



Set menu \$100 per person—sharing style

Antipasti

Olives—mixed marinated olives [vg] [gf]

Ciabatta—house made ciabatta, E.V.O.O. [vg]

Crudo—market raw fish of the day, shallots, mint, citrus & cucumber salsa, ginger vinaigrette [gf] [df]

Carpaccio—lightly smoked beef carpaccio, raspberry Cipriani sauce, rocket, shaved Grana Padano DOP [gf]

Burratina—heirloom tomato salad, aged balsamic dressing [gf]

Primi

Lasagnetta Estiva—baked layered homemade pasta, homemade pesto alla Genovese, mozzarella, Grana Padano DOP, market fresh tomato salsa

Secondi

Veal Cotoletta—crumbed veal, zucchini scapece

Insalata—market salad leaves, pear, parmesan, balsamic dressing [v] [gf]

Dolce

Tiramisu al cucchiaino—table served Tiramisu, coffee liqueur and coffee soaked Savoiardi biscuits, mascarpone cream, cocoa powder [v]

[v]vegetarian, [vg] vegan, [df] dairy free, [gf] gluten friendly