

FLORENTINO

ASSAGGINI

Ostrica

Oyster, Campari,
Orange, Pinzimonio, +8

Caviale

Oscietra Caviar,
Ricotta Hot Cake +190

Coccoli

Duck Liver Parfait,
Pickled Cucumber +12



ANTIPASTI

Polipo Affettato

Pressed Octopus,
Potato, Capers, Agresto

Gamberi

Skull Island Prawn, Artichoke,
Rhubarb, Erbette

Battuto di Tonno

Tuna Tartare, Smoked Tomato,
Mustard, Crostino
For Two

Coniglio Agrodolce

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

Branzino

Patagonian Toothfish, Taragon
Cime di Rapa, Celeriac



PASTA e RISO

Tortellini in Brodo

Porcini, Quail Egg,
Mushroom Brodo

Pizzoccheri alla Valtellinese

Buckwheat, Potato,
Cabbage, Casera

Risotto all'Aragosta

Lobster Risotto, Saffron,
Zucchini, Bottarga
+15

Sopressini al Ragù di Cinghiale

Chestnut Flour Sopressini,
Wild Boar Ragù, Orange, Pecorino

Cappelletti al Spirulina

Fraser Island Spanner Crab,
Sugo, Capers, Colatura



SECONDI

Pesce allo Scoglio

Fish, Sugo di Pomodoro,
Frutti di Mare, Fregola, Lettuce

Anatra Arrosto

Aged Great Ocean Duck,
Pickled Plum, Kale, Parsnip

Agnello Arrotolato

Lamb Saddle, Spinach
Rosemary, Anchovy
For Two

Costola

Short Rib, Leek, Bone Marrow,
Walnut, Jerusalem Artichoke

Maialino al Latte

Suckling Pig, Milk, Pumpkin,
Sanguinaccio, Mustard Greens

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



Scampi

Potato, Yarra Valley Caviar, Leek, Sourdough

Calamari

Mint, Barbabietola, Verjuice

Trippla di Baccala

Cuttlefish, Parsley, Baccala Fritto

Tortellini d'Anatra

Duck, Porcini, Pear

Guancia

Wagyu Cheek, Cime di Rapa, Polenta, Fermented Garlic

Soufflé

Chocolate Soufflé, Amaretto Gelato

Gran Tour 210

Classic Wine Pairing 130

Premium Wine Pairing 190

Non-Alcoholic Pairing 95

FLORENTINO



Coccoli

Stracchino, Caponata

Melanzane

Smoked Eggplant, Puttanesca

Fichi

Fig, Friarielli, Agresto, Potato

Pizzoccheri alla Valtellinese

Buckwheat, Potato, Cabbage, Casera

Stufato di Legumi

Chickpeas, Cannellini, Sliverbeet, Paprika

Three Courses 175

Gran Tour 210

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



Coccoli

Pickled Cucumber, Caponata

Melanzane

Smoked Eggplant, Puttanesca

Fichi

Fig, Friarielli, Agresto, Potato

Cavatelli

Artichoke, Olive, Mint, Capers

Stufato di Legumi

Chickpeas, Cannellini, Sliverbeet, Paprika

Pesca

Peach, Raspberry Gelato, Honeycomb

Three Courses 175

Gran Tour 210

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



Dolci

Pasticciotto Leccese

Amarena Cherry, Coffee, Almond, Zabaglione

Mille Foglie al Limone

Burnt Lemon, Pastry, Mint Gelato

Torta di Mela

Apple Cake, Rosemary, Calvados

Fichi

Fig, Pecan, Chocolate, Fig Leaf Gelato

Soufflé al Cioccolato

Chocolate Soufflé, Amaretto Gelato

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.