

### 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 AL ESTIVA | GF, V (VE & DF OPTIONS AVAILABLE)**

Risotto cooked with garlic, summer greens, cauliflower & pea purée, onion, parmesan, butter & white wine.

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

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

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

Slow cooked Ox cheek with onion, garlic, prosciutto, leek, mushroom, carrot, red wine, tomato paste, fresh herbs.

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

Pan-fried fresh fish fillet served with salsa verde.

- ALL MAINS ARE SERVED WITH SIDES TO SHARE -

#### DOLCI

##### **PISTACHIO & RASPBERRY SLICE | 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 C | CONTAIN CHILLI**

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.

**ALL CARD PAYMENTS (VISA, MASTERCARD, AMEX) INCUR A 1.5% SURCHARGE.**