

Four Course Menu

Please Pre-Select your choices below

\$178 per person

ANTIPASTI – { *optional, a la carte* }

OSTRICHE freshly-shucked seasonal oysters \$8 each

SALUMI prosciutto di parma, morcon iberico, lonza, smoked coppa, olives \$26 / \$38

BRUSCHETTA chitose cherry tomatoes, straciatella, basil pesto \$20

I. PRIMI – { *Pre-Select 2 from the following to offer your guests* }

served with house-made focaccia with sun-dried tomato red pesto

INSALATA MISTA – chopped salad, cabbage, morcon iberico, figs, pecans, scamorza

CARNE – wagyu steak tartare, anchovies, fried capers, quail egg yolk

VITELLO TONNATO – veal carpaccio, tuna mayo, crispy ox tongue, caper berry

BURRATA – young mozzarella, wild rocket, chitose cherry tomatoes, prosciutto di parma

II. SECONDI – { *Pre-Select 2 from the following to offer your guests* }

RISOTTO – roasted porcini mushroom, chive, parmigiano reggiano

POLIPO – fremantle octopus, sobrasada romesco, cannellini bean puree, gremolata

CAPELANTE – pan-seared scallops, mint salsa verde, tomato jam, artichoke

BUSIATE – beef & tomato ragù, red wine, pecorino

AGNOLOTTI – sweet green pea, goat's curd, pistachio pesto (*Seasonal*)

FUSILLI – "alla norma", tomato, eggplant, salted ricotta, basil

SEPPIA SPAGHETTI – squid ink pasta, lobster & prawn, uni butter, confit tomatoes, fennel +5

III. CARNE ALLA GRIGLIA – { *Pre-Select meat options served family-style – we will prepare 500g per guest* }

served with complimentary steak sauce, horseradish mayo, salsa verde, and a trio mustard blend

FIorentina – signature T-bone, 900g-1.2kg

COSTATA – signature bone-in ribeye 900g-1.2kg

MAIALE – iberico pork chop, chick pea & 'nduja casserole, basil oil 300g

AGNELLO – roasted australian lamb rack, grilled fennel, black olive tapenade 400g

CONTORNI – { *Pre-Select 5 from the following to offer your guests* }

FRITTE – steak fries, sea salt, herbs

PUREE DI PATATE – garlic potato puree

ASPARAGI – char-grilled asparagus, salsa bernese

SPINACI – creamed spinach, crispy shallots

INSALATA – wild rocket, balsamic, parmesan

HISPI CABBAGE – smoked bacon, whole grain mustard

FUNGI – maitake mushrooms, parsley, egg yolk (*Seasonal*)

BROCCOLINI – baby broccoli, chili flakes, parmesan

CAVOLFIORRE – cauliflower, asiago cheese, crispy ham

MAC N' CHEESE – béchamel, gruyère cheese, bread crumbs

IV. DOLCI – { *Pre-Select 2 from the following to offer your guests* }

BISTECCA TIRAMISÙ – espresso, mascarpone, dark rum, bitter chocolate dust

VANILLA PANNA COTTA – rhubarb & strawberry compote, cacao tuile (*Seasonal*)

STICKY DATE PUDDING – toffee sauce, macadamia nut, brown butter pecan gelato

POACHED PEAR – red wine poached, spiced crumble, orange, cream cheese gelato

BLACK FOREST – chocolate & cherry ganache, caramelized hazelnut, straciatella gelato

All prices before 10% service charge and prevailing government taxes