

FLORENTINO

Caviare, Traditional Accompaniments and Ricotta Hot Cakes

Oscietra, 30g 190
Beluga, 30g 250
Uova alla Russa, Russian Egg, Caviar 30

Crudo e Quasi Crudo

Oysters, Campari & Orange Pinzimonio 7.5
Battuto di Tonno, Tuna Tartare, Smoked Tomato, Mustard, Crostino, For Two 75
Carpaccio di Manzo, Lemon, Vacca Rossa 40
Ricciola, Cured Kingfish, Eggplant, Orange, Rucola Oil 45
Wagyu Bresaola, Stracchino, Lingua di Suocera, Fermented Peppers 48

Antipasti

Polipo Affettato, Potato, Pantelleria Capers, Colatura 42
Trippa di Baccalá, Cuttlefish, Parsley, Baccala Fritto 45
Asparagi, Koo Wee Rup Asparagus, Bitto Sauce, Olive Crumb, Yolk, Saltbush 45
Branzino, Patagonian Toothfish, Tarragon, Escarole, Celeriac 45
Coniglio in Agrodolce, Braised Rabbit, Pastina, Saffron, Pine Nuts, Sultanas 42

Pasta, Zuppa e Riso

Stracciatella alla Romana, Chicken Broth, Egg, Parmigiano, Parsley, Nutmeg 38
Tortellini in Brodo, Veal and Mortadella Tortellini, Brodo Ristretto 42
Risotto alla Buranella, White Fish, Prawn 65
Spaghetti Frutti di Mare, Seafood, Garlic, Parsley, Colatura 58
Cappelletti, Spirulina, Spanner Crab, Lemon Zabaglione 48
Gnocchi Monte Veronese di Malga, Toasted Hazelnut, Radicchio 42
Tortellini d'Anatra, Duck, Porcini, Pear 45
Sopressini al Ragù di Cinghiale, Wild Boar Ragu, Orange, Pecorino 45

Carne e Pesce

King George Whiting, Scallop, Saffron, Leek Scapece MP
Bocconcini di Quaglia, Quail Rolled, Bread, Parmigiano, Herb, Pancetta, Tomato, Lentils 60
Anatra Arrosto, Aged Great Ocean Duck, Pickled Plum, Kale, Parsnip, Vin Santo 65
Capretto in Umido, Slow Cooked Goat, Chestnut Flower Honey, Roast Vegetables 65
Vitello, Veal Fillet, Porcini Marsala Sugo, Carrot, Jerusalem Artichoke, 65

Verdure

Insalata della Casa 16
Fagiolini, Piselli, Pancetta, Salsa all'Uovo 16
Ciambotta, Eggplant, Zucchini, Peppers, Ricotta Salata 18
Patate, Potatoes, Rosemary, Garlic 18



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Gran Tour

Zuppa di Pomodoro, Lampascioni, Erbette

Carrot, Crab, Burnt Butter, Almond

Gambero, Skull Island Prawn, Rhubarb, Artichoke

Ravioli all'Aragosta, Lobster, Vodka, Dill, Tomato

Maccheroni alla Chitarra, Ragu Bianco, Veal Ragu

Guancia, Wagyu Cheek, Pumpkin, Polenta, Fermented Garlic

Soufflé al Cioccolato, Chocolate Soufflé, Amaretto Gelato

210

Classic Wine Pairing 130

Premium Wine Pairing 190

Non Alcoholic Pairing 95



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.

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Verdure

Lingue di Suocera, Caponata, Herbs

Zuppa di Pomodoro, Lampascioni, Erbette

Asparagi, Koo Wee Rup Asparagus, Bitto Sauce, Olive Crumb, Yolk, Saltbush

Spaghetti alla Nerano, Zucchini, Parmigiano

Ciambotta, Eggplant, Zucchini, Peppers, Salted Ricotta

Pear Imbottite, Nuts, Dried Fruit, Chocolate

210



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Dolci

Pasticciotto Leccese, Amarena Cherry, Coffee, Almond, Zabaglione 28

Monte Bianco, Bonet, Chestnut Diplomatica 28

Torta di Mela, Apple Cake, Rosemary, Calvados 28

Pastiera, Ricotta, Orange, Barley Custard 28

House Gelato, Condiments 25

Soufflé al Cioccolato, Chocolate Soufflé, Amaretto Gelato 28

Formaggio

Today's Cheese, Condiments, Pane Carasau 50

