

# BISTECCA

## CROSTACEI

<b>FRUTTI DI MARE</b>	Blue Stone Crab, Oysters on half shell, North Sea Jumbo Prawns	<b>75 / 150</b>
<b>OSTRICHE</b>	Freshly-Shucked Seasonal Oysters, Champagne Mignonette	<b>5 each</b>
<b>GAMBERI</b>	Jumbo Prawns, Spicy Tomato & Horseradish	<b>8 each</b>

## ANTIPASTI FREDDI

<b>RUCOLA</b>	Arugula, Tomato, Prosciutto, Straciatella	<b>20</b>
<b>CAESAR</b>	Little Gem Lettuce, Anchovy, Crispy Salami, Tomatoes, Parmigiano Coutons	<b>24</b>
<b>CARNE</b>	Wagyu Beef Tartare, Quail Egg Yolk, Char-Grilled Tuscan Bread	<b>26</b>
<b>SALMONE</b>	Scottish Salmon Tartare, Watercress, Avocado, Horseradish	<b>24</b>
<b>SALUMI</b>	Artisanal selection of sliced cured meats: Prosciutto, Lonza, Spicy Coppa, Bresola	<b>25 / 38</b>
<b>BURRATA</b> 🌿	Hand-formed Young Mozzarella 300g Add Pachino Tomatoes	<b>40</b> <b>9</b>

## ANTIPASTI CALDI

<b>POLIPO</b>	Slow-Cooked Octopus, Romesco, Preserved Lemon, Rocket Salad	<b>22</b>
<b>COZZE</b>	Wild Australian Mussels, White Wine, Garlic Butter, Tarragon 500g	<b>35</b>
<b>CAPELANTE</b>	Sautéed Scallops, Saffron, Celeriac, Daikon Cress, Radish	<b>35</b>
<b>CALAMARI</b>	Battered Squid, Baby Octopus, Root Vegetables, Roasted Garlic & Lemon Aioli	<b>28</b>

## ALLA GRIGLIA

Prepared in classic Tuscan style over a high temperature wood-fired grill to produce a traditional charred crust.

### FOR SHARING

Bistecca's signature imported Wagyu-Holstein beef is thick cut in the traditional manner.

*All steaks are served with: Italian and Dijon mustarda, house steak sauce, chimichurri*

<b>FIorentina</b> 1.1kg	Karoge Washu/Tajima, F1 Australian Black Wagyu, 420 Days Grain-Fed, BMS 6+	<b>188</b>
<b>COSTATA</b> 1.1kg	King & Kiewa Valleys, Victoria, Australia	<b>188</b>

### INDIVIDUAL

<b>TENDERLOIN</b> 200g	Karoge Washu/Tajima, F1 Australian Black Wagyu, 420 Days Grain-Fed, BMS 6+	<b>65</b>
<b>BONE-IN SIRLOIN</b> 500g	King & Kiewa Valleys, Victoria, Australia	<b>90</b>
<b>RUMP</b> 200g	100% Japanese Wagyu, A5 Kagoshima Prefecture, Japan	<b>90</b>
<b>RIB EYE (GRASS-FED)*</b> 300g	Mey Selection, Black Angus, 45 Day Dry-Aged Scotland, United Kingdom	<b>68</b>
<b>RIB EYE (GRAIN-FED)</b> 300g	Prime Grade American Angus, 200 Day Grain-Fed Illinois, United States	<b>78</b>
<b>MAIALE</b> 300g	Bone-In Berkshire Pork Chop, Apple Compote, Garlic Thyme Butter Suffolk, England	<b>42</b>
<b>AGNELLO</b> 400g	Thomas Farms Lamb Rack, Pasture-Fed, Rosemary Mustarda Tasmania, Australia	<b>60</b>
<b>POLLO</b> 300g	Half Spring Organic Chicken, Soffritto Jus Victoria, Australia	<b>38</b>
<b>BRANZINO</b> 600g	Line-Caught Mediterranean Sea Bass, Grilled Lemon, Garlic Butter	<b>45</b>

*\* Please note grass-fed beef is intrinsically lean in character, hence we don't recommend cooking beyond medium doneness*

## PASTA

*Hand-made daily using only egg yolks in the traditional Italian method*

<b>RAVIOLI</b> 🌿	Roasted Butternut Squash, Browned Butter & Sage Glaze	<b>20</b>
<b>FETTUCCINE</b>	Squid Ink Pasta, Blue Stone Crab, Fennel	<b>26</b>
<b>TAGLIATELLE</b>	Short Rib Ragù, Foie Gras, Parmigiano	<b>28</b>
<b>TORTELLINI</b>	Braised Rabbit, Pecorino, Sunchoke Purée	<b>30</b>
<b>BUCATINI</b>	Jumbo Prawns, Spicy Tomato Passata Arrabiata	<b>32</b>
<b>RISOTTO</b> 🌿	Wild Mushrooms, Thyme, Grana Padano	<b>28</b>

## CONTORNI

<b>INSALATA</b> 🌿	Mesclun Salad, Honey Mustard Vinaigrette	<b>13</b>
<b>POMODORI</b> 🌿	Sicilian Pachino Tomatoes, Basil	<b>14</b>
<b>ASPARAGI</b> 🌿	Char-Grilled Asparagus, Salsa Bernese	<b>16</b>
<b>BROCCOLINI</b> 🌿	Crispy Garlic, Olives, Petalis, Straciatella	<b>15</b>
<b>SPINACI</b>	Creamed Spinach, Minced Spicy Sausage	<b>13</b>
<b>FUNGHI</b> 🌿	Wild Field Mushrooms, Thyme Butter	<b>13</b>
<b>PISELLI</b>	Peas, Fregola Sarda, Basil, Prosciutto	<b>15</b>
<b>AL FORNO</b> 🌿	Baked Maccheroni, Five-Cheese Blend	<b>16</b>
<b>PATATE</b>	Potato Gratin, Fontina, Prosciutto Crisps	<b>13</b>
<b>FRITTE</b> 🌿	Steak Fries, Tuscan Herbed Sea Salt	<b>13</b>

## CONDIMENTI

<b>SALSA DI SICILIA</b> 🌿	Shallot & Marsala Wine Reduction	<b>6</b>
<b>TRE FORMAGGI</b> 🌿	Mascarpone, Gorgonzola, Roquefort	<b>6</b>
<b>SALSA BERNESE</b> 🌿	Hollandaise with Tarragon	<b>6</b>

Prices subject to 10% Service Charge and Government Taxes