



FLORENTINO



The **PRIVATE DINING ROOM** Upstairs is a magnificent testimony to our commitment to sourcing the best. The room is for intimate gatherings of up to 8 people surrounded by our extensive cellar.

Minimum expenditure and deposits are required for exclusivity of areas.

Standard or bespoke menus are available in this room.

Capacity:
8 People Seated



The **WYNN ROOM** is a bright space overlooking Bourke Street through stained glass windows. The room is ideal for smaller gatherings or as a drinks space to compliment events in the Mural Room.

This private space is perfect for intimate events.

Capacity:
30 People Seated
Maximum on 1 table -18 people

The **MURAL ROOM** is rich in art with the Napier Waller Murals, forged wrought iron lighting by Emilio Gavotto and ceiling work created by Picton Hopkins.

The Mural Room can accommodate up to 70 guests seated, the Wynn Room can be used for drinks and canapes on arrival.

Capacity:
70 People Seated



Six Course Menu 'Gran Tour' 180

Wine Pairing Available

Classic 130

Premium 190

'Gran Tour'

Oyster, Horseradish, Kohlrabi

Kingfish, Apple, Sorrel, Roe, Goat Curd

King Prawn, Banana Shallot, Pantelleria Capers, Pancetta

Taglierini di Riso Venere, Spanner Crab, Bottarga

Wagyu Rump Cap, Brodo, Pine Mushroom, Mustard Fruit, Bone Marrow

Chocolate Soufflé, Hazelnut, Grains of Paradise

Four Course Menu 160 - Lunch or Dinner

Three Course Menu 120 - Lunch only

Please select one dish per course with the exception of the main course.

Please select up to three main courses to create your bespoke menu.

Select one Primi

Cucumber, Mussels, Smoked Paprika, Lovage, Lardo

Octopus, Artichoke, Pine Nut, Garum, Lime, Pantelleria Capers

Quail, Nduja, Fregola, Apple, Persimmon

Abrolhos Island Scallop, Veal Sweetbread, Almond, Lemon

Select one Pasta

San Massimo Carnaroli Risotto, Pesce, Razor Prawns, Sarawak Pepper

Ravioli, Yolk, Ricotta, Amaretti, Balsamic

Maltagliati di Pane, Cuttlefish, Oregano

Gnocchi Ripieni, Veal, Mortadella, Peas, Pecorino

Select up to three Secondi

John Dory, Aqua Pazza, Tomato, Clams, Cannellini

Duck Breast, Peperada, Plum, Fennel

Ox Tail, Caul, Carrot, Tumeric, Whitlof, Orange

Venison, Chocolate, Red Wine, Onion, Mustard Greens, Parmigiano

Select one Dessert

Mandarin, Campari, White Chocolate

Latte, Buttermilk Panna Cotta, Caramel

Monte Bianco, Chestnut, Vanilla, Rum

Chocolate Soufflé, Hazelnut Praline, Grains of Paradise

We endeavour to accommodate dietaries however, we cannot guarantee that any products served will be free of allergens

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