



Set menu \$100 per person—sharing style

Olives—mixed marinated olives [v] [gf]

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

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

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

Burratina—friggirelli peppers, cherry tomato and basil sauce [v] [gf]

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

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

Gnocchi al Gorgonzola—broccoli florets, pine nuts, pumpkin & gorgonzola sauce[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]

Tiramisu—Kahlua, coffee, Savoiardi biscuits, mascarpone cream