



**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