

Antipasti Speciale #lcsbantipasti //

PEAR AL FORNO CON RADICCHIO | GF [DF & vegetarian options available] **26.5**

Baked pear, roasted radicchio, goat cheese, crushed walnuts, freshly sliced prosciutto, aged balsamic and olive oil.

CALAMARI ALLA GRIGLIA | C [GF & DF options available] [I] **26.5**

Grilled calamari marinated in chilli, garlic & fresh herbs.

Antipasti

Salumi

Whilst our cured meats are Gluten Free, they are served with grissini sticks.

PROSCIUTTO DI PARMA | DF **19.5**

18 month dry cured ham from Parma.

PROSCIUTTO COTTO | DF **18.5**

Pure leg ham with traditional smokey flavours.

FINOCCHIONA SALAME PICCANTE | DF, C **18.5**

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.

SOPRESSA SALAMI | DF **18.5**

Italian aged salami, produced with pork, lard, salt, pepper, spices and garlic. It is a typical product of Veneto, in Northern Italy.

Piatti Caldi

Traditional fried rice balls

ARANCINI — TALEGGIO | V

3 pieces **18.5**

4 pieces **24.6**

ARANCINI — MINCED BEEF & MOZZARELLA

3 pieces **19.5**

4 pieces **26**

POTATO & BLACK TRUFFLE **19.5**

CROQUETTES [4 pieces] | V

Verdure

All vegetables are roasted & marinated in an Italian style

MIXED OLIVES | GF, DF, V, VE **14**

ROASTED CAPSICUM | GF, DF, V, VE **14**

MARINATED EGGPLANT | GF, DF, V, VE **14**

Choose a selection of 1 Verdure, 1 Salumi, 1 Piatti Caldi **50**

Choose a selection of 2 Verdure, 2 Salumi, 1 Piatti Caldi **60**

Choose a selection of 2 Verdure, 2 Salumi, 2 Piatti Caldi **70**

~ NO SUBSTITUTIONS BUT ADDITIONS ARE WELCOME ~

Follow hashtags to take a sneak peek of your dish

V | Vegetarian VE | Vegan GF | Gluten free DF | Dairy free N | Contains nuts C | Contains chilli

Seafood origin A Australian I Imported M Mixed

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.

A surcharge of 10% applies on Sundays & 15% on public holidays.

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Pasta

SPAGHETTI BOLOGNESE #lcsbspagbol ¶¶	29.5
Pasta with a traditional rich meat [pork & beef] sauce.	
SPAGHETTI CARBONARA #lcsbspagcarb ¶¶	29.5
Pasta with bacon, garlic, black pepper, cream, white wine, parmesan, fresh parsley.	
GNOCCHI DI ZUCCA N [vegetarian option available] #lcsbgnocchi ¶¶	38.5
Pan fried pumpkin gnocchi with spinach, crushed walnuts, peas, crispy prosciutto and butter, served on a bed of pumpkin and ricotta cream sauce, topped with shaved Parmesan.	
NONNA CHIARA'S PORK & VEAL LASAGNA #lcsblasagna ¶¶	40
Authentic pork & veal lasagna with parmesan, garlic, mozzarella, tomato & fresh herbs.	
PENNE ALLA VODKA C #lcsbpennevodka ¶¶	37.5
Penne cooked with 'Nduja sausage [spicy], Italian sausage, garlic, onion, sun-dried tomato, spinach, tomato paste, butter, parmesan cheese, and vodka.	
LINGUINE ALLA PESCATORA C [M] #lcsbNo1dish ¶¶	43.5
Fresh linguine cooked with white wine, braised mussel meat off the shell, calamari, diced fish, garlic, fresh chilli, crowned with Australian prawns & extra virgin olive oil.	
LINGUINE ALLE COZZE C [M] #lcsblingcozze ¶¶	42.5
Fresh linguine cooked with braised mussel meat off the shell, clam meat, garlic, anchovy, fresh herbs, chilli, zucchini, white wine, butter and pangrattato.	

Risotti

LA CAMERA RISOTTO N [GF option available] #lcsblcrisotto ¶¶	36.5
Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato, parmesan & a touch of cream.	
add chicken	42.5
RISOTTO ALLO ZAFFERANO [GF, vegetarian & vegan options available] #lcsbvegrisotto ¶¶	36.5
Risotto cooked with onion, garlic, peas, spinach, pancetta, semi dried tomato, white wine, saffron, fresh herbs, butter, parmesan and mascarpone.	
add chicken	42.5

PASTA & RISOTTO EXTRAS

Extra king prawn [1 unit] [A]	7.5	Extra bacon, sausage, salami,	6	Extra vegetable	4 each
Extra fresh prosciutto	7	ham		Extra anchovy [I]	4
Extra chicken	6	Fresh linguine	4	Extra mozzarella	3.5
		Gnocchi	4	Extra basil	2.5

Kids Menu [STRICTLY FOR 12 y.o & UNDER]

All kids meals — 24

SPAGHETTI BOLOGNESE

Pasta with a traditional rich meat sauce [pork & beef].

SPAGHETTI CARBONARA

Pasta with bacon, cream, parmesan.

CHICKEN & MUSHROOM RISOTTO | GF

Risotto cooked with onion, mushroom & chicken.

HAM & CHEESE PIZZA

Mozzarella, ham.

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Insalate

INSALATA DI CESARE [I] #lcsbcesare ¶¶	28
Bacon, anchovy, chilled poached egg, croutons, shaved parmesan, cos lettuce & a traditional dressing.	
add grilled chicken	40
INSALATA DI VERDURE GF, DF, V, VE #lcsbvegsalad ¶¶	28
Roasted sweet potato and radicchio, slow cooked cauliflower with fennel seeds and fresh herbs, salad mix, pumpkin seeds, aged balsamic & olive oil.	
add grilled chicken	40

Pizza #lcsbpizza ¶¶

GARLIC & HERB V, VE, DF	SMALL 17	LARGE 27.5
GARLIC, HERB & CHEESE V	SMALL 18	LARGE 29
MARGHERITA V	32.5	
Classic topping of mozzarella [local & imported], napoli, fresh basil & olive oil.		
VEGETALE V [vegan option available]	32.5	
Olive, mushroom, marinated zucchini, eggplant, artichoke, napoli & mozzarella.		
FINOCCHIONA PICCANTE C	33	
Mozzarella, Finocchiona salami, napoli & chilli flakes.		
NDUJA C	33.5	
Mozzarella, Nduja sausage [spicy], Sopressa salami, eggplant, roasted capsicum & fresh rocket leaves.		
PATATA	33.5	
Mozzarella, potato, mushroom, caramelised onion, thinly sliced prosciutto & truffle oil, aged balsamic.		
CAPRICCIOSA	33.5	
Mozzarella, artichoke, prosciutto, olive, napoli, mushroom & olive oil.		
STRACCIATELLA	33.5	
Napoli, mozzarella, Australian stracciatella, Italian sausage, rocket.		
GUSTOSA	34	
Mozzarella, napoli, Sopressa salami, Italian sausage & caramelised onion.		
PORCHETTA	34	
Mozzarella, porchetta, red onion, potato.		

PIZZA EXTRAS

Extra king prawn [1 unit] [A]	7.5	Extra stracciatella, blue cheese	5	Extra mozzarella	3.5
Extra prosciutto	7	Extra anchovy [I]	4	Extra basil	2.5
Extra salami, ham, sausage	6	Extra vegetable	4 each		

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Secondi

CHICKEN PARMIGIANA #lcsbparmi ¶¶	35
Tender hand crumbed chicken breast prepared with premium ham, napoli sauce, topped with grilled mozzarella served with chips & garden salad.	
POLLO ARROSTO CON CREMA DI PORCINI [GF option available] #lcsbpolloporcini ¶¶	41
Roasted chicken thigh fillet in porcini cream sauce with wild mushroom, garlic, onion, spinach, served with duck fat roasted potato.	
MANZO COTTO LENTAMENTE GF #lcsbslowcooked ¶¶	44
300g beef oyster blade, slow cooked with garlic, onion, celery, celeriac, mushroom, port & red wine, fresh herbs served with classic mash potato & chives.	
ANGUS PORTERHOUSE #lcsbphsteak ¶¶	58
300g Grain Fed [Marble score 2+] served with veal jus or mushroom sauce or salsa verde, and your choice of either chips, garden salad, or seasonal greens.	

SECONDI EXTRAS

Extra side — chips, mash, salad, potato, greens	6.5	Extra sauce — veal jus, mushroom, salsa verde	4.5
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Contorni

BOWL OF CHUNKY CHIPS	15
GARDEN SALAD GF, DF, V [vegan option available]	15
Mixed salad leaves, red onion & fresh vegetables with a lemon vinaigrette.	
SEASONAL GREENS	18
Please ask your waiter for today's option.	

Dolce

TIRAMISU #lcsbbesttiramisu ¶¶	20
GELATI [2 scoops] #lcsbgelato ¶¶	16
Vanilla [Gelati] Chocolate [Gelati] Mango [Sorbet]	
LEMON, VANILLA, PISTACHIO & RICOTTA CANNOLI N #lcsbcannoli ¶¶	19
BREAD & BUTTER PUDDING N #lcsbbbpudding ¶¶	22
Warm strawberry jam and Baileys liqueur bread & butter pudding served with vanilla ice-cream, crème anglaise & almond crumbs.	
CALZONE ALLA NUTELLA N #lcsbnutella ¶¶	23
Nutella calzone served with vanilla ice-cream.	
HEAVEN FOR 2 OR 3 N #lcsbheavenfor2 ¶¶	35
Belgian waffles, homemade chocolate sponge cake, vanilla & chocolate ice-cream, whipped cream, fresh strawberries, toasted mixed nuts, crushed Oreo and Nutella.	
EXTRA SCOOP OF ICE CREAM	9

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