



VERDURE

All vegetables are roasted and marinated in Italian style.

- CARCIOFI (Artichoke) **V GF** 8.0
- PEPERONI (Roast capsicum) **V GF** 8.0
- MELANZANE (Chargrilled eggplant) **V GF** 8.0
- POMODORI SECCHI (Semi-dried tomato) **V GF** 8.0
- OLIVE MISTE MARINATE (Mixed olives) **V GF** 8.0
- ZUCCA (Roast pumpkin) **V GF** 8.0
- FUNGHI (Mushrooms) **V GF** 8.0

PIATTI CALDI

ARANCINI

Traditional fried rice balls.

with taleggio cheese 10.5

with minced beef and mozzarella 11.5

CALAMARI ALLA GRIGLIA* **D GF** 15.0

Grilled calamari marinated in *chilli*, garlic and fresh herbs.

TRITATO DI WAGYU* **D GF** 15.5

Wagyu beef skinless sausage grilled with Mediterranean herbs and Romesco sauce.

CROCCHETTE DI PATATE 11.5

Deep fried potato and fontina cheese croquettes with *Chipotle* mayo dipping sauce.

PANZEROTTI DI MANZO 12.5

Deep fried pastry pockets filled with ground beef, onion, garlic and green parsley sauce.

Choose a selection of 1 Verdure 1 Salumi 1 Piatti Caldi 27.0

Choose a selection of 2 Verdure 2 Salumi 1 Piatti Caldi 36.0

Choose a selection of 2 Verdure 2 Salumi 2 Piatti Caldi 45.0

*These items are not available with the above selections.

SALUMI

PROSCIUTTO DI PARMA **D GF** 12.5

Thinly sliced dry cured ham from Parma.

PROSCIUTTO COTTO **D GF** 11.5

Pure leg ham with traditional smokey flavours.

MORTADELLA **D GF** 10.5

Smoked Italian sausage made from ground pork, flavoured with spices.

PANCETTA **D GF** 13.5

A lightly spiced cured pork belly.

SALAME VENETO **D GF** 13.0

Ruby red and pearly white. Intense, aromatic and slightly spicy. Made using spices indigenous to Northern Italy.

FINOCCHIONA SALAME PICCANTE **D GF** 13.5

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* **D GF** 14.9

Dry cured ham from northern-central Italy.

SPEK **D GF** 12.5

Dry-cured, lightly smoked pork belly.

PIATTI DI STAGIONE

MOZZARELLA DI BUFALA (125g) ... **V** 18.5

Australian Buffalo mozzarella, served with a traditional panzanella salad.

CAPELANTE SCOTTATE **D GF** 18.0

Seared scallops with slow braised lentils and finely diced root vegetables topped with a drizzle of extra virgin olive oil.

GAMBERI VERDI SALTATI ... **D GF** 19.0

Australian whole green prawns, touch of lemon, *chilli* and fresh herbs.

LA CAMERA
S O U T H G A T E