

EXECUTIVE SET LUNCH

available Tuesdays to Fridays, excluding Public Holidays

TWO COURSE 38
THREE COURSE 48

{ PRIMI PIATTI }

ZUPPA	cream of mushroom soup, shitake & shimeji, crème fraiche, black truffle
PANZANELLA	grilled focaccia, burrata, blue dwarf kale, pistachio vinaigrette
BARBABIETOLE	marinated baby beets, goat cheese, citrus, pistachio
POLIPO	slow-cooked octopus, chorizo, romesco sauce, preserved lemon

available as a first or second course...

RAVIOLI	heirloom pumpkin, brown sage butter, pecorino
PAPPARDELLE	braised oxtail ragu, red wine, cherry tomato, parmigiano
RISOTTO	roasted wild mushrooms, asiago cheese, black truffle

{ SECONDO PIATTO }

includes one side dish below...

PETIT STEAK	200g, flat-iron, australian angus, 30-days dry aged
FILETTO	150g, tenderloin, 200-day grain-fed, stockyard, australia +16
BRANZINO	line-caught mediterranean sea bass, confit tomato, chermoula
POLLO	brick-pressed free-range chicken, natural jus
CAPELANTE	pan-seared scallops, saffron celeriac purée, roasted shimeji mushrooms

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|--------------------|------------------------------------------------|
| <b>FRITTE</b>      | steak fries, herbs, sea salt                   |
| <b>BAGNA CAUDA</b> | cauliflower, anchovy, chili flake              |
| <b>BROCCOLINI</b>  | baby broccoli, calabrian chili, parmesan       |
| <b>INSALATA</b>    | mixed leafy greens, white balsamic vinaigrette |

### { DOLCE }

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TIRAMISU	espresso, mascarpone, lady finger biscotti
PANNA COTTA	vanilla custard, berry & pistachio crumb
GELATO	<i>one scoop, choice of:</i> hazelnut, vanilla bean, chocolate, rum raisin, strawberry basil

A LA CARTE

{ ANTIPASTI }

SALUMI	prosciutto, morcón ibérico, spicy coppa, bresaola · 25 / 38
OSTRICHE	freshly-shucked tsarskaya french oysters, prosecco mignonette · 5 each
CARNE	wagyu steak tartare, anchovies, fried capers, quail egg yolk · 26
RUCOLA	arugula, apple, jamon iberico, stracciatella, preserved lemon vinaigrette · 24
BURRATA	300g, hand-formed young mozzarella, field greens, balsamic drizzle · 40 *add pachino tomatoes · 9

{ PASTA }

FETTUCCHINE	smoked pimentón pasta, blue crab, roasted peppers, lemon butter · 26
RISOTTO	roasted wild mushrooms, asiago cheese, black truffle · 30
BUCATINI	jumbo prawns, spicy tomato passata arrabiata · 32

{ ALLA GRIGLIA }

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+day grain-fed, MB6, australia ☺ 65
BONE-IN SIRLOIN	500g, 420+day grain-fed, MB6, australia ☺ 90
STRIPLOIN	150g, A4 grade japanese toriyama umami wagyu ☺ 90
RIB-EYE	300g, grass fed, black angus, 45-day dry-aged scotland, uk · 68

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
POLLO	300g, brick-pressed free-range chicken, natural jus · 38
BRANZINO	600g, line-caught mediterranean sea bass, confit tomato, chermoula · 45

{ CONTORNI }

SPINACI	creamed spinach, crispy shallots · 13
CAROTE	baby carrots, spiced yogurt, hazelnut · 14
ASPARAGI	char-grilled asparagus, salsa bernese · 16
FUNGHI	wild field mushrooms, thyme butter · 13