



ITALY 1
CAMBERWELL

ANTIPASTI

Cured Meat Selection of Prosciutto di Parma,
Salami, Grissini & Cornichons 19

Marinated Taggiasche Olives & Almonds 9

Arancini - Mushroom & Fontina 9

Duck liver pate` with Red Wine Jelly & Crostini 12

Parmigiano Reggiano 24 months, with Parmesan Oil & Aged Balsamic 8yrs 16

Roasted Peppers with White Anchovy 9

1/2 Shell Scallop, baked with Truffled Potato & Montasio 4.5ea

PRIMI PIATTI

Soup of the day 14

Calamari Fritti with Rocket & Aioli e 19 m 34

Spring Bay Mussels with Tomato Sugo, Chilli & Garlic e 17 m 34

Salad of Bresaola, Pear, Gorgonzola,
Radicchio, Candied Walnuts & Vincotto 18



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PASTA

Capunti with Roasted Beetroot, Chard leaves,
Pinenuts & Goat's Cheese 26

Gnocchi "Sugo di Manzo" with Slow Braised Beef, Cherry Tomato & Parsley 28

"Linguine Marinara"

Rustichella d'Abruzzo Linguine with
Mussels, Clams, Prawns, Scallops, White Fish,
Garlic, Chilli & Parsley 34

"Grande" with Grilled Scampi
& 1/2 Shell Scallop 48

"Rotolo" hand rolled egg pasta, filled with Spinach & Ricotta,
baked & finished with Burnt Sage Butter 26

RISOTTO

Duck Ragu, Sage & Pancetta 28

Smoked Trout, Pea & Sorrel 28

Blue Swimmer Crab, Prawn, Tomato & Chilli 28

Buffalo Mozzarella, Tomato Sugo & Basil 26



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SECONDI PIATTI

Fish of the day 36

Roast Duck, Twice Baked with
Peas, Pancetta, Artichoke & Baby Cos 38

"Osso Buco", Slow Braised Veal Shanks with
Saffron Mash & Gremolata 36

Eye Fillet, Black Angus aged 120 days with
Roasted Heirloom Carrots & Soubise 38

CONTORNI

Tomato, Buffalo Mozzarella & Basil 14

Rocket & Parmesan 9

Roasted Potatoes 9

Spinach sautéed with garlic 9

Green Beans with pepper & basil 9

DOLCI

| | |
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| Torta del Giorno | 15 |
| Lemon Tart with Yoghurt Sorbet | |
| Panna Cotta | 15 |
| Panna Cotta with Rhubarb, Pomegranate, Pistachio, Honeycomb & Biscotti | |
| Tira Mi Su | 16 |
| The Italian Favourite | |
| Budino al Cioccolato | 16 |
| Chocolate Pudding with Hazelnut Gelato | |
| Gelato Misto | 15 |
| Gelato & Sorbet selection | |
| Affogato | 15 |
| Vanilla ice cream with Espresso shot, Frangelico | |
| Selection of Biscotti & Italian Chocolates | 12 |
| FORMAGGIO | |
| Served with fresh & dried fruit & crostini | |
| For One | 18 |
| For Two | 34 |
| Tallegio: Soft, Washed Rind, Cow | |
| Fontina: Firm, Cow | |
| Gorgonzola: Soft, Blue, Cow | |
| Pastorello: Hard, Sheep | |

Dessert Wines

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|---------------------------------------|-------|
| | 75mls |
| 2010 Tim Adams Botrytis Riesling | 8/46 |
| 2012 L'Armangia Moscato D'Asti il Gai | 10/50 |
| Fortified | 50mls |
| Galway Pipe | 12 |
| Grandfather Port | 18 |
| Chambers Rutherglen Muscadelle | 8.5 |
| Campbells Muscat | 14 |
| Pedro Ximenez | 9.5 |
| Liqueur | 30mls |
| Bepi Tosolini Grappa Moscato | 12 |
| Amaretto Saliza | 9 |
| Frangelico | 8.5 |
| Galliano | 8.5 |
| Liquore Strega | 8.5 |
| Lucrezio R Limoncello | 9 |
| Toschi Nocello | 8.5 |
| Sambucca Molinari | 8.5 |
| Cognac | |
| Remy Martin VSOP | 10 |
| Hennessy VSOP | 12 |
| Normandin Fine Petit VSOP | 18 |
| Paul Giraud XO | 24 |
| Calvados Boulard | 11 |