



Set Menu - \$85 per person (Sharing Style)

Antipasti

- Olives—A delightful assortment of mixed marinated olives, offering a perfect start to your meal. [vg] [gf]
- Ciabatta—House-made ciabatta bread served with Muraglia extra virgin olive oil, a simple yet satisfying beginning. [vg]
- Crudo—Fresh raw fish delicately paired with orange, chilli, shallots, and a capers dressing, offering a refreshing and zesty flavor. [gf]
 - Affettato—An exquisite selection of cured meats, complemented by pecorino cheese and aromatic pickled vegetables. [gf]
- Calamari—Crispy salt and pepper squid served with zucchini chips and a tangy citrus dip, adding a touch of the sea to your antipasti.

Primi

- Gnocchi alla Siciliana—Homemade gnocchi with a rich blend of eggplant, “Datterino” cherry tomato sauce, smoked provola cheese, and fresh basil. A hearty and flavorful vegetarian dish. [v]

Secondi

- Pesce del Giorno—The market fish of the day, prepared with the freshest ingredients, ensuring a delightful main course.
- Insalata—A fresh mix of market salad leaves, pear, parmesan, and balsamic dressing, offering a crisp and refreshing accompaniment. [v] [gf]

Dolce

- Tiramisu—A classic Italian dessert made with Kahlua, coffee, Savoiardi biscuits, and a luscious mascarpone cream, ending your meal on a sweet note.

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