Café

Florentino

ANTIPASTI

Oyster, Rosé Mignonette, Shallot 8ea
Marinated Olives, Fennel Seed, Orange & Chilli 10
Gorgonzola Arancini, Radicchio, Currant Agrodolce 10ea
Wood Fired Scallop, N'duja & Honey Butter 12ea
Genovese Croquette, Braised Beef Brisket, Chive Mayonnaise 14ea
Gamberone Gratinato, Prawn, Smoked Paprika Butter 18ea

PRIMI

Cured Marlin, Salsa al Dragoncello, Tarragon, Burnt Orange 35
Beef Tartare, Woodfired Pepper Aioli, Gnocchi Fritti, Fennel 35
Salt Baked Beetroot Tart, Garlic, Almond, Gremolata 30
Duck Liver Parfait, Sour Cherry, Toasted Focaccia 30

PASTA

Raviolo Doppio, Nettle, Cacio e Pepe, Broad Beans 36/48
Moreton Bay Bug Tagliolini, Bisque, Cherry Tomato, Lime 42/54
Rigatoni alla Vodka, Chilli, Buffalo Mozzarella 34/46

FORNO A LEGNA

Wood Fired Eggplant, Parmesan Custard, 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
250g Gundagai GLQ5+ Lamb Rump, NSW 54
180g Southern Ranges Eye Fillet MB2, Gippsland, VIC 76
200g Mayura Wagyu Rump Cap MB5-7, SA 78
300g O'Connor Scotch Fillet, Gippsland, VIC 80
500g Portoro Dry Aged Club Steak MB2+, NSW 120
La Fiorentina, 1kg O'Connor T-Bone, Gippsland, VIC 205

CONTORNI

Cos Lettuce, Parmigiano, Lemon Dressing 15
Wood Fired Broccolini, Bagna Cauda, Almond 19
Wood Fired Pumpkin, Green Olive 17
Patate Fritte, Rosemary Salt 12
Balsamic Roasted Shallots, Golden Raisins, Goat's Cheese 17

MENU DEL GIORNO

Sun–Thurs Lunch & Dinner; Fri–Sat Lunch & Pre-Theatre Dining 5–6pm
2 courses 58 3 courses 70

ANTIPASTI

Cured Marlin, Salsa al Dragoncello, Tarragon, Burnt Orange

Beef Tartare, Woodfired Pepper Aioli, Gnocchi Fritti, Fennel

Salt Baked Beetroot Tart, Garlic, Almond, Gremolata

Duck Liver Parfait, Sour Cherry, Toasted Focaccia

SECONDI

Rigatoni alla Vodka, Chilli, Buffalo Mozzarella

Pesce alla Livornese, Fennel, Chilli

Pork Cotoletta, Cucumber, Pickled Green Tomato

200g O'Connor Striploin, Rocket, Parmesan, Aged Balsamic
add 10

DOLCI

Florentino Tiramisu

Dark Chocolate Torta, Strawberries, Panna Fresca

Gorgonzola Dolce, Pear and Fennel Paste, Semolina Cracker

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

DOLCI

Tiramisu, Coffee, Pavesini, Mascarpone 24

Dark Chocolate Torta, Strawberries, Panna Fresca 20

Gelato alla Nocciola, Toasted Hazelnuts, Hazelnut Oil, Sea Salt 20

Tre Formaggi, Pear and Fennel Paste, Semolina Cracker 35

Affogato, Tiramisu Gelato, Cocoa Nibs 20

DIGESTIVI

Saint Felix Limoncello 13

Italicus Rosolio di Bergamotto 15

Ischia Sapori Amaroncello 18

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

SHARED MENU

85

Duck Liver Parfait, Sour Cherry, Toasted Focaccia

Cured Marlin, Salsa al Dragoncello, Tarragon, Burnt Orange

La Bistecca, 300g O'Connor Scotch Fillet, Gippsland

Cos Lettuce, Parmigiano, Lemon Dressing

Patate Fritte, Rosemary Salt

Dolci (Served individually)

Tiramisu, Coffee, Pavesini, Mascarpone

Dark Chocolate Torta, Strawberries, Panna Fresca

Tre Formaggi, Pear and Fennel Paste, Semolina Cracker

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

GROUP MENU

98

Cured Marlin, Salsa al Dragoncello, Tarragon, Burnt Orange

Duck Liver Parfait, Sour Cherry, Toasted Focaccia

Salt Baked Beetroot Tart, Garlic, Almond, Gremolata

La Bistecca, 300g O'Connor Scotch Fillet, Gippsland

Pesce alla Livornese, Olives, Fennel, Chilli

Raviolo Doppio, Nettle, Cacio e Pepe, Broad Beans

Served with

Cos Lettuce, Parmigiano, Lemon Dressing

Tiramisu, Coffee, Pavesini, Mascarpone

Dark Chocolate Torta, Strawberries, Panna Fresca

Tre Formaggi, Pear and Fennel Paste, Semolina Cracker

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