

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

Cappelletti al Spirulina

Fraser Island Spanner Crab,
Sugo, Capers, Colatura

Gnocchi Monte Veronese di Malga

Toasted Hazelnut,
Radicchio

Risotto all'Aragosta

Lobster Risotto, Saffron,
Zucchini, Bottarga
+15

Sopressini al Ragù di Cinghiale

Chestnut Flour Sopressini,
Wild Boar Ragù, Orange, Pecorino

Garganelli al Cacao

Coda alla Vaccinara,
Ox Tail, Red Wine



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

Vitello

Veal, Mushroom, Leek, Truffle
Jerusalem Artichoke, Marsala

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 public holidays.

FLORENTINO



Gran Tour

Polpo

Octopus, Crisp Potato, Tomato

Capesante

Abrolhos Islands Scallop, Almond, Nettle, Bottarga

Trippa 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



Vegetables

Coccoli

Stracchino, Caponata

Melanzane

Smoked Eggplant, Puttanesca

Fichi

Fig, Friarielli, Agresto, Potato

Gnocchi Monte Veronese di Malga

Toasted Hazelnut, Radicchio

Stufato di Legumi

Chickpeas, Cannellini, Sliverbeet, Paprika

Three Courses 175

Gran Tour 210

Extra Course 30

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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

Mela Cotogna

Quince, Rice Gelato, Olive Oil

Three Courses 175

Gran Tour 210

Extra Course 30

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Dolci

Pasticciotto Leccese

Amarena Cherry, Coffee, Almond, Zabaglione

Monte Bianco

Bonnet, Chestnut Diplomatica

Torta di Mela

Apple Cake, Rosemary, Calvados

Pastiera

Ricotta, Orange, Barley Custard

Soufflé al Cioccolato

Chocolate Soufflé, Amaretto Gelato

Extra Course 30

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