

# Italian YUM CIAO

CHOOSE ONE ENTREE + 1 DRINK | \$ 20 PER PERSON \*\*

## Drink selection

Mini **Aperol** or **Campari** or **Cinzano**  
with your choice of mixer

### Salumi

**PROSCIUTTO DI PARMA** | DF

**PROSCIUTTO COTTO** | DF

**FINOCCHIONA SALAME PICCANTE [HOT]** | DF, C

**SOPRESSA SALAMI** | DF

### Piatti Caldi

**ARANCINI** Traditional fried rice balls  
with Taleggio cheese | V

with minced beef & mozzarella

**POTATO & BLACK TRUFFLE CROQUETTES [4 PIECES]** | V

### Verdure

All vegetables are roasted & marinated  
in an Italian style

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

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

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

## Pasta

### SPAGHETTI BOLOGNESE

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

### SPAGHETTI CARBONARA

Pasta with bacon, garlic, black pepper, cream, white wine, parmesan, fresh parsley.

### GNOCCHI DI ZUCCA | N [VEGETARIAN OPTION AVAILABLE]

Pumpkin gnocchi, butter, parmesan, spinach, roasted pumpkin, walnuts, mushrooms, crispy prosciutto topped with shaved parmesan.

### NONNA CHIARA'S PORK & VEAL LASAGNA

Authentic pork & veal lasagna with parmesan, garlic, mozzarella, tomato & fresh herbs.

### PENNE AL GORGONZOLA E TARTUFO | N [VEGETARIAN OPTION AVAILABLE]

Penne cooked with Gorgonzola, Italian sausage, garlic, fresh herbs, touch of cream, white wine, parmesan, mushroom, spinach, truffle paste.

## Pizza

### MARGHERITA | V

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

### VEGETALE | V [VEGAN OPTION AVAILABLE]

Olive, mushroom, marinated zucchini, eggplant, artichoke, napoli & mozzarella.

### FINOCCHIONA PICCANTE | C

Mozzarella, Finocchiona salami, napoli & chilli flakes.

### PATATA

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

### CAPRICCIOSA

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

### GUSTOSA

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

\*\* Entrée & Dolce Yum Cha is only available when ordering a main course.

Available on Wednesdays from 5:00 pm [Except on the last Wednesday of the month]

**MAINS | CHOOSE EITHER ONE PASTA OR RISOTTI OR PIZZA OR SECONDI + 1 DRINK | \$ 30 PER PERSON \*\***

## Drink selection

Glass of McPherson **Shiraz** or Rothbury **Sparkling** or McPherson **Sauvignon Blanc** or pot of Moretti **Beer**

## Secondi

### CHICKEN PARMIGIANA

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

## Risotti

### LA CAMERA RISOTTO | GF, N

Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato, parmesan & a touch of cream.

### RISOTTO ALLE VERDURE | GF, V [DAIRY FREE & VEGAN OPTION AVAILABLE]

Risotto cooked with zucchini purée, braised Cavolo Nero with fennel seeds, zucchini, fresh herbs, peas, onion, garlic, white wine, parmesan, butter.

**ADD AN EXTRA \$ 5 [CHOOSE ONE] \*\***

### RISOTTO COZZE E VONGOLE | GF [DAIRY FREE OPTION AVAILABLE]

Risotto cooked with black pancetta, white wine, braised mussel meat off the shell, calamari, clam meat, white wine, onion, garlic, butter, fresh herbs, saffron stock.

### POLLO ARROSTO | GF

Oven roasted chicken thigh fillets served with duck fat roasted potato, caper & lemon butter sauce topped with kale chips.

### PORCHETTA | GF, DF, C

Rolled & roasted pork belly stuffed with garlic & fresh herbs topped with salsa verde served with braised winter greens [Cime di rapa & Cavolo Nero with garlic, tomato, anchovy, fennel seeds, olive oil, touch of dry chilli].

**CHOOSE ONE DOLCE + 1 COFFEE | \$ 15 PER PERSON \*\***

## TIRAMISU

### GELATI [2 SCOOPS]

Vanilla [Gelati] | Chocolate [Gelati] | Mango [Sorbet]

### LEMON, VANILLA, PISTACHIO & RICOTTA CANNOLI | N

### BREAD & BUTTER PUDDING | N

Warm strawberry jam and Baileys liqueur bread & butter pudding served with vanilla ice-cream, crème anglaise & almond crumbs.

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.**