

# LA CAMERA

SOUTHGATE

## ANTIPASTI

### VERDURE

*All vegetables are roasted and marinated in Italian style.*

- CARCIOFI** (*Artichoke*) ..... **V GF** 8.0  
**PEPERONI** (*Roast capsicum*)..... **V GF** 8.0  
**MELANZANE** (*Char-grilled eggplant*)..... **V GF** 8.0  
**POMODORI SECCHI** (*Semi-dried tomato*)..... **V GF** 8.0  
**OLIVE SICILIANE** (*Sicilian olives*)..... **V GF** 8.0  
**ZUCCA** (*Roast pumpkin*)..... **V GF** 8.0  
**FUNGHI** (*Mushrooms*)..... **V GF** 8.0

### PIATTI CALDI

- ARANCINI** ..... **D** 10.5  
*Traditional fried rice balls, filled with Italian taleggio cheese.*
- CALAMARI ALLA GRIGLIA\*** ..... **GF D** 14.0  
*Grilled calamari marinated in *chilli*, garlic and fresh herbs.*
- ARANCINI DI MANZO CON FORMAGGIO** ..... **D** 11.5  
*Beef and cheese filled arancini balls served with garlic aioli.*
- GAMBERI E CHORIZO\*** ..... **GF D** 16.5  
*Marinated prawn tails in garlic and *chilli*, tossed with spanish chorizo sausage and fresh herbs.*
- GNOCCHI FRITTI**..... **V** 12.5  
*Deep fried gnocchi served with capsicum coulis.*

Choose a selection of 1 Vegetali 1 Salumi 1 Piatti Caldi	25.0
Choose a selection of 2 Vegetali 2 Salumi 1 Piatti Caldi	34.0
Choose a selection of 2 Vegetali 2 Salumi 2 Piatti Caldi	43.0

\* These items not available with above selections.

### SALUMI

- PROSCIUTTO DI PARMA** ..... **GF D** 11.5  
*Dry cured ham from Parma, served thinly sliced.*
- PROSCIUTTO COTTO**..... **GF D** 10.5  
*Pure leg ham with traditional smokey flavours*
- MORTADELLA** ..... **GF D** 9.5  
*Smoked Italian sausage made from ground pork, flavoured with spices.*
- PANCETTA** ..... **GF D** 12.5  
*A lightly spiced cured pork belly.*
- SALAME VENETO** ..... **GF D** 12.5  
*Ruby red and pearly white. Intense, aromatic, pleasant and slightly spicy. Made using spices indigenous to Northern Italy.*
- FINOCCHIONA SALAME PICCANTE** ..... **GF D** 12.5  
*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 five months to a year to develop its delectable flavour and aroma.*
- PROSCIUTTO SAN DANIELE\*** ..... **GF D** 14.0  
*Dry cured ham from northern-central Italy.*
- PORCHETTA\*** ..... **GF D** 14.0  
*Savoury, fatty and moist boneless homemade roast pork belly with garlic, rosemary, fennel and fresh herbs.*
- BRESAOLA\*** ..... **GF D** 14.0  
*Selected beef, seasoned and air dried. Delicious when sliced paper thin.*
- PIATTI DI STAGIONE**
- MOZZARELLA DI BUFALA (125g)\*** ..... **V** 17.5  
*Australian Buffalo mozzarella, served with a traditional panzanella salad.*
- CARPACCIO DI PESCE\*** ..... 18.0  
*Selected raw fish fillet carpaccio with julienne fennel, citrus dressing and olive oil.*

UNFORTUNATELY WE DON'T SPLIT BILLS. ALL MAJOR CARDS ACCEPTED EXCEPT DINERS (AMEX INCURS 2.6% SURCHARGE)

**V** VEGETARIAN. **D** DAIRY FREE. **Ve** VEGAN. **GF** GLUTEN FREE. PLEASE SPEAK TO YOUR WAITER FOR ANY DIETARY REQUIREMENTS.