



Set Menu \$110 per person- sharing style

Antipasti

Olives—mixed marinated olives [vg] [gf]

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

Crudo—raw fish, orange, chilli, shallots, capers dressing [gf] [df]

Vitello Tonnato—thinly sliced aromatic poached veal, tuna mayo, capers [gf][df]

Buffalo Mozzarella—prosciutto di Parma, market tomatoes, basil, e.v.o oil [gf]

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

Primo

Pasta del Giorno—homemade pasta of the day

Secondo

Veal Cotoletta— crumbed veal, zucchini scapece
and

Pesce del Giorno—market fish of the day

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

Dolce

Tiramisu—coffee liqueur, coffee, Savoiardi biscuits, mascarpone cream

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