

EASTER WEEKEND MENU

Pasta

Antipasti Speciale

INSALATA ESTIVA | GF, [VEGETARIAN OPTION AVAILABLE] 21
Tomato, roasted capsicum, Bocconcini, shaved parmesan, thinly sliced prosciutto, aged balsamic.

CALAMARI ALLA GRIGLIA | GF, DF, C 21
Grilled calamari marinated in *chilli*, garlic & fresh herbs.

Antipasti Salumi

PROSCIUTTO DI PARMA | DF 15
Thinly sliced dry cured ham from Parma.

PROSCIUTTO COTTO | DF 15
Pure leg ham with traditional smokey flavours.

FINOCCHIONA SALAME PICCANTE | DF, C 15
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 15
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 16
Traditional fried rice balls
with Taleggio cheese | **V**

with minced beef & mozzarella 17.5

POTATO & BLACK TRUFFLE CROQUETTES (4 PIECES) | V 17.5

Verdure

All vegetables are roasted & marinated in an Italian style.

MIXED OLIVES | GF, DF, V, VE 12

ROASTED CAPSICUM | GF, DF, V, VE 12

MARINATED EGGPLANT | GF, DF, V, VE 12

Choose a selection of 1 Verdure, 1 Salumi, 1 Piatti Caldi 40

Choose a selection of 2 Verdure, 2 Salumi, 1 Piatti Caldi 50.5

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

~ NO SUBSTITUTIONS BUT ADDITIONS ARE WELCOME ~

SPAGHETTI BOLOGNESE 28.5
Pasta with a traditional rich meat [pork & beef] sauce.

SPAGHETTI CARBONARA 28.5
A traditional dish prepared with garlic, bacon & cream.

GNOCCHI DI ZUCCA | N [VEGETARIAN OPTION AVAILABLE] 34
Pumpkin gnocchi, burnt butter, spinach, roasted pumpkin, crushed walnuts, mushrooms, crispy prosciutto topped with shaved parmesan.

LINGUINE ALLA PESCATORA | C 39
Fresh linguine tossed with braised mussel meat off the shell, calamari, diced fish, garlic, *chilli*, crowned with Australian prawns & extra virgin olive oil.

Risotti

LA CAMERA RISOTTO | GF, N 33
Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato, parmesan cheese & a touch of cream.

ADD CHICKEN 39

RISOTTO ALLE VERDURE | GF, V [DAIRY FREE & VEGAN OPTION AVAILABLE] 33
Risotto cooked with garlic, summer greens, cauliflower & pea purée, onion, parmesan, butter & white wine.

ADD CHICKEN

Insalate

INSALATA DI CESARE 25
Bacon, anchovy, chilled poached egg, croutons & parmesan shavings, cos lettuce & a traditional dressing.

ADD GRILLED CHICKEN 36

INSALATA DI FAGIOLI | GF, DF, V, N [VEGAN OPTION AVAILABLE] 25
Kidney & green beans, roasted capsicum, red onion, heirloom tomato, cucumber, mixed salad leaves, apple cider vinaigrette.

ADD GRILLED CHICKEN 36

Pizza

GARLIC & HERB | V, VE, DF SMALL 13 LARGE 22

GARLIC, HERB & CHEESE | V SMALL 14 LARGE 24.50

MARGHERITA | V 28
Classic topping of mozzarella [local & imported], napoli, fresh basil & olive oil.

VEGETALE | V [VEGAN OPTION AVAILABLE] 29
Olive, mushroom, marinated zucchini, eggplant, artichoke, napoli & mozzarella.

PATATA 29.5
Mozzarella, potato, mushroom, caramelised onion, thinly sliced prosciutto & truffle oil.

CAPRICCIOSA 29.5
Mozzarella, artichoke, prosciutto, olive, napoli, mushroom & olive oil.

GUSTOSA 29.5
Mozzarella, napoli, Sopressa salami, Italian sausage & caramelised onion.

Kids Menu [STRICTLY FOR 12 Y.O & UNDER]

SPAGHETTI BOLOGNESE 20
Pasta with a traditional rich meat sauce [pork & beef].

SPAGHETTI CARBONARA 20
A traditional dish prepared with garlic, bacon & cream.

CHICKEN & MUSHROOM RISOTTO | GF 20
Risotto cooked with onion, mushroom & chicken.

HAM & CHEESE PIZZA 20
Mozzarella, ham.

Secondi

CHICKEN PARMIGIANA 31.5
Tender hand crumbed chicken breast prepared with premium ham, napoli sauce, topped with grilled mozzarella served with chips & garden salad.

BRASATO DI GUANCIALE | GF 39.5
Slow cooked Ox cheek with onion, garlic, prosciutto, leek, mushroom, root vegetables, red wine, tomato paste, fresh herbs served with chive potato rosti & seasonal greens.

ANGUS PORTERHOUSE 54
300 g Grain Fed [Marble score 2+] served with *veal jus or mushroom sauce or salsa verde* & *your choice of either chips or garden salad*.

Contorni

BOWL OF CHUNKY CHIPS 12

GARDEN SALAD | GF, DF, V [VEGAN OPTION AVAILABLE] 13
Mixed salad leaves, red onion & fresh vegetables with a lemon vinaigrette.

SEASONAL GREENS 16
Please ask your waiter for today's option.

Dolce

TIRAMISU 15

GELATI [2 SCOOPS] 13
Vanilla | Chocolate | Mango

LEMON, VANILLA, PISTACHIO & RICOTTA CANNOLI | N 14

BREAD & BUTTER PUDDING | N 18.5
Warm strawberry jam and Baileys liqueur bread & butter pudding served with vanilla ice-cream, crème anglaise & almond crumbs.

CALZONE ALLA NUTELLA | N 19
Nutella calzone served with vanilla ice-cream.

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.

A SURCHARGE OF 10% APPLIES ON SUNDAYS & 15% ON PUBLIC HOLIDAYS

UNFORTUNATELY WE DO NOT SPLIT BILLS.

All major cards are accepted except Diners Club. **ALL CARD PAYMENTS [VISA, MASTERCARD, AMEX] INCUR A 1.5% SURCHARGE.**