



Set Menu - \$100 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]
- Vitello Tonnato—thinly sliced aromatic poached veal, tuna mayo, capers [gf]
- Insalata Caprese—buffalo mozzarella, market tomatoes, basil e.v.o oil [v] [gf]
 - Calamari—salt and pepper squid, zucchini chips, citrus dip

Primo

- Risotto alla Pescatora —Skull Island Tiger prawns, Tasmanian octopus, blue mussels, market clams [gf] [df]

Secondo

- Agnello—prosciutto wrapped spring lamb roll, ricotta, pecorino, provolone cheese, sultana and pinenuts stuffing, served with roasted potatoes, market green vegetables
- Insalata—market salad leaves, pear, parmesan, balsamic dressing [v] [gf]

Dolce

Tiramisu—kahlua, Savoiardi biscuits, mascarpone cream

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