

BISTECCA

TUSCANY AT THE TABLE

This August, we bring the heart of Tuscany to the table—celebrating some of the region's most beloved dishes.

– To be enjoyed by the entire table –
\$148 per person

{ APERITIVO }

Start with a glass of your choice per person:

Glass of Prosecco, House Tuscan White, House Tuscan Red
Italian Soda (non-alcoholic)

{ P R I M I }

– Sharing for the table –

CROSTINI TOSCANI

Tuscan Chicken Liver Bruschetta, Pancetta, Caper, Sage

PANZANELLA SALAD

Cherry Tomato, Burrata, Basil, Focaccia Croutons, Red Onion

PAPPARDELLE PASTA

Braised Beef Ragu, Parmigiano Reggiano, Australian Winter Truffle

{ M A N Z O }

SIGNATURE SHARING STEAK

Bistecca's exclusive F1 Wagyu, BMS6-7

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 –

SAUTÉED MAITAKE MUSHROOMS

Parsley, Egg Yolk

BRUSSELS SPROUTS

Smoked Bacon, Whole Grain Mustard

ROASTED CAULIFLOWER

Pecorino Cheese, Crispy Ham

Steak Sauce, Horseradish Mayo, Trio Mustard Blend & Italian Herb Salt

{ D O L C I }

– Served individually –

TORTA DELLA NONNA

Traditional Pine Nut Custard Tart, Served with Vanilla Gelato

Price subject to 10% service charge & prevailing government tax.