

Café

Florentino

ANTIPASTI

Oyster, Rosé Mignonette, Shallot 8EA
Marinated Olives, Fennel Seed, Orange & Chilli 8
Scallop, Crosta Alle Erbe 12EA
Skull Island Prawn, Salsa Verde 16EA
Suppli al Telefono, Cacio e Pepe 9EA
Crocchette di Baccalà, Basil 9EA

PASTA

Ravioli Doppio, Erbetto & Pistachio, Fontina 36 / 48
Rigatoni alla Vodka, Buffalo Mozzarella 34 / 46
Oxtail Anolini, Bullhorn Pepper, Chive 38 / 50
Spanner Crab Tagliolini, Chilli, Lemon, Fennel, Bottarga 38 / 50

PRIMI

Tuna Crudo, Ruby Grapefruit, Green Olive, Campari, Basil 34
Wagyu Bresaola, Beetroot, Gnocchi Fritti, Fennel 32
Wood Roasted Peppers, Whipped Ricotta, Sunflower Seed Pesto 25
Duck Liver Parfait, Sour Cherry, Toasted Focaccia 26
Vitello Tonnato, Tuna Sauce, Capers, Lemon, Parmigiano 32

FORNO A LEGNA

Torta Salata, Ramarro Farm Zucchini, Gremolata 38
Market Fish, Pesto Pantesco, Local Hazelnuts MP
Pork Cotoletta, Cucumber, Pickled Green Tomato 48
Pollo al Mattone, Confit Garlic, Rosemary 46

DALLA GRIGLIA

Served with a choice of Mostarda alla Romana, Salsa Verde or Sangiovese and Bone Marrow Sugo

Butterflied Flathead, Corner Inlet, VIC 60
450G Barnsley Lamb Chop, Junee, NSW 52
180G Southern Ranges Eye Fillet MB2, Gippsland, VIC 75

300G O'Connor Cube Roll Scotch Fillet, Gippsland, VIC 78
180G Westholme Wagyu Hanger Steak, QLD 75
La Fiorentina, 1KG O'Connor T-Bone, Gippsland, VIC 200

CONTORNI

Cos Lettuce, Radicchio, Parmigiano, Lemon Dressing 15
Roman Beans, Warm Tomato & Anchovy Vinaigrette 19
Wandin Yallock Tomatoes Caprese Salad 18
Wood Fired Pumpkin, Green Olive 17

Roasted Field Mushroom, Pecorino, Crosta Alle Erbe 15
Patate Fritte, Rosemary Salt 12
Shaved Fennel, Ricotta Salata, Otway Walnuts 17

MENU DEL GIORNO

Mon-Thurs Lunch & Dinner; Fri-Sat Lunch & Pre-Theatre Dining 5-6pm

2 courses 55 3 courses 65

ANTIPASTI

Tuna Crudo, Ruby Grapefruit,
Green Olive, Campari, Basil
Wagyu Bresaola, Beetroot, Gnocchi
Fritti, Fennel
Wood Roasted Peppers, Whipped
Ricotta, Sunflower Seed Pesto
Duck Liver Parfait, Sour Cherry,
Toasted Focaccia

SECONDI

Ravioli Doppio, Erbetto &
Pistachio, Fontina
Market Fish, Pesto Pantesco,
Local Hazelnuts
Pollo al Mattone, Confit Garlic,
Rosemary
200G O'Connor Rump Cap,
Rocket, Parmesan, Aged Balsamic

DOLCI

Florentino Tiramisu
Vanilla & Ricotta Panna Cotta,
Wood Fired Balsamic Strawberries
Torta di Cioccolato,
Amarena Cherry,
Gippsland Jersey Cream

DOLCI

Florentino Tiramisu 22

Vanilla & Ricotta Panna Cotta,
Wood Fired Balsamic Strawberries 19

Torta di Cioccolato, Amarena Cherry,
Gippsland Jersey Cream 19

Gelato alla Nocciola, Toasted Hazelnuts,
Hazelnut Oil, Sea Salt 19

Tre Formaggi, Pear and Fennel Paste,
Semolina Cracker 35

Affogato, Tiramisu Gelato, Cocoa Nibs 18