



**Set menu \$90 A**

**ANTIPASTI-ENTRE**

House Bread and *Squeaky Hinge* extra virgin olive oil (VG) and  
Marinated olives (VG, Gf)

Burrata - heirloom tomato and basil salad, evoo (V, Gf)

Crudo - raw fish, citrus salad, spicy shallot and Italian parsley dressing.  
(Gf)

Beef Carpaccio - smoked wagyu, rocket leaves, Cipriani and  
Parmigiano (Gf)

**PRIMI**

Pasta of the day - Chef Sergio Maglione's fresh pasta of the day (V)

Gnocchi alla Nerano - gnocchi cacio & pepe, zucchini, basil and mint (V)

**SECONDI**

Market fish and daily garnish

**SALAD**

Rocket leaves, pear, Parmigiano, balsamic dressing (V, Gf)

**DESSERT**

Tiramisù - Kahlua & coffee, Savoiardi biscuits and mascarpone cream

**Add arancini (V) \$5pp**

*Some items may vary due to availability*