

### 3 COURSE SET MENU

#### ANTIPASTI

A selection of La Camera cured meats, in-house marinated vegetables and hot Italian appetisers, selected to showcase the regional culinary flavours and techniques of Italy.

#### SECONDI

##### **RISOTTO PRIMAVERA | V, GF [DF & VEGAN OPTION AVAILABLE]**

Risotto cooked with onion, garlic, roasted peppers, tomato, seasonal greens, butter, parmesan, white wine.

##### **PORCHETTA | GF, DF**

Rolled & roasted pork belly stuffed with garlic & fresh herbs served with salsa verde.

##### **BRASATO DI GUANCIALE DI MANZO | GF**

8-hour braised Ox cheek cooked with red wine & root vegetables, garlic, onion, fresh herbs, tomato & mushroom.

##### **PESCATO DEL GIORNO | GF, DF**

Pan-fried fresh fish fillet served with salsa verde.

- ALL MAINS ARE SERVED WITH SIDES TO SHARE -

#### DOLCI

##### **CITRUS LEMON TART | N**

Served with whipped cream

##### **VANILLA & CHOCOLATE GELATO**

- CHOICE OF COFFEE & TEA -

**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 2.5% surcharge.