



**ITALY 1**  
CAMBERWELL

## **ANTIPASTI**

Cured Meat Selection of Prosciutto di San Daniele, Salami, Grissini & Cornichons 22

Marinated Taggiasche Olives & Almonds 12

Arancini - Pumpkin & Mozzarella 16

Duck Liver Pate` with Red Wine Jelly & Crostini 18

Roasted Peppers with White Anchovy 12

Eggplant Parmigiana, Tomato Sugo & Bocconcini 18

1/2 Shell Hervey Bay Scallop, baked with Garlic Butter & Sicilian Crumbs 5ea

## **PRIMI PIATTI**

Soup of the day 15

Calamari Fritti with Rocket & Aioli e 22 m 38

Spring Bay Mussels with Tomato Sugo, Chilli & Garlic e 18 m 35

"Vitello Tonnato" Veal & Tongue Poached with Tuna Aioli & Crispy Capers 20



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## **PASTA**

Capunti, with Eggplant, Ricotta, Tomato Sugo & Sicilian Crumbs 30

Gnocchi, House made with Slow Braised Veal, Porcini, Button  
& Field Mushrooms 34

"Linguine Marinara"

Rustichella d'Abruzzo Linguine with  
Mussels, Clams, Prawns, Scallops, White Fish,  
Garlic, Chilli & Parsley 38

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

"Rotolo" hand rolled egg pasta, filled with Spinach & Ricotta,  
baked & finished with Burnt Sage Butter 30

## **RISOTTO**

Duck Ragu, Sage & Pancetta 32

Cauliflower, Pancetta & Flaked Almonds 30

Blue Swimmer Crab, Prawn, Tomato & Chilli 32

Grilled Prawns with Gremolata, Nettle & Peas 34



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## **SECONDI PIATTI**

Fish of the day 38

Roast Duck, Twice Baked with Braised Du Puy Lentils, Baby Carrots, Shallots  
& Jus 39

"Osso Buco" Slow braised Veal Shanks with Gremolata & Saffron Risotto 38

"Pork Cotoletta", Western Plains, Crumbed Pork Cutlet with Cabbage, Peas,  
Mint & Pear Relish 38

Eye Fillet 200g, "Hopkins River" Black Angus with Eggplant Caponata &  
Sicilian Green Olives 44

## **CONTORNI**

"Caprese" Heirloom Tomato, Buffalo Mozzarella & Basil 16

Rocket & Parmesan 9

Roasted Russet Potatoes, Triple Cooked with Aromatics 9

Spinach Sautéed with Garlic 9

Green Beans with Pepper & Basil 12

Beetroot, Ricotta, Watercress & Smoked Almonds 14

Baby Cos Lettuce with Cherry Tomato, Parmesan,

Sicilian Crumbs & Caesar Dressing 14



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## DOLCI

**Torta del Giorno** 16

Lemon Tart with Yoghurt Sorbet

**Panna Cotta** 16

Panna Cotta Vanilla Spiced with  
Balsamic Pear, Dates & Amaretti

**Tira Mi Su** 16

The Italian Favourite

**Budino al Cioccolato** 16

Chocolate Pudding with Hazelnut Gelato

**Gelato Misto** 16

Gelato & Sorbet selection

**Affogato** 16

Vanilla Ice Cream with Espresso Shot,  
Frangelico

**Selection of Biscotti & Italian  
Chocolates** 14

## DESSERT WINES

2013 Krinklewood Botrytis Semillon 13/62

2014 La Caudrina Moscato D'Asti 14/78

**Fortified** 50mls

Galway Pipe 14

Grandfather Port 21

Campbells Muscat 14

Pedro Ximenez 10

### Liqueur

Bepi Tosolini Grappa Moscato 30mls

Amaretto Saliza 12

Frangelico 10

Liquore Strega 9.5

Limoncello 9.5

Toschi Nocello 10

Sambucca Molinari 10

9.5

### Cognac

Remy Martin VSOP

Hennessy VSOP 10

Calvados Berneroy 14

Courvoisier XO 12

21



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## FORMAGGIO

### **A Selection of Artisanal Cheeses, served with fresh & dried fruit & Crostini**

30g	9
60g	18

#### **Guilloteau Saint Angel**

Soft, White Mould, Cow approx. 6 - 8 weeks

*Rhone-Alps, France*

This modern triple cream cheese is made by Fromagerie Guilloteau near Pelussin in the Rhone valley. The secret to its fine velvety texture and rich creamy flavour is the use of ultra filtration and lactic fermentation techniques to boost protein and calcium levels, and a carefully cultivated white mould to ripen the curd.

#### **Mauri Formagella Di Capra**

Soft, Washed Rind, Goats approx. 30 Days

*Lombardy, Italy*

When young, the cheese is ripened in flat wooden pine boxes deep in the Mauri family caves, near the alpine village of Pasturo. It is regularly brushed with salty water to encourage a thin rind to form on its outside.

After fourteen days, the damp atmosphere of the caves encourages natural b. linens bacteria to form a distinctive orange blush on the rind. This gradually ripens the centre of the cheese until it develops a soft, rich texture and lingering, yeasty flavour.

*Southern Piedmont, Italy*

#### **Ocelli Testun Al Barolo**

Semi-hard, Cow & Goat approx. 3 months

Known for formaggio ubriaco or 'drunken cheese' this specialty of Piedmont is aged in traditional wooden barrels containing the grape skins of Barolo wine. The marinade leaves a purple stain which gradually penetrates the rind of the cheese leaving a very distinctive wine barrel flavour.

#### **Mauri Cave Ripped Gorgonzola Piccante - DOC**

Cow, Blue approx. 3 months

*Lombardy, Italy*

Gorgonzola Piccante is the most authentic of the gorgonzola cheese types made in Italy, and uses traditional techniques that can be traced back to the 8th century. Protected by DOC certification, mature cheeses have a thick dense creamy texture with a hint of salty acidity which provides a perfect balance to the very distinct 'piccante' blue mould flavours.

This is a serious cheese for blue cheese lovers.