

BISTECCA

TUSCAN STEAKHOUSE

{ ANTIPASTI }

SALUMI	prosciutto, lonza, spicy coppa, bresaola · 25 / 38
OSTRICHE	freshly-shucked Tsarskaya oysters, prosecco mignonette · 5 each
CAPELANTE	pan-seared scallops, grilled leek purée, roasted shimeji mushrooms · 35
RUCOLA	arugula, stone fruit, prosciutto, stracciatella, preserved lemon vinaigrette · 20
BARBABIETOLE	marinated baby beets, whipped goat cheese, avocado, micro herbs · 25
POLIPO	slow-cooked octopus, chorizo, romesco sauce, preserved lemon · 26
COZZE	wild Australian mussels, white wine, garlic butter, tarragon · 35
CARNE	wagyu steak tartare, anchovy, fried capers, quail egg yolk · 26
BURRATA	300g, hand-formed young mozzarella, arugula, balsamic drizzle · 40 *add pachino tomatoes · 9

{ PASTA }

BUCATINI	jumbo prawns, spicy tomato passata arrabiata · 32
TORTELLINI	charred heirloom pumpkin, farmer's cream, sage, pecorino · 26
FETTUCCHINE	smoked pimentón pasta, blue swimmer crab, roasted peppers, lemon butter · 26
PAPPARDELLE	braised oxtail ragu, red wine, cherry tomato, parmigiano · 28
RISOTTO	roasted wild mushrooms, asiago, black truffle · 30

{ ALLA GRIGLIA }

From the wood-fired grill

SIGNATURE SHARING STEAKS

*F1 karoge washu bred wagyu & tajima bloodline, thick cut in the 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
STRIPLOIN	150g, A4 grade Japanese wagyu, hokkaido prefecture, japan · 90
RIB-EYE {grass}	300g, grass fed, mey selection, black angus, 45-day dry-aged scotland, uk · 68
RIB-EYE {grain}	300g, 200-day grain-fed usda prime angus, illinois, usa · 78

MAINS

MAIALE	300g, bone-in berkshire pork chop, apple compote, suffolk, england · 42
AGNELLO	400g, thomas farms lamb rack, pasture-fed, rosemary mustarda, tasmania, australia · 60
BRANZINO	600g, line-caught mediterranean sea bass, grilled lemon, chermoula · 45
POLLO	300g, brick-pressed free-range chicken, salmoriglio sauce · 38

{ CONDIMENTI \$4 }

rosemary mustarda	rosemary, cream, mustard	salmoriglio	lemon, garlic, extra virgin olive oil
salsa bernese	hollandaise, tarragon	tre formaggi	mascarpone, gorgonzola, roquefort

{ CONTORNI }

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

prices subject to 10% service charge and prevailing government taxes