

EXECUTIVE SET LUNCH

available Tuesdays to Fridays, excluding Public Holidays

TWO COURSE 38

THREE COURSE 48

{ PRIMI PIATTI }

ZUPPA	tuscan kale soup, cream kale, hazelnuts, pecorino
RUCOLA	arugula, peach, jamon iberico, stracciatella, preserved lemon vinaigrette
POLIPO	slow-cooked octopus, chorizo, romesco sauce, preserved lemon, confit tomato

available as a first or second course...

AGNOLOTTI	sweet pea, ricotta, pistachio, pickled onion, mint
PAPPARDELLE	beef & tomato ragu, red wine, fiore sardo

{ SECONDO PIATTO }

includes one side dish below...

STRIPLOIN	150g, 200 days grain-fed MB3, grandchester, australia
FILETTO	150g, tenderloin, 200 days grain-fed, grandchester, australia +16
RIBEYE	200g, pasture-fed, o'connor's premium angus, south gippsland, australia +16
PESCE	new zealand snapper, baba ganoush, confit sicilian tomato, basil oil
POLLO	half roasted spiced chicken, tomato puree, pepper & balsalmic dressing
RISOTTO	wild garlic, asparagus, mascarpone, sourdough crumbs

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FRITTE	steak fries, herbs, sea salt
BAGNA CAUDA	heirloom cauliflower, anchovy, chili flake
BROCCOLINI	broccoli, chili flakes, parmesan
INSALATA	mixed leafy greens, white balsamic vinaigrette

{ DOLCE }

TIRAMISU	espresso, mascarpone, lady finger biscotti
PANNA COTTA	vanilla custard, berry & pistachio crumb
GELATO	<i>one scoop, choice of:</i> vanilla bean, chocolate noir, honey figs and pistacho, strawberry basil

A LA CARTE

{ ANTIPASTI }

SALUMI	prosciutto, salchichon ibérico, smoked coppa, jamon iberico · 25 / 38
OSTRICHE	freshly-shucked kelly gigas irish oysters, prosecco mignonette · 7 each
CARNE	wagyu steak tartare, anchovies, fried capers, quail egg yolk · 26
BRUSCHETTA	crushed chickpeas, ortiz anchovy, tomato, parsley, lemon · 18
BURRATA	300g, hand-formed young mozzarella, field greens, balsamic drizzle · 40 *add pachino tomatoes · 9

{ PASTA }

LINGUINI	squid ink pasta, spicy pork n'duja, calamari, parsley · 26
BUCATINI	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
WAGYU STRIPLOIN	150g, 900-days grain-fed, miyazaki wagyu, A4, japan · 90
RIB-EYE	300g, grass fed, black angus, 35-day dry-aged, ireland · 78

MAINS

MAIALE	bone-in iberico pork chop, lentils, mortadella, fried parsley · 42
AGNELLO	lamb rack, parsnip puree, black olive and salsa verde · 60
POLLO	half roasted spiced chicken, tomato puree, pepper & balsalmic dressing · 30
PESCE	new zealand snapper, baba ganoush, confit sicilian tomato, basil oil · 45

{ CONTORNI }

SPINACI	creamed spinach, crispy shallots · 15
PUREE DI PATATE	russet mash potato, cream, herbs · 15
ASPARAGI	char-grilled asparagus, salsa bernese · 16
FUNGHI	wild field mushrooms, thyme butter · 13