



Set Menu \$85 per person- sharing style

Antipasti

Olives—mixed marinated olives [vg] [gf]

Ciabatta—house made ciabatta, Muraglia e.v.o. oil [vg]

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

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

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

Calamari—salt and pepper squid, zucchini chips, citrus dip

Mains

Margherita Pizza—tomato, mozzarella, Grana Padano, basil, E.V.O.O. [v]

Parmigiana Pizza—tomato mozzarella, eggplant parmigiana, [v]

Diavola Pizza—tomato, spicy salami, mozzarella, fresh oregano, fresh chilli

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