A DECADE OF BISTECCA

For the month of March, we want to say thank you to all those who have supported Bistecca the last 10 years.
Below we present to you 'The Best of Bistecca', a 4-course menu highlighting some of our best dishes to accompany your Tuscan steak experience!

$138 per person
Must be ordered for the whole table

{ APERITIVO }

One glass per person – Choice of:

Zardetto Prosecco
White Pinot Grigio
Red Chianti
Capi Yuzu or Grapefruit

{ PRIMI }

Choice of:

POLIPO Fremantle Octopus, Sobrasada Romesco, Cannellini Bean Puree, Gremolata
CAPESANTE Pan-Seared Scallops, Mint Salsa Verde, Tomato Jam, Artichoke
BURRATA 150g, Chitose Cherry Tomatoes, Arugula, Aged Balsamic

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{ PASTA }

Choice of:

BUSIATE Beef & Tomato Ragù, Red Wine, Pecorino, Sour Dough Crumbs
AGNOLOTTI Japanese Pumpkin, Marscapone, Almond, Gorgonzola Piccante

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{ MANZO }

SHARING SIGNATURE STEAK

2pax – 900g Fiorentina or Costata
3pax – 1.1kg Fiorentina or Costata
4pax – 1.3kg Fiorentina or Costata
5pax – 900g Fiorentina & 900g Costata

Choice of Sides for the Table
{ one per person }

FRITTE Steak Fries, Sea salt, Herbs
SPINACI Creamed Spinach, Crispy Shallots
FUNGHI Sauteed Wild Mushrooms, Parsley, Egg Yolk
BROCCOLINI Baby Broccoli, Chili Flakes, Parmesan
PUREE DI PATATE Garlic Potato Puree
ASPARAGI Char-Grilled Asparagus, Salsa Bernese
BRUSSELS SPROUTS Smoked Bacon, Whole Grain Mustard
MAC N' CHEESE Béchamel, Gruyère Cheese, Bread Crumbs

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{ DOLCI }

Choice of:

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

Prices exclude service charge and prevailing government taxes.
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