

Café

Florentino

ANTIPASTI

Oyster, Rosé Mignonette, Shallot 8ea
Marinated Olives, Fennel Seed, Orange & Chilli 8
Suppli al Telefono, Cacio e Pepe 9ea
Wood Fired Scallop, N'duja & Honey Butter 12ea
Duck Croquette, Fig & Marsala Jam 16ea
Lamb Rump Skewer, Pancetta, Fermented Pepper 15ea

PASTA

Ravioli Doppio, Mushroom, Fontina, Local Hazelnuts 36 / 48
Smoked Mussel Tagliatelle, Roasted Tomato Butter 35/49
Rigatoni alla Vodka, Buffalo Mozzarella 34 / 46
Short Rib Saccottini, Veal Sugo, Lemon, Parsley, Chilli 38/50

PRIMI

Tuna Crudo, Ruby Grapefruit, Green Olive, Campari, Basil 34
Wagyu Bresaola, Beetroot, Gnocchi Fritti, Fennel 32
Jerusalem Artichoke Tart, Cashew, Gremolata 28
Duck Liver Parfait, Sour Cherry, Toasted Focaccia 26
Vitello Tonnato, Tuna Sauce, Capers, Lemon, Parmigiano 32

FORNO A LEGNA

Wood Fired Eggplant, Parmesan Fonduta, Pine Nuts, Tomato 36
Pesce alla Livornese, Olives, Fennel, Chilli 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
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	SECONDI	DOLCI
Tuna Crudo, Ruby Grapefruit, Green Olive, Campari, Basil	Rigatoni alla Vodka, Buffalo Mozzarella	Florentino Tiramisu
Wagyu Bresaola, Beetroot, Gnocchi Fritti, Fennel	Pesce alla Livornese, Fennel, Chilli	Vanilla & Ricotta Panna Cotta, Wood Fired Balsa mic Strawberries
Jerusalem Artichoke Tart, Cashew, Gremolata	Pollo al Mattone, Confit Garlic, Rosemary	Torta di Cioccolato, Amarena Cherry, Gippsland Jersey Cream
Duck Liver Parfait, Sour Cherry, Toasted Focaccia	200g Rump Cap Fillet, Rocket, Parmesan, Aged Balsamic	



DOLCI

Tiramisu, Coffee, Pavesini, Mascarpone	22
Panna Cotta, Vanilla, Ricotta, Wood Fired Balsamic Strawberries	19
Torta di Cioccolato, Chocolate Tart, Amarena Cherry, Gippsland Jersey Cream	19
Gelato Alla Nocciola, Toasted Hazelnuts, Hazelnut Oil, Sea Salt	19
Formaggio, Selection of Three Cheeses, Pear and Fennel Paste, and Semolina Crackers	35
Affogato, Tiramisu Gelato	18

DIGESTIVI

Saint Felix Limoncello	13
Italicus Rosolio di Bergamotto	15
Ischia Sapori Amaroncello	18



SHARED MENU

85

Fegato d'Anatra, Duck Liver Parfait, Cherry, Toasted Focaccia
Crudo, Tuna, Ruby Grapefruit, Green Olive, Campari, Basil

La Bistecca, O'Connor Scotch Fillet, Gippsland
Insalata, Cos Lettuce, Radicchio, Parmigiano, Lemon Dressing
Patate Fritte, Fries, Rosemary Salt

Dolci (Served individually)

Tiramisu, Coffee, Pavesini, Mascarpone
Panna Cotta, Vanilla, Ricotta, Wood Fired Balsamic Strawberries
Formaggio, Pear & Fennel Paste, Semolina Cracker

We endeavour to accommodate dietary requirements, however we cannot guarantee that any products served will be free of allergens. A variable surcharge applies on all card payments, along with a 10% surcharge on Sundays and a 15% surcharge on public holidays.



GROUP MENU

98

Fegato d'Anatra, Duck Liver Parfait, Cherry, Toasted Focaccia
Crudo, Tuna, Ruby Grapefruit, Green Olive, Campari, Basil
Jerusalem Artichoke Tart, Cashew, Gremolata

La Bistecca, O'Connor Scotch Fillet, Gippsland
Pesce alla Griglia, Pesto Pantesco, Local Hazelnuts
Ravioli Doppio, Mushroom, Fontina, Local Hazelnuts

Served with

Insalata, Cos, Radicchio, Parmigiano, Lemon Dressing

Tiramisu, Coffee, Pavesini, Mascarpone
Chocolate Tart, Amarena Cherry, Gippsland, Jersey Cream
Formaggio, Pear & Fennel Paste, Semolina Cracker

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