

FLORENTINO

ASSAGGINI

Ostrica
Oyster, Fennel Pinzimonio,
Finger Lime +8

Caviale
Oscietra Caviar,
Ricotta Hot Cake +190

Tigelle
Mortadella, Stracchino,
Lardo, Balsamic +12



ANTIPASTI

Asparagi Con Bitto
Asparagus, Garlic Oil,
Olive, Yolk

Carciofi
Artichokes, Clams,
Herbs, Green Tomato

Battuto di Tonno
Tuna Tartare, Smoked Tomato,
Mustard, Crostino
For Two

Coniglio Agrodolce
Braised Rabbit, Pastina, Saffron,
Vinegar, Pine Nuts, Sultanas

Branzino
Patagonian Toothfish, Lemon,
Dragoncello, Tarragon, Minutina



PASTA e RISO

Tortellini in Brodo
Veal & Mortadella Filling,
Chicken Brodo, Parmigiano

Ravioli al'Uovo
Smoked Ricotta, Sage,
Amaretti, Balsamic

Tiella Pugliese
Mussels, Potato,
Rice, Pecorino
For Two

Corzetti Liguri
Trippa di Baccala,
Cuttlefish, Marjoram

Cappelletti al Spirulina
Fraser Island Spanner Crab,
Sugo, Capers, Colatura



SECONDI

Pesce al Zafferano
Carrots, Saffron,
Herbs, Almond

Anatra Arrosto
Aged Great Ocean Duck, Corn,
Amaranth, Grappa, Muscatel

Abbacchio Alla Romana
Suckling Lamb,
Peperonata
For Two

Scottadito
Lamb Cutlet, Peas, Cauliflower,
Rosemary, Anchovy Sugo

Maialino
Suckling Pig, Pumpkin,
Sanguinaccio, Mustard Green

Three Courses 175

Extra Course 30

Please speak with us regarding any dietary requirements. We endeavour to accommodate dietaries however, we cannot guarantee that any products served will be free of allergens. A 1.65% surcharge applies on all credit cards and a 15% surcharge applies on weekends.

FLORENTINO



Stracchino

Fior di Zucca, Anchovy Toast, Balsamic Onion, Melon

Tonno

Cured Bonito, Walnut, Celeriac, Vincotto

Tortellini d'Anatra

Duck, Porcini, Pear

Polpo

Octopus, Capers, Broad Bean, Parsley

Costola

Short Rib, Leek, Bone Marrow, Pickled Walnut

Soufflé

Chocolate Soufflé, Amaretto Gelato

Gran Tour 210

Classic Wine Pairing 130

Premium Wine Pairing 190

Non-Alcoholic Pairing 95

FLORENTINO



Vegetables

Minestra Primavera

Spring Greens, Broth, Parmigiano

Asparagi Con Bitto

Asparagus, Garlic Oil, Olive, Yolk

Carciofi

Artichokes, Herbs, Pastina, Green Tomato

Ravioli al'Uovo

Smoked Ricotta, Sage, Amaretti, Balsamic

Cotoletta di Melanzane

Pumpkin, Mustard Greens

Three Courses 175

Gran Tour 210

Extra Course 30

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Vegan

Minestra Primavera
Spring Greens, Broth

Fior di Zucca
Zucchini Flowers, Balsamic Onion, Melon, Toast

Asparagi
Asparagus, Broad Bean, Parsley Oil

Casunziei all'Ampezzana
Beetroot, Poppy Seeds

Cotoletta di Melanzane
Pumpkin, Mustard Greens

Pesca
Peach, Raspberry Gelato, Honeycomb

Three Courses 175

Gran Tour 210

Extra Course 30

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Dolci

Pasticciotto Leccese

Amarena Cherry, Coffee, Almond, Zabaglione

Panna Cotta

Buttermilk Panna Cotta, Peach, Chamomile

Soufflé al Cioccolato

Chocolate Soufflé, Amaretto Gelato

La Bomba

Gianduia, Pistachio, Italian Meringue, For Two

Extra Course 30