

GRILL



GRILL reflects a fresh, lively and warm Italian atmosphere. Its characteristic open kitchen, warm colours, rich timbers and beautiful natural light, create a stylish and exciting space.

Capacity: Seated 70 People Standing 80 People



The **MEZZANINE** is a semi-private space located adjacent to the main Grill dining room.

The Mezzanine can be booked on its own or used for drinks and canapes to compliment events in the main dining area.

Minimum expenditure and deposit are required for exclusivity of areas.

Capacity: 12 People



Option 1 \$95pp

Kingfish Crudo, Citrus, Baccala, Horseradish Smoked Jerusalem Artichoke, Guanciale, Ricotta Pici, Wild Boar Ragu Pappardelle, Duck, Porcini

Swordfish, Leek, Borlotti Beans, Anchovies Brined Milawa Chicken, Lentils, Cavolo Nero Rose Veal Rib, Chestnut, Bone Marrow, Brussels Sprout Char Grilled Bistecca

Potatoes, Rosemary, Garlic Italian Flat Beans, Tomato

Chocolate, Banana, Malt, Avocado Persimmon, Frangipane, Charcoal Lime, Lemon, Pine Nut, Tonka Bean, Bitters Tiramisu

Tè e Caffè

Option 2 \$95pp

Shared Antipasti Mt Zero Olives, Grissini Duck Liver Parfait, Fig Jam, Crostini Smoked Jerusalem Artichoke, Guanciale, Ricotta Spring Bay Mussels, Zucchini, Pangrattato, Nduja Tortelli, Bugs, Brown Butter

Swordfish, Leek, Borlotti Beans, Anchovies Brined Milawa Chicken, Lentils, Cavolo Nero Rose Veal Rib, Chestnut, Bone Marrow, Brussels Sprout Char Grilled Bistecca

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Tè e Caffè

BEVERAGES

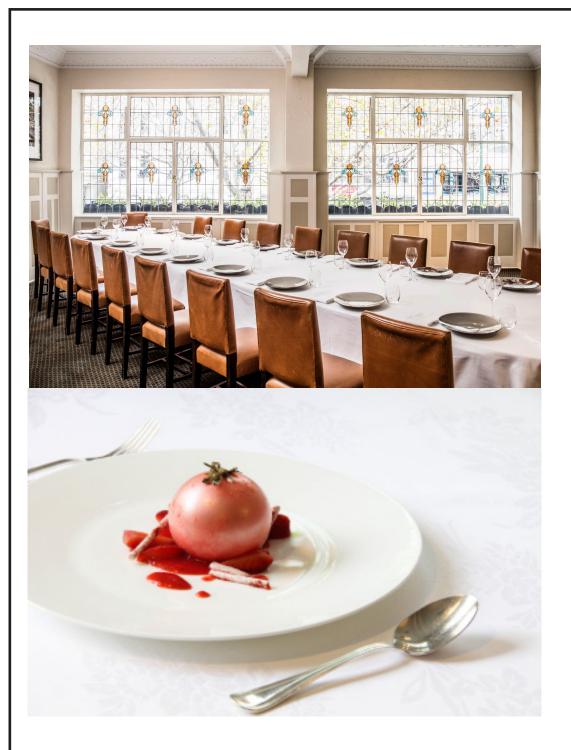
In an effort to provide you with a bespoke event, our Sommeliers are able to source beverages to match your preferred budget and stylistic requirements.

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FLORENTINO



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.

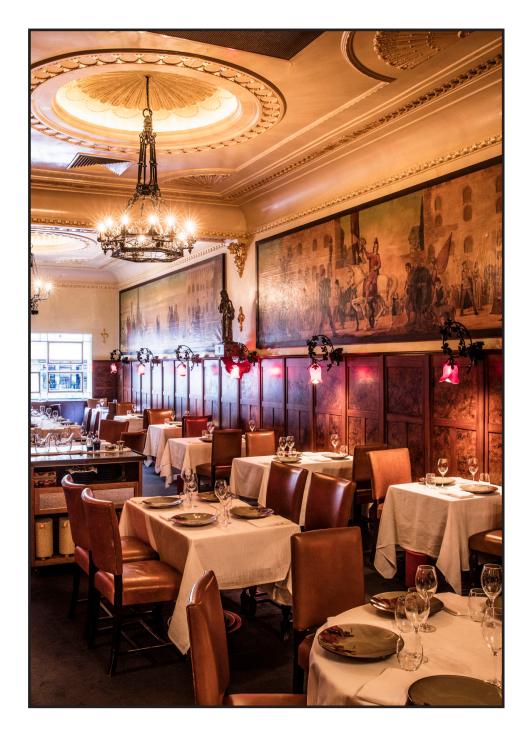
Capacity: Seated 30 People



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 be hired exclusively for larger events and the space can be used in various ways to suit your needs.

Capacity: Seated 70 People Standing 80 People





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 cellar.

Minimum expenditure and deposits are required for exclusivity of areas.

Capacity: Seated 8 People



Florentino Group Menu Options

Six Course Menu 'Gran Tour' 180

Wine Pairing Available Australian Born Italian 130 | Classic 130 Premium 190 | Ancient Varietals 220

'Gran Tour'

Oyster, Cucumber, Caper, Dill

Albacore Tuna, Buttermilk, Horseradish, Kohlrabi, Caviar

Smoked Eel Broth, Spanner Crab, Celeriac, Yolk, Sea Herbs

Seaweed Taglierini, Prawn, Bottarga

Wagyu Rump Cap, Sprouts, Onion, Potato

Chocolate Soufflé, Hazelnut, Grains of Paradise Ice Cream

Four Course Menu 160 Three Course Menu 120 (lunch only)

Please select one dish per course

Beetroot, Buffalo Yoghurt, Olive Oil Veal Batutto, Truffle, Parmigiano, Oregano Hand Dived Scallops, Marrow, Pecorino, Hazelnut Lamb Brains, Chard, Catmint, Agro Dolce, Pine Nut Albacore Tuna, Buttermilk, Horseradish, Kohlrabi, Caviar

Risotto Milanese, Veal Shin, Parmigiano Ravioli, Yolk, Ricotta, Amaretti, Balsamic Vincigrassi, Ox Tail, Duck Liver, Hearts, Chestnut Capunti, Cuttlefish, Tomato, Warrigal Greens Seaweed Taglierini, Prawn, Bottarga

Wild Barramundi, Vicentina, Baccala, Potato, Leek Great Ocean Duck, Jerusalem Artichoke, Caponata Maiale al Latte, Barley Polenta, Radicchio Flinders Island Lamb Shoulder, Parmigiano, Sage Wagyu Rump Cap, Sprouts, Onion, Potat

Malt Barley Panna Cotta, Mandarin, Sweet Corn, Stout Coffee, Marscarpone, Savoiardi, Chocolate Sfera, Pear, Macadamia Chocolate Soufflé, Hazlenut Praline, Grains of Paradise Grossi Florentino 80 Bourke Street Melbourne 3000 Victoria Australia T: +61 3 9662 1811 E: Angela McKay angela@grossi.com.au