

BISTECCA

TUSCAN STEAKHOUSE

{ ANTIPASTI }

SALUMI	prosciutto, morcón ibérico, spicy coppa, jamon iberico, olives · 25 / 38 *add artisanal cheese · 16
OSTRICHE	freshly-shucked tsarskaya french oysters, prosecco mignonette · 5 each
BRUSCHETTA	eggplant caponata, burrata, pine nuts, grilled bread · 18
BARBABIETOLE	marinated baby beets, goat cheese, citrus, pistachio · 25
POLIPO	slow-cooked octopus, chorizo, romesco sauce, preserved lemon · 26
ZUPPA	cream of mushroom soup, shitake & shimeji, crème fraîche, black truffle · 22
CAPELANTE	pan-seared scallops, saffron celeriac purée, roasted shimeji mushrooms · 35
RUCOLA	arugula, apple, jamon iberico, stracciatella, preserved lemon vinaigrette · 24
COZZE	wild australian mussels, white wine, garlic butter, tarragon · 35
CARNE	wagyu steak tartare, anchovies, fried capers, quail egg yolk · 26
BURRATA	300g, hand-formed young mozzarella, field greens · 40 *add pachino tomatoes · 9

{ PASTA }

BUCATINI	jumbo prawns, spicy tomato passata arrabiata · 32
RAVIOLI	heirloom pumpkin, brown sage butter, pecorino · 26
FETTUCINE	smoked pimentón pasta, blue crab, roasted peppers, lemon butter · 26
PAPPARDELLE	braised oxtail ragu, red wine, cherry tomato, parmigiano · 28
RISOTTO	roasted wild mushrooms, asiago cheese, black truffle · 30

{ ALLA GRIGLIA }

From the wood-fired grill

SIGNATURE SHARING STEAKS

*F1 Karoge washu bred wagyu & tajima bloodline, thick cut in traditional tuscan manner
420+ days grain-fed, marble score 6 from australia*

COSTATA	1.1 kg, bone-in ribeye · 188
FIorentina	1.1 kg, T-bone · 188

INDIVIDUAL CUTS

TENDERLOIN	200g, 420+days grain-fed, MB6, australia · 65
BONE-IN SIRLOIN	500g, 420+days grain-fed, MB6, australia · 90
WAGYU STRIPLOIN	150g, A4-grade japanese toriyama umami wagyu, gunma prefecture, japan · 90
RIB-EYE {grass}	300g, grass fed, mey selection, black angus, 45-day dry-aged scotland, uk · 78
RIB-EYE {grain}	300g, 200-day grain-fed usda prime angus, illinois, u.s.a. · 78

MAINS

MAIALE	300g, bone-in berkshire pork chop, apple compote, suffolk, u.k. · 42
AGNELLO	400g, thomas farms pasture-fed lamb rack, rosemary mustarda, australia · 60
BRANZINO	600g, line-caught mediterranean sea bass, confit tomato, chermoula · 45
POLLO	300g, brick-pressed free-range chicken, natural jus · 38

{ CONDIMENTI \$4 }

rosemary mustarda rosemary, cream, mustard	salsa bernese hollandaise, tarragon	bordolese red wine, shallots	tre formaggi mascarpone, gorgonzola, roquefort
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{ CONTORNI }

insalata	leafy greens, white balsamic vinaigrette · 12	spinaci	creamed spinach, crispy shallots · 13
funghi	wild field mushrooms, thyme butter · 13	fritte	steak fries, sea salt, herbs · 13
pomodori	sicilian pachino tomatoes, basil · 14	broccolini	broccoli, calabrian chili, parmesan · 15
asparagi	char-grilled asparagus, salsa bernese · 16	pasta al forno	baked maccharoni, five-cheese blend · 16
carote	baby carrots, spiced yogurt, hazelnut · 14	bagna cauda	cauliflower, romanesco, anchovy, chili · 15

gluten free options available

prices subject to 10% service charge and prevailing government taxes