

FLORENTINO

Caviare, Traditional Accompaniments and Ricotta Hot Cakes

Oscietra, 30g 190
Beluga, 30g 250
Herman's Roesti, Egg, Caviar 30

Crudo e Quasi Crudo

Oysters, Campari & Orange Pinzimonio 8
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, Piadina, Fermented Peppers 48

Antipasti

Quail Terrine, Foie Gras, Rosemary, Balsamic Onion 42
Trippa di Baccalá, Cuttlefish, Parsley, Baccala Fritto, Fregola 45
Funghi, Mushrooms, Smoked Potato, Fontina, Yolk, Parmigiano 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 Rialto, Octopus, Chilli, Capers, Gremolata, Basil 65
Scialatielli all'Amalfitana, Seafood, Tomato 58
Grano Arzo Ravioli, Baccala, Olive, Artichoke 48
Gnocchi Monte Veronese di Malga, Toasted Hazelnut, Radicchio 42
Tortellini d'Anatra, Duck, Porcini, Pear 45
Sopressini al Ragù di Cinghiale, Wild Boar Ragù, Orange, Pecorino 45

Carne e Pesce

King George Whiting, Scallop, Saffron, Leek Scapece MP
Guancia, Wagyu Cheek, Pumpkin, Polenta, Fermented Garlic 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, Fava Bean 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

Agnello, Magra Lamb Shank, Lemon, Caraway, Cipolla Piemontese, Salmoriglio

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

Zuppa di Pomodoro, Lampascioni, Erbette 45

Piadina, Caponata, Herbs 45

Funghi, Mushrooms, Smoked Potato, Fontina, Yolk, Parmigiano 45

Spaghetti alla Nerano, Zucchini, Parmigiano 60

Ciambotta, Eggplant, Zucchini, Peppers, Salted Ricotta 60

Pear Imbottite, Nuts, Dried Fruit, Chocolate 28

Gran Tour di Verdure 210

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Dolci

Cachi, Persimmon, Orange, Pecan, Fennel Seed, Yoghurt 28

Delizia al Limone, Lemon, Crema Pasticcera, Sponge 28

Torta di Mele, Apple Cake, Rosemary, Calvados 28

Cremino, Gianduja, Almond, Wafer, Buttermilk Cream 28

House Gelato, Condiments 25

Soufflé al Cioccolato, Chocolate Soufflé, Amaretto Gelato 28

Formaggio

Today's Cheese, Condiments, Pane Carasau 50



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