi Super Dry, JPN 5 % ABV			10
Corona, MEX 4.5 % ABV			10
Crown Lager, 4.9 % ABV			10
James Boags Premium Lager, 4.6 % ABV			10
Heineken, NLD 5 % ABV			10
Peroni Nastro Azzurro, 5.1 % ABV			10.5
Peroni Rosso, 4.7 % ABV			10.5
Hoegaarden White, BEL 4.9 % ABV			11
Birra Menebrea, 4.8 % ABV			11
Stone & Wood Pacific Ale, 4.4 % ABV			11
White Rabbit Dark Ale, 4.9 % ABV			11
Somersby Pear Cider, 4.5 % ABV			10
5 Seeds Apple Cider, 5 % ABV			10
Rekorderling Strawberry Lime, 4 % ABV			11
Lick Pier Ginger Beer, 4 % ABV			11

Aperitivi & Digestivi

<b>APERITIVI</b>			
Aperol	9	Johnnie Walker Red	9
Campari	9	Jameson	10
<b>LIQUORI</b>		Jack Daniels	10
Kahlua	9	Canadian Club	10
Cointreau	9	Jim Beam	10
Frangelico	9	<b>GIN</b>	
<b>VODKA</b>		Beefeater London Dry	9
Stolichnaya Red Label	9	Hendrick's	10
Absolut	10	<b>TEQUILA</b>	
<b>RUM</b>		Jose Cuervo Especial	9
Bacardi Carta Blanca Rum	9	Espolon Tequila Blanco	9
Bundaberg Rum	9	Espolon Tequila Reposado	9
Malibu Caribbean Rum	9	<b>BRANCY   COGNAC</b>	
<b>AMARI &amp; DIGESTIVI</b>		23rd St Not your Nanna's Brandy	9
Galliano Sambuca White	9	Hennessy V.S. Cognac	12
Galliano Sambuca Black	9		
Amaro Averna	10		
Amaro Montenegro	10		

Cocktails

<b>CLASSIC SPRITZ</b>	18
Aperol or Campari, prosecco, soda water, orange slice.	
<b>COCONUT MARGARITA</b>	18
1800 Coconut tequila, Cointreau, fresh lime juice.	
<b>NEGRONI</b>	18
Campari, Cinzano rosso, Beefeater gin.	
<b>COSMOPOLITAN</b>	18
Absolut Citron vodka, cointreau, fresh lime juice, cranberry.	
<b>AMARETTO OR WHISKEY SOUR</b>	18
Disaronno Originale or Makers Mark Bourbon, fresh lemon juice, egg white.	
<b>CLASSIC GIN OR VODKA MARTINI</b>	18
Tanqueray Gin / Absolut Vodka, dry vermouth, lemon twist or olive.	
<b>CINNAMON ESPRESSO MARTINI</b>	18
Stolichnaya vodka, Mr. Black cold drip coffee liqueur, fresh espresso, ground cinnamon.	

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