

ANTIPASTI | ENTREE

WOODFIRED FOCACCIA - 10

Herbs, garlic & extra virgin olive oil (VG/V/DF/GFO)

OLIVE MISTE - 10

A variety of Italian style mixed olives (GF/DF/V/VG)

PROSCIUTTO DI PARMA - 15

24 Months Prosciutto crudo (NF/GF/DF)

Add Woodfired Focaccia - 5

ARANCINI - 15

Porcini & black truffle (V/VG) or bolognese ragù served with Nonna's special sauce

POLPETTE - 16

Pork & beef meatballs served with Napoli sauce & chargrilled bread

BRUSCHETTA NAPOLETANA - 15

Chargrilled bread, with tomato, basil and garlic, topped with buffalo mozzarella and oregano (V)

BURRATA - 18

Burrata D.O.P, heirloom tomatoes, chargrilled bread, pesto, EVOO

CALAMARI FRITTI - E 18 / M 33

Lightly floured fried calamari lemon pepper served with tempura zucchini, truffle mayo

CAPELANTE - 18

Pan-Seared sea scallops lemon butter with sweet corn puree

SALUMI PLATE - 30

A chef selection of cured meats served with mixed olives

Add Buffalo Mozzarella - 5

Add Woodfired Focaccia - 5

CONTORNI | SIDES

INSALATA DI POMODORO - 12

Heirloom tomato salad, red onion, basil, EVOO

RUCOLA E NOCI - 15

Rocket salad with walnuts, pear and shaved parmesan cheese topped with truffle honey (V)

BROCCOLINI GRIGLIATI - 13

Grilled broccolini, lemon dressing & pangrattato (toasted breadcrumbs) (V/VG)

PATATE FRITTE - 9

Shoestring potato chips served with tomato sauce (DF)

BAMBINI | KIDS

Under 12 years

COTOLETTA E PATATE FRITTE - 17

Crumbed chicken schnitzel served with shoestring potato chips and tomato sauce

PASTA - 15

Rigatoni or Spaghetti with choice of Napoli sauce, bolognese sauce or butter (DF/GFO)

PIZZA - 15

9 inch woodfired pizza

Margherita | Hawaiian | Napoletana (GFO/DFO)

PASTA | RISOTTO

Gluten free pasta add \$3

GNOCCHI DELLA NONNA - 27

Handmade gnocchi served with Napoli sauce & basil (V)

LASAGNA - 32

Layered homemade pasta, bolognese ragù, bechamel, parmesan

RIGATONI TRUFFLE E SALSICCIA - 30

Truffle sauce with mushrooms, pork sausage & parmesan cheese

LINGUINE AI GAMBERI - 33

Prawns, broccolini, pangrattato (toasted breadcrumbs), chilli & garlic (DF)

SPAGHETTI AI FRUTTI DI MARE - 34

Prawns, clams, scallops, garlic, chilli & a touch of Napoli sauce (DF)

RIGATONI CARBONARA - 30

Guanciale, free range eggs, pecorino, cracked black pepper, parmesan

RIGATONI BOLOGNESE - 30

Traditional meat ragù (DFO)

RISOTTO FUNGHI & PANCETTA - 30

Carnaroli rice with mushrooms & pancetta & parmesan cheese

SECONDI | MAINS

COTOLETTA ITALIANA - 36

Traditional Italian style veal rib-eye schnitzel coated in house made breadcrumb, fried & topped with mushrooms truffle sauce and roasted potato

BARRAMUNDI - 36

Served with pearl couscous, rocket & cherry tomato

BISTECCA - 40

300g charred sirloin, sea salt, roasted potato, red wine sauce

LASCIATI SFAMARE | LET US FEED YOU

Minimum 4 ppl | Recommended for groups of 12+
All guests must participate in the same menu with the exception of children who can order à la cart.

DELLA MAMMA - 60 P.P.

Salumi Plate | Focaccia | Antipasti* | Rigatoni Truffle e Salsiccia | Gnocchi della Nonna | Insalata di Pomodoro | Pizza | Cannoli

DELLA NONNA - 70 P.P

Salumi Plate | Focaccia | Antipasti* | Pizza | Linguine ai Gamberi | Gnocchi della Nonna | Rucola e Noci | Baramundi | Bistecca | Cannoli

**Choice of Arancini, Polpette, Bruschetta Napoletana or Calamari Fritti*

**This menu is also available for our functions.
Please email your function enquiry to info@ilcamino.com.au**

10% surcharge applies on Public Holidays
Cakeage \$3 per person | Corkage \$20 per bottle

WOODFIRED PIZZA

13" Wood Oven Pizza

FOCACCIA FIOR DI LATTE - 18

Fior di latte, herbs, garlic & extra virgin olive oil (VGO/V/DFO/GFO)

MARGHERITA - 22

San marzano tomato, fior di latte, basil & extra virgin olive oil (V/GFO/VGO)

ORTOLANA - 25

San marzano tomato, fior di latte, basil, mix roasted veggio (V/GFO/DFO)

CALABRESE - 28

San marzano tomato, fior di latte, pork sausage, salami, red onion and chilli (DFO/GFO)

NAPOLETANA - 28

San marzano tomato, fior di latte, basil, salami & leg ham (DFO/GFO)

CAMPAGNOLA - 28

San marzano tomato, fior di latte, salami, chilli, black olives, anchovies & oregano (DFO/GFO)

CAPRICCIOSA - 28

San marzano tomato, fior di latte, artichokes, black olives, mushrooms & leg ham (DFO/GFO)

PICCANTE - 26

San marzano tomato, fior di latte, salami, chilli (GFO/DFO)

SALSICCIA E PATATE - 27

Fior di latte, pork sausage, potatoes, onion & rosemary (GFO/DFO)

BUFALARA - 27

San marzano tomato, cherry tomato, basil. Topped with fresh buffalo mozzarella, & extra virgin olive oil (V/GFO)

SAN DANIELE - 29

San marzano tomato, fior di latte, prosciutto San Daniele, Italian shaved parmesan, extra virgin olive oil & rocket (GFO/DFO)

TARTUFATA - 29

Truffle cream, fior di latte, mushrooms topped with prosciutto San Daniele & Italian shaved parmesan (GFO)

CALZONE AL FORNO - 28

Folded pizza filled with fior di latte, mild salami, leg ham & topped with San marzano tomato, fior di latte & basil (DFO)

FRUTTI DI MARE - 32

Fior di latte, prawns, clams, scallops, garlic, and cherry tomatoes (GFO/DFO)

ADDITIONALS

Gluten-free - 5 | Vegan cheese - 2

Burrata - 5 | Buffalo Mozzarella - 5 | Prosciutto Di Parma - 6

GF/GFO gluten free/option | DF/DFO dairy free/option

V vegetarian | VG/VGO vegan/option

We will take precaution when preparing food with specific dietary requirements. However, we can't guarantee completely allergy-free due to the working environment.