

BEST OF BISTECCA

- 10th Anniversary Mid-year Menu -
\$148 per person, to be enjoyed by the entire table

{ APERITIVO }

Start with a glass of your choice per person:

Glass of Prosecco, House Italian White, House Tuscan Red
Capi Yuzu or Grapefruit (non-alcoholic)

{ P R I M I }

Choose one per person to share for the table, except those marked for two...

INSALATA Chopped Salad, Cabbage, Morcon Iberico, Figs, Pecans, Scamorza
BURRATA 300g, Chitose Cherry Tomatoes, Arugula, Aged Balsamic {for 2 to share}
SALUMI Prosciutto Di Parma, Morcon Iberico, Lonza, Smoked Coppa, Olives {for 2 to share}
POLIPO Fremantle Octopus, Sobrasada Romesco, Cannellini Bean Puree, Gremolata
AGNOLOTTI Sweet Green Pea Stuffed Pasta, Goat's Curd, Pistachio Pesto
BUSIATE Braised Beef & Tomato Ragù Pasta, Red Wine, Pecorino

{ M A N Z O }

SIGNATURE SHARING STEAK

Bistecca's exclusive F1 Wagyu, MBS6+

for 2 – 900g Fiorentina or Costata
for 3 – 1.1kg Fiorentina or Costata
for 4 – 1.3kg Fiorentina or Costata
for 5 – 900g Fiorentina & 900g Costata
for 6 – 1.1kg Fiorentina & 1.1kg Costata
for 7 – 1.3kg Fiorentina & 1.1kg Costata
for 8 – 1.3kg Fiorentina & 1.3kg Costata

Served with side dishes to share, please select one per person:

FRITTE Steak Fries, Sea Salt, Herbs	SPINACHI Creamed Spinach, Crispy Shallots
BROCCOLINI Chili Flakes, Parmesan	PUREE DI PATATE Garlic Potato Puree
ASPARAGI Chargrilled, Bearnaise Sauce	BRUSSELS SPROUTS Bacon, Wholegrain Mustard

{ D O L C I }

Choose from below to share for the table - 1 for two guests, 2 for three guests, 3 for four guests, and so on...

TIRAMISU Espresso, Mascarpone, Dark Rum, Bitter Chocolate Dust
PANNA COTTA Blood Orange, Passion Fruit, Orange & Cacao Tuile
STICKY DATE PUDDING Toffee Sauce, Macadamia Nut, Brown Butter Pecan Gelato

Price subject to 10% service charge & government tax

