

ANTIPASTI SPECIALI

- CAPRESE SALAD | GF, N** 15
Local heirloom tomato with Fior di latte, basil & olive oil topped with prosciutto and basil pesto.
- CALAMARI ALLA GRIGLIA | GF, DF** 18
Grilled calamari marinated in **chilli**, garlic and fresh herbs.

ANTIPASTI SALUMI

- PROSCIUTTO DI PARMA | GF, DF** 13
Thinly sliced dry cured ham from Parma.
- PROSCIUTTO COTTO | GF, DF** 12
Pure leg ham with traditional smokey flavours.
- FINOCCHIONA SALAME PICCANTE | GF, DF** 13
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 | GF, DF** 14
Italian aged salami, produced with pork, lard, salt, pepper, spices and garlic. It is a typical product of Veneto, in northern Italy.

PIATTI CALDI

- ARANCINI | V**
Traditional fried rice balls
with Taleggio cheese 12
with minced beef & mozzarella 13
- PECORINO, POTATO & THYME CROQUETTE | V** 12

VERDURE

- All vegetables are roasted & marinated in an Italian style
- MELANZANE [Chargrilled eggplant] | GF, DF, V, VE** 9
- OLIVE MISTE MARINATE [Mixed olives] | GF, DF, V, VE** 9
- SEASONAL VEGETABLE [Please ask our friendly staff]** 9
-
- CHOOSE A SELECTION OF 1 VERDURE 1 SALUMI 1 PIATTI CALDI 30
- CHOOSE A SELECTION OF 2 VERDURE 2 SALUMI 1 PIATTI CALDI 39.5
- CHOOSE A SELECTION OF 2 VERDURE 2 SALUMI 2 PIATTI CALDI 47

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 summer 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.

RISOTTO

- RISOTTO ALLA PRIMAVERA | V, GF** 29
Risotto cooked with onion, roasted peppers, tomato, summer 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

SIDES

- BOWL OF CHUNKY CHIPS** 9.5
- SEASONAL GREENS | V AND VE OPTION AVAILABLE** 10
Sautéed summer beans with olives, anchovies, garlic, a touch of dry **chilli** & napoli.
- SUMMER BEANS SALAD | GF, V** 10
Summer beans, olives, Manchego cheese, tomato, cos lettuce, olive oil & lemon juice.
- PEPERONATA | V, VE, GF, DF** 11
Slow cooked summer red pepper ragù with onion, capers, tomato, red wine vinegar & basil.

INSALATE

- INSALATA DI CESARE** 21
Bacon, anchovy, cold poached egg, croutons & parmesan shavings served with cos lettuce & our own mayo dressing.
- ADD GRILLED CHICKEN** 28.5
- INSALATA VEGANA | DF, V, VE [GF OPTION AVAILABLE]** 21
Quinoa, slow cooked zucchini, seasonal heirloom tomato, red peppers, toasted pumpkin, sunflower seeds, garlic, fresh herbs with a lemon vinaigrette & a drizzle of balsamic glaze.
- ADD GRILLED CHICKEN** 28.5
- ADD GRILLED CALAMARI [MARINATED IN CHILLI & GARLIC]** 35

SECONDI

- CHICKEN PARMIGIANA** 29.5
Tender hand crumbed chicken breast prepared with premium ham, napoli sauce, topped with grilled mozzarella served with chips & garden salad [salad mix, cucumber, cherry tomato, roasted peppers, vinaigrette].
- SCALOPPINE SALTIMBOCCA** 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 & sautéed new season greens.
- PORCHETTA | GF, DF** 36
Rolled & roasted pork belly stuffed with garlic & fresh herbs topped with salsa verde served with peperonata [slow cooked summer red pepper ragù with onion, capers, tomato, garlic, red wine vinegar & basil].
- EYE FILLET** 42
Char-grilled Eye fillet served with veal jus or salsa verde & your choice of chips, garden salad [salad mix, cucumber, cherry tomato, roasted peppers, vinaigrette] or roasted polenta.

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.
- PATATA** 26
Mozzarella, potato, caramelised onion, mushroom topped with truffle oil & thinly sliced prosciutto.
- CAPRICCIOSA** 26.5
Mozzarella, artichoke, prosciutto, olive, napoli, mushroom & olive oil.
- GUSTOSA** 26.5
Mozzarella, napoli, Calabrese salami, Italian sausage, caramelised onion & fresh basil.
- FINOCCHIONA PICCANTE** 25.5
Mozzarella, Finocchiona salami, napoli & **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.

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.
- HAM & CHEESE PIZZA** 13
Mozzarella, ham.
- TIRAMISU | N** 13
- GELATI [2 SCOOPS]** 9
Vanilla | Chocolate | Mango | Blood orange sorbet
- NUTELLA & RICOTTA CANNOLI | N** with crushed hazelnuts 10

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.

Follow us on



@lacameramelbourne