



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