

FLORENTINO

Antipasto

Pomodoro

Tomato, Garlic, Olive Oil, Basil

Quaglia

Quail Terrine, Salsiccia Bra, Pistacchio

Trippa di Baccala

NZ Clams, Fennel, Fregola

Polpo

Octopus, Fava, Lemon, Celery

Pasta e Zuppa

Maccheroni alla Chitarra

Tomato, Prawn, Zucchini, Bottarga

Creste di Gallo

Grano Arso, Stracchino, Artichoke

Tortellini in Brodo

Veal, Parmigiano

Sopressini

Rabbit Ragu, Olive, Marjoram

Secondi

Saltimbocca

Veal, Prosciutto, Gnocchi alla Romana

Maiale

Pork Jowl, Turnip, Apple, Cabbage

Pesce

Fish, Lemon Leaf, Saffron, Peas

Anatra

Great Ocean Duck, Leek, Cherry

Three Courses 150

Extra Course 25

FLORENTINO

Dolci

Budino Estivo

Berry, Lemon, Meringue, Zabaglione

Gianduia

Yoghurt, Honeycomb, Campari

Albicocca

Apricot, Elderflower, Buffalo Milk, Santa Fina

Soufflé

Chocolate Soufflé, Wattleseed Gelato

Extra Course 25

FLORENTINO

Gran Tour

Trota

Smoked Trout, Polenta, Yarra Valley Caviar

Pomodoro

Tomato, Garlic, Olive Oil, Basil

Polpo

Octopus, Fava, Lemon, Celery

Tortelli

Lobster, Almond, Lemon

Bistecca

Wagyu, Onion, Potato, Parsnip

Soufflé

Chocolate Soufflé, Wattleseed Ice Cream

Gran Tour 180

Classic Wine Pairing 130

Premium Wine Pairing 190

FLORENTINO

Vegetables

Minestra Estiva

Cabbage, Peas, Zucchini, Bietola

Barbabietola

Beetroot, Fava, Lemon, Mint

Pomodoro

Tomato, Garlic, Olive Oil, Basil

Creste di Gallo

Grano Arso, Stracchino, Artichoke

Melanzane

Eggplant, Leek, Cherry

Three Courses 150

Gran Tour 180

Extra Course 25

FLORENTINO

Vegan

Minestra Estiva

Cabbage, Peas, Zucchini, Bietola

Barbabietola

Beetroot, Fava, Lemon, Mint

Pomodoro

Tomato, Garlic, Olive Oil, Basil

Cavatelli

Artichoke, Olive, Mint, Capers

Melanzane

Eggplant, Leek, Cherry

Albicocca

Apricot, Elderflower, Coconut

Three Courses 150

Gran Tour 180

Extra Course 25