



DON CAMILLO

Hobart's Oldest Restaurant
est 1965

A N T I P A S T I

HOUSE BREAD

House made pane di casa served with extra virgin olive oil & caramelised balsamic vinegar. 7

GARLIC BREAD

House made toasted ciabatta with garlic butter & fresh Italian herbs. 9.5

OLIVE

Sicilian green and ligurian black olives, semi-dried tomatoes, pecorino cheese, extra virgin olive oil and house made vincotto syrup, served with fresh bread. 15

BRUSCHETTA AL POMODORO

Fresh tomatoes, shallots, garlic, basil and mozzarella served on toasted ciabatta. 19

BRUSCHETTA CON I FUNGHI

Mixed mushrooms tossed with oregano, garlic, parsley and taleggio on toasted ciabatta, topped with rocket and lemon infused olive oil. 22

BRUSCHETTA DI MARE

Sautéed Australian Prawn cutlets, fresh tomato, parsley on house toasted garlic ciabatta. 25

FORMAGGI

Cheese plate of Italian cheeses. Served with poached pear, local quince paste, sweet roasted walnuts and toasted house bread (serves two). 25

MINESTRONE

Seasonal vegetables and mixed bean soup with tomato, pasta and garden herbs. 16

ARANCINI AL RAGÙ

Fried risotto balls with beef and pork ragù, scamorza (smoked cheese), peas served with aioli, rocket and parmesan. 24

ARANCINI AI FUNGHI

Fried risotto balls with porcini mushrooms, mozzarella, parmesan, served with rocket salad and pesto aioli. 24

ANTIPASTO

A selection of fine Italian cured meats, pickled Mediterranean vegetables and cheeses served with house-toasted bread (serves two). 35

Gluten free bread available +\$3. Dairy Free options are also available.

PASTA E RISOTTI

Gluten-free gnocchi or penne also available +3

GNOCCHI AL RAGÙ DI AGNELLO

House made potato gnocchi tossed through a braised Tassie lamb ragù with red wine, napoletana sauce, porcini mushroom and parmesan. 33

RAVIOLI DI CARNE

House made ravioli filled with beef, pork, potatoes, silver beet and leek served in a butter and sage sauce with parmesan. 31

SPAGHETTI or RISOTTO ALLA MARINARA

Spaghetti with our fresh selection of local seafood, chilli, garlic, lemon, white wine and a touch of napoletana sauce. 35

FETTUCCHINE ALLA BOLOGNESE

Egg fettuccine, slow cooked beef and pork, napoletana sauce, red wine, garlic, herbs and parmesan. 30

SPAGHETTI ALLA CARBONARA

Spaghetti with guanciale (cured pork cheek), caramelised onion, garlic, white wine, egg yolk, parmesan and a touch of cream. 30

PENNE CON POLLO

Penne pasta, free-range marinated chicken thighs, mushrooms, caramelised onion, red capsicum, garlic, cream, white wine, parmesan and a touch of chilli. 33

FETTUCCHINE ALLA PUTTANESCA

Egg fettuccine with anchovies, olives, capers, red onion, garlic, napoletana sauce, parmesan and a touch of chilli. 30

SPAGHETTI ALLE CAPESANTE

Spaghetti with Tasmanian scallops, cherry tomatoes, garlic, white wine and butter. 34

RAVIOLI DI ZUCCA

House made ravioli filled with roasted pumpkin, ricotta and sage, served in a creamy rosa sauce with cherry tomatoes, baby spinach, toasted pine nuts and parmesan. 31

RISOTTO AI FUNGHI E ASPARAGI

A mix of porcini and local mushrooms sautéed with fresh asparagus, garlic & thyme, finished with butter, walnuts & parmesan. 30

PENNE ALLA NORMA

Penne pasta with fried eggplant, roasted capsicum, mozzarella, caramelised onion, garlic, chilli and parmesan. 30

S E C O N D I

INVOLTINO DI POLLO

Free range chicken breast wrapped in prosciutto and filled with sun dried tomatoes, baby spinach and taleggio, served on house gnocchi with a basil pesto cream sauce. 39

COTOLETTA DI VITELLO

Herb crumbed veal cotoletta topped with napoletana sauce and mozzarella, served with sautéed vegetables and baby roasted potatoes. 41

ANATRA

A rich braise of duck shank in vino rosso, napoletana, served with sautéed vegetables and house potato croquettes. 38

SCALOPPINE AL MARSALA

Pan-fried veal with Marsala wine, butter and Italian herbs, served with a leek, carrot and potato mash and sautéed vegetables. 41

SALTIMBOCCA ALLA ROMANA

Scallops of free-range Tamar Valley pork topped with prosciutto, sage and white wine, accompanied by baby roasted potatoes and a rocket salad. 41

FILETTO (250g)

Grass-fed Cape Grim beef eye-fillet wrapped in prosciutto, served with a leek, carrot and potato mash, sautéed vegetables and a creamy green pepper sauce. 54

C O N T O R N I

INSALATA DI PERE E TALEGGIO

Rocket salad with poached pear, taleggio cheese, roasted walnuts and balsamic vinaigrette. 17

INSALATA DI SPINACI GRANA E GUANCIALE

Baby spinach with crispy guanciale (cured pork cheek), shaved parmesan, roasted walnuts, green olives and balsamic vinaigrette. 16

VEGETALI

Sautéed seasonal vegetables, with lemon infused olive oil and gorgonzola crumble. 17

D O L C I

TIRAMISU

Traditional Italian coffee cake with mascarpone, egg yolk, sugar, Marsala and Savoiardi.

16

PANNA COTTA

Orange infused panna cotta served with a dark crema al cioccolato and candied orange.

15

PAN DOLCE

Sticky fig pudding with hot butterscotch sauce and vanilla gelato.

16

AFFOGATO TRADIZIONALE

Vanilla gelato served with Frangelico liquor and espresso coffee.

19

AFFOGATO DEL DOTTORE

Ferrero Rocher gelato served with Amaretto liquor and espresso coffee.

20

MAMMA'S CASSATA

Our Mamma's recipe! Ice-cream cake with three layers: vanilla and Galliano, cocoa and vanilla with nuts and glacé cherries.

16

GELATO

Local Valhalla gelato, 2 scoops of either Vanilla or Ferrero Rocher.

15

SORBETTO AL LIMONE (DF V)

Local Valhalla lemon sorbet.

15

C O F F E E & T E A

VIVO COFFEE

Long, short, black, white, cap, chocolate, soy, decaf, strong, weak, hot, extra hot, really hot, burnt! Thankyou ☺

5

T2 TEA

English breakfast, French earl grey, China jasmine green, lemon and ginger, peppermint, chamomile.

5

S P I R I T S - L I Q - P O R T

All standard range of spirits and liqueurs (please see our bar)	12
Galway Pipe Port	12
Penfolds Grandfather Port	15
Dasher+Fisher Ocean Gin	14
Lagavulin 16yr	17
Glenfiddich 12yr	15
Hennessy VSOP Cognac	16

B E E R & C I D E R

Menabrea	13
Peroni	11
Four Pines Pale Ale	13
Crown Lager	11
Cascade Draught, Cascade Export Stout	11
James Boag's Premium Lager	12
James Boag's Premium Light	10
Frank's Apple Cider	13

A P E R I T I V I - D I G E S T I V I

Martini – Dry or Sweet	17
Campari Soda	12
Campari or Aperol Spritz	19
Negroni	23
Espresso Martini	22
Grappa	12
Amaro Montenegro	12
Limoncello	12
Fernet Branca	14

S O F T D R I N K S

Coke, Diet Coke, Lemonade, Lemon Squash, Raspberry	6
Lemon Lime & Bitters, Orange Juice, Apple Juice	7
Chinotto, Aranciata	8
San Pellegrino Acqua Minerale 750ml	11