

## Antipasti Speciale

- FUNGHI E POLENTA** [ SERVED HOT ] | GF, I VEGETARIAN OPTION AVAILABLE | 22.5  
Seasonal wild & porcini mushroom ragù with onion, butter, garlic, fresh herbs served on a bed of grilled truffle infused polenta topped with crisp pancetta.
- PERA AL FORNO CON RADICCHIO** [ SERVED COLD ] | GF, N, I VEGETARIAN OPTION AVAILABLE | 22.5  
Baked pear, roasted radicchio, Goat cheese, crushed walnut, freshly sliced prosciutto, 5 y.o aged balsamic.
- CALAMARI ALLA GRIGLIA** | GF, DF, C | 21  
Grilled calamari marinated in chilli, garlic & fresh herbs.

## Antipasti Salumi

Whilst our cured meats are Gluten Free, they are served with grissini sticks.

- 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

Traditional fried rice balls

with Taleggio cheese | V | 16

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 ~

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.**

## Pasta

|   |      |
|---|------|
| <b>SPAGHETTI BOLOGNESE</b>  | 28.5 |
| <i>Pasta with a traditional rich meat [pork &amp; beef] sauce.</i>  |      |
| <b>SPAGHETTI CARBONARA</b>  | 28.5 |
| <i>Pasta with bacon, garlic, black pepper, cream, white wine, parmesan, fresh parsley.</i>  |      |
| <b>GNOCCHI DI ZUCCA</b>   <b>N</b> [VEGETARIAN OPTION AVAILABLE]  | 34   |
| <i>Pumpkin gnocchi, butter, parmesan, spinach, roasted pumpkin, walnuts, mushrooms, crispy prosciutto topped with shaved parmesan.</i>  |      |
| <b>NONNA CHIARA'S PORK &amp; VEAL LASAGNA</b>   | 35   |
| <i>Authentic pork &amp; veal lasagna with parmesan, garlic, mozzarella, tomato &amp; fresh herbs.</i>   |      |
| <b>PENNE AL GORGONZOLA E TARTUFO</b>   <b>N</b> [VEGETARIAN OPTION AVAILABLE]   | 35   |
| <i>Penne cooked with Gorgonzola, Italian sausage, garlic, fresh herbs, touch of cream, white wine, parmesan, mushroom, spinach, truffle paste.</i>  |      |
| <b>LINGUINE ALLA PESCATORA</b>   <b>C</b>   | 39   |
| <i>Fresh linguine tossed with white wine, braised mussel meat off the shell, calamari, diced fish, garlic, fresh chilli, crowned with Australian prawns &amp; extra virgin olive oil.</i> |      |

## Risotti

|   |                    |    |
|---|--------------------|----|
| <b>LA CAMERA RISOTTO</b>   <b>GF, N</b>   | 33                 |    |
| <i>Risotto of bacon, mushroom, baby spinach, pesto, onion, tomato, parmesan &amp; a touch of cream.</i>   |                    |    |
|   | <b>ADD CHICKEN</b> | 39 |
| <b>RISOTTO ALLE VERDURE</b>   <b>GF, V</b> [DAIRY FREE & VEGAN OPTION AVAILABLE]  | 33                 |    |
| <i>Risotto cooked with zucchini purée, braised Cavolo Nero with fennel seeds, zucchini, fresh herbs, peas, onion, garlic, white wine, parmesan, butter.</i>                   |                    |    |
|   | <b>ADD CHICKEN</b> | 39 |
| <b>RISOTTO COZZE E VONGOLE</b>   <b>GF</b> [DAIRY FREE OPTION AVAILABLE]  | 39                 |    |
| <i>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.</i> |                    |    |

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

|  |    |   |    |
|--|----|---|----|
| <b>SPAGHETTI BOLOGNESE</b>   | 20 | <b>CHICKEN &amp; MUSHROOM RISOTTO</b>   <b>GF</b>         | 20 |
| <i>Pasta with a traditional rich meat sauce [pork &amp; beef].</i> |    | <i>Risotto cooked with onion, mushroom &amp; chicken.</i> |    |
| <b>SPAGHETTI CARBONARA</b>   | 20 | <b>HAM &amp; CHEESE PIZZA</b>                             | 20 |
| <i>Pasta with bacon, cream, parmesan.</i>                          |    | <i>Mozzarella, ham.</i>                                   |    |

**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.**

## Insalate

### INSALATA DI CESARE

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

25

ADD GRILLED CHICKEN

36

### INSALATA DI VERDURE ARROSTO | GF, V | DAIRY FREE & VEGAN OPTION AVAILABLE |

Roasted carrot, pumpkin, zucchini, fresh red onion, mixed salad leaves, pumpkin seeds, fresh herbs, fetta cheese, apple cider vinaigrette.

25

ADD GRILLED CHICKEN

36

## Pizza

### GARLIC & HERB | V, VE, DF

SMALL

13

LARGE

22

### GARLIC, HERB & CHEESE | V

SMALL

14

LARGE

24.5

### MARGHERITA | V

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

28

### VEGETALE | V | VEGAN OPTION AVAILABLE |

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

29

### FINOCCHIONA PICCANTE | C

Mozzarella, Finocchiona salami, napoli & chilli flakes.

29

### NDUJA | C

Mozzarella, Nduja sausage [spicy], Sopressa salami, eggplant, roasted capsicum & fresh roquette leaves.

29

### PORCINI E FUNGHI SELVATICI

Mozzarella, porcini & wild mushroom ragù, Italian sausage, Cavolo Nero, garlic, onion.

29

### PATATA

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

29.5

### CAPRICCIOSA

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

29.5

### GUSTOSA

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

29.5

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.**

## Secondi

|  |             |
|--|-------------|
| <b>CHICKEN PARMIGIANA</b>  | <b>31.5</b> |
| <i>Tender hand crumbed chicken breast prepared with premium ham, napoli sauce, topped with grilled mozzarella served with chips &amp; garden salad.</i>  |             |
| <b>POLLO ARROSTO   GF</b>  | <b>36</b>   |
| <i>Oven roasted chicken thigh fillets served with duck fat roasted potato, caper &amp; lemon butter sauce topped with kale chips.</i>  |             |
| <b>MANZO COTTO LENTAMENTE   GF</b>   | <b>39.5</b> |
| <i>300 g beef oyster blade, slow cooked with garlic, onion, celery, celeriac, mushroom, port &amp; red wine, fresh herbs served with classic mash potato &amp; chives.</i>   |             |
| <b>PORCHETTA   GF, DF, C</b>   | <b>39.5</b> |
| <i>Rolled &amp; roasted pork belly stuffed with garlic &amp; fresh herbs topped with salsa verde served with braised winter greens [Cime di rappa &amp; Cavolo Nero with garlic, tomato, anchovy, fennel seeds, olive oil, touch of dry chilli].</i>   |             |
| <b>ANGUS PORTERHOUSE</b>   | <b>54</b>   |
| <i>300 g Grain Fed [Marble score 2+] served with <i>veal jus or mushroom sauce or salsa verde &amp; your choice of either chips or garden salad or braised winter greens [Cime di rappa &amp; Cavolo Nero with garlic, tomato, anchovy, fennel seeds, olive oil, touch of dry chilli].</i></i> |             |

## Contorni

|   |           |
|---|-----------|
| <b>BOWL OF CHUNKY CHIPS</b>   | <b>12</b> |
| <b>GARDEN SALAD   GF, DF, V [VEGAN OPTION AVAILABLE]</b>                              | <b>13</b> |
| <i>Mixed salad leaves, red onion &amp; fresh vegetables with a lemon vinaigrette.</i> |           |
| <b>SEASONAL GREENS</b>  | <b>16</b> |
| <i>Please ask your waiter for today's option.</i>                                     |           |

## Dolce

|   |             |
|---|-------------|
| <b>TIRAMISU</b>   | <b>15</b>   |
| <b>GELATI [ 2 SCOOPS ]</b>  | <b>13</b>   |
| <i>Vanilla [Gelati]   Chocolate [Gelati]   Mango [Sorbet]</i>   |             |
| <b>LEMON, VANILLA, PISTACHIO &amp; RICOTTA CANNOLI   N</b>  | <b>14</b>   |
| <b>BREAD &amp; BUTTER PUDDING   N</b>   | <b>18.5</b> |
| <i>Warm strawberry jam and Baileys liqueur bread &amp; butter pudding served with vanilla ice-cream, crème anglaise &amp; almond crumbs.</i>                                |             |
| <b>CALZONE ALLA NUTELLA   N</b>   | <b>19</b>   |
| <i>Nutella calzone served with vanilla ice-cream.</i>   |             |
| <b>ULTIMATE HEAVEN [SERVES 2 - 3]   N</b>   | <b>29.5</b> |
| <i>Belgian waffles, homemade chocolate sponge cake, vanilla &amp; chocolate ice-cream, whipped cream, fresh strawberries, toasted mixed nuts, crushed Oreo and Nutella.</i> |             |

**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.**