



**Set menu \$70 per person—sharing style**

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

**Olives**—mixed marinated olives [v] [gf]

**Affettato**—selected cured meats, pecorino cheese, aromatic pickled eggplants [gf]

**Suppli al Telefono**—tomato risotto, mozzarella [v]

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

**Boscaiola Pizza**—Spinach cream, burrata gorgonzola, mushrooms, NZ pine nuts, truffle oil [v]

**Purgatorio Pizza**—Tomato, smoked fior di latte, spianata salami, aromatic pickled eggplants, fresh chilli, oregano

**Cappellacci**—duck filling, butter & sage sauce, truffle carpaccio, parmesan

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

**Tiramisu**—kahlua, coffee, Savoiardi biscuits, mascarpone cream



**Set menu \$90 per person—sharing style**

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

**Olives**—mixed marinated olives [v] [gf]

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

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

**Polpette Parmigiana**—eggplant balls, stracciatella cheese, tomato salsa [v]

**Gamberoni**—wild caught prawns, lightly spiced butternut, NZ pine nuts and stracciatella cheese [gf]

**Cappellacci**—duck filling, butter & sage sauce, truffle carpaccio, parmesan

**Gnocchi alla Siciliana**—eggplant, cherry tomato sauce, smoked fior di latte. basil [v]

**Pesce del Giorno**—market fish of the day

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

**Cannoli Siciliani**—handmade, pistachio and chocolate ricotta, candied orange



**Set menu \$90 per person—sharing style**

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

**Olives**—mixed marinated olives [v] [gf]

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

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

**Polpette Parmigiana**—eggplant balls, stracciatella cheese, tomato salsa [v]

**Gamberoni**—wild caught prawns, lightly spiced butternut, NZ pine nuts and stracciatella cheese [gf]

**Cappellacci**—duck filling, butter & sage sauce, truffle carpaccio, parmesan

**Gnocchi alla Siciliana**—eggplant, cherry tomato sauce, smoked fior di latte. basil [v]

**Veal Cotoletta**—crumbed veal, zucchini scapece

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

**Cannoli Siciliani**—handmade, pistachio and chocolate ricotta, candied orange



**Set menu \$100 per person—sharing style**

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

**Olives**—mixed marinated olives [v] [gf]

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

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

**Polpette Parmigiana**—eggplant balls, stracciatella cheese, tomato salsa [v]

**Gamberoni**—wild caught prawns, lightly spiced butternut, NZ pine nuts and stracciatella cheese [gf]

**Cappellacci**—duck filling, butter & sage sauce, truffle carpaccio, parmesan

**Gnocchi alla Siciliana**—eggplant, cherry tomato sauce, smoked fior di latte. basil [v]

**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]

**Cannoli Siciliani**—handmade, pistachio and chocolate ricotta, candied orange