



**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

Maximum on 1 table -18 people

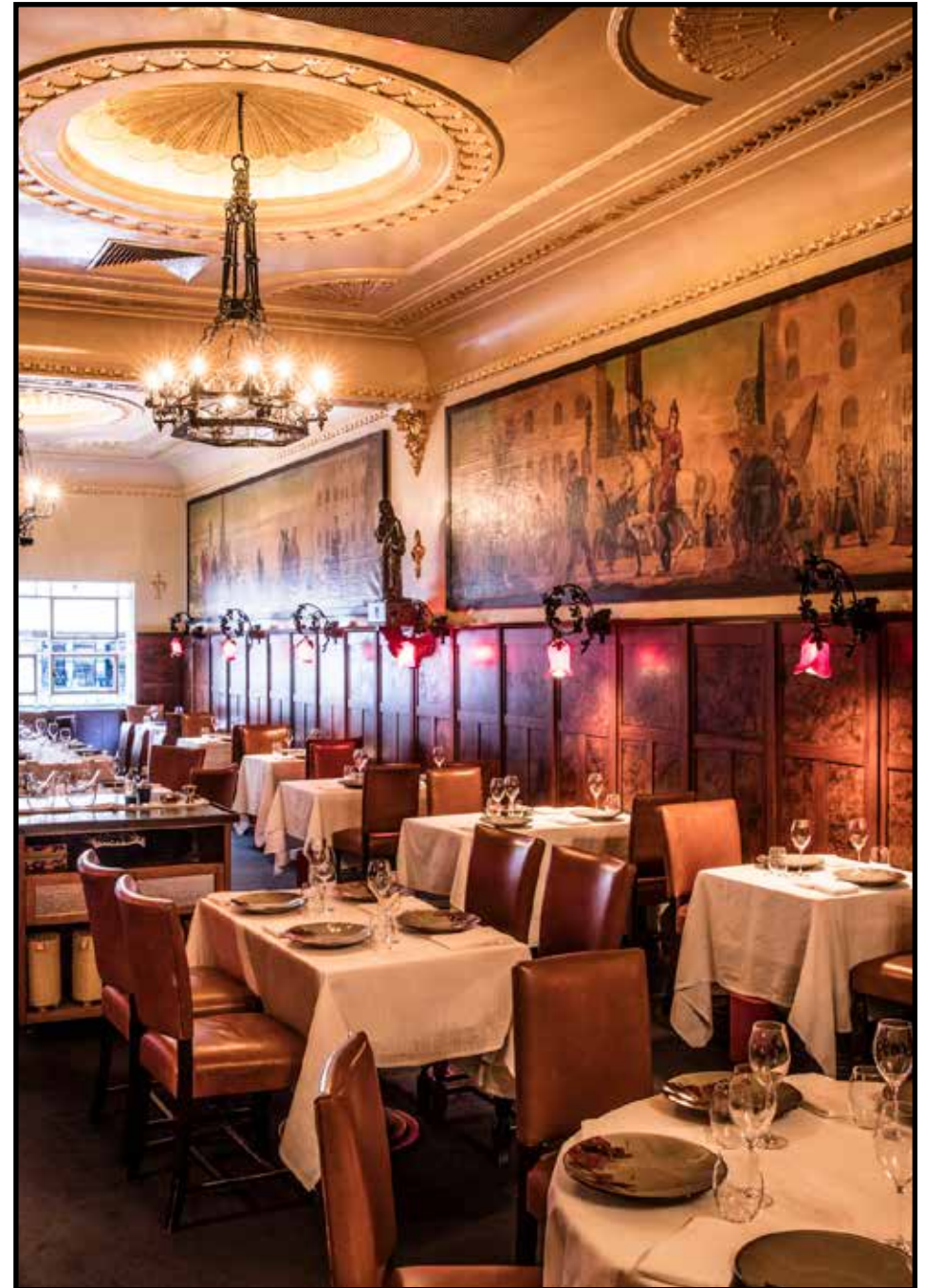




The **MURAL ROOM** is rich in art with the Napier Waller Murals, forged wrought iron lighting by Emilio Gavotto and ceiling work created by Picton Hopkins.

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

**Capacity:**  
Seated 70 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'*

Tuna, Buffalo Yoghurt, Radish, Fennel, Celery

Scallop, Leek, Potato, Osietra Caviar

Seaweed Taglierini, Prawn, Bottarga, Capers

Milking Yard Farm Chicken, Brodo, Parsnip, Broad Beans

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 to create your bespoke menu.*

Asparagus, Pecorino, Black Garlic, Olive

Octopus, Wakame, Macadamia, Onion, Peas

Quail, Nduja, Fregola, Apple, Fig

Pearl Meat, Escarole, Pancetta, Samphire

Tuna, Buffalo Yoghurt, Radish, Fennel, Celery

Risotto, Nettle, Spanner Crab, Lardo

Ravioli, Yolk, Ricotta, Amaretti, Balsamic

Maltagliati di Pane, Bugs, Spinach, Colatura

Corzetti, Rabbit, Marjoram

Seaweed Taglierini, Prawn, Bottarga, Capers

Barramundi, Baccala, Cabbage, Riso Venere

Capretto, Mais Biancoperla, Goat Milk, Minutina

Suckling Pig, Grappa Cherry, Corn, Blood Sausage

Milking Yard Farm Chicken, Brodo, Parsnip, Broad Beans

Wagyu Rump Cap, Sprouts, Onion, Potato

Lemon, Curd, White Chocolate

Coffee, Mascarpone, Savoiard, Chocolate

Gin & Tonic, Yoghurt, Cucumber, Sorrel

Chocolate Soufflé, Hazelnut Praline, Grains of Paradise

Formaggio, Pane Carasau, Walnuts, Quince

Additional Courses 25

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