



**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

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

## 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, Savoirdi, Chocolate

Sfera, Pear, Macadamia

Chocolate Soufflé, Hazlenut Praline, Grains of Paradise



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