

# BISTECCA

TUSCAN STEAKHOUSE

## { ANTIPASTI }

<b>SALUMI</b>	prosciutto, morcón ibérico, smoked coppa, jamon iberico, olives · 25 / 38 *add artisanal cheese · 16
<b>OSTRICHE</b>	freshly-shucked tsarskaya french oysters, prosecco mignonette · 7 each
<b>BRUSCHETTA</b>	eggplant caponata, burrata, pine nuts, grilled bread · 18
<b>POLIPO</b>	slow-cooked octopus, chorizo, romesco sauce, preserved lemon · 26
<b>ZUPPA</b>	green asparagus soup, cream, olive oil and black pepper · 18
<b>CAPELANTE</b>	pan-seared scallops, saffron celeriac purée, roasted shimeji mushrooms · 35
<b>RUCOLA</b>	arugula, apple, jamon iberico, stracciatella, preserved lemon vinaigrette · 24
<b>COZZE</b>	wild australian mussels, white wine, garlic butter, tarragon · 35
<b>CARNE</b>	wagyu steak tartare, anchovies, fried capers, quail egg yolk · 26
<b>BURRATA</b>	300g, hand-formed young mozzarella, field greens · 40 *add pachino tomatoes · 9

## { PASTA }

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

## { 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*

<b>COSTATA</b>	1.1 kg, bone-in ribeye · 188
<b>FIorentina</b>	1.1 kg, T-bone · 188

### INDIVIDUAL CUTS

<b>TENDERLOIN</b>	200g, 420+days grain-fed, MB6, australia · 65
<b>BONE-IN SIRLOIN</b>	500g, 420+days grain-fed, MB6, australia · 90
<b>WAGYU STRIPLOIN</b>	150g, A4-grade japanese toriyama umami wagyu, gunma prefecture, japan · 90
<b>RIB-EYE {grass}</b>	300g, grass fed, black angus, 35-day dry-aged, Ireland · 78
<b>RIB-EYE {grain}</b>	300g, 200-day grain-fed usda prime angus, illinois, u.s.a · 78
<b>STRIPLOIN {grain}</b>	300g, 200-day grain-fed angus striploin, australia · 78

### MAINS

<b>MAIALE</b>	300g, bone-in berkshire pork chop, apple compote, suffolk, u.k · 42
<b>AGNELLO</b>	400g, thomas farms pasture-fed lamb rack, peas and mint puree, australia · 60
<b>BRANZINO</b>	600g, line-caught mediterranean sea bass, confit tomato, chermoula · 45
<b>POLLO</b>	300g, brick-pressed free-range chicken, onion and potatoes puree, chicken jus · 38

### { CONDIMENTI \$4 }

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

<b>insalata</b>	leafy greens, white balsamic vinaigrette · 12	<b>spinaci</b>	creamed spinach, crispy shallots · 15
<b>funghi</b>	wild field mushrooms, thyme butter · 13	<b>fritte</b>	steak fries, sea salt, herbs · 13
<b>pomodori</b>	sicilian pachino tomatoes, basil · 14	<b>broccolini</b>	broccoli, calabrian chili, parmesan · 15
<b>asparagi</b>	char-grilled asparagus, salsa bernese · 16	<b>pasta al forno</b>	baked maccharoni, five-cheese blend · 16
<b>bagna cauda</b>	heirloom cauliflower, anchovy, chili · 15	<b>puree di patate</b>	russet mashpotato, cream, herbs · 14

*gluten free options available*

prices subject to 10% service charge and prevailing government taxes