



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

- Lasagna di Mare—seafood lasagna, crayfish bisque, assorted shellfish

Secondo

- Braciola d’Agnello—spring lamb roll, ricotta, pecorino, smoked mozzarella, sultana and pinenuts stuffing, tomato coulis, seasonal baby vegetables medley
- Insalata—market salad leaves, pear, parmesan, balsamic dressing [v] [gf]

Dolce

- Delizia al Limone—homemade choux, lemon cream and glaze, strawberries

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