



Set Menu - \$85 per person (Sharing Style)

Antipasti

- Olives—mixed marinated olives [vg] [gf]
- Ciabatta—house made ciabatta, Muraglia e.v.o. oil [vg]
- Crudo—raw fish, orange, chilli, shallots, capers dressing [gf]
- Affettato—selected cured meats, pecorino cheese, aromatic pickled vegetables [gf]
- Calamari—salt and pepper squid, zucchini chips, citrus dip

Primo

- Gnocchi alla Siciliana—eggplant, “Datterino” cherry tomato sauce, smoked provola, basil [v]

Secondo

- Veal Cotoletta—crumbed veal, zucchini scapece
- Insalata—market salad leaves, pear, parmesan, balsamic dressing [v] [gf]

Dolce

- Tiramisu—Kahlua, coffee, Savoiardi biscuits, mascarpone cream

[v] vegetarian, [vg] vegan, [df] dairy free, [gf] gluten friendly