

FLORENTINO

Caviare, Traditional Accompaniments and Ricotta Hot Cakes

Oscietra, 30g 190
Beluga, 30g 280
Hermann's Roesti, Egg, Caviar 35

Antipasti

Oysters, Campari & Orange Pinzimonio 8
Capesante Alla Fiorentina, Scallops, Spinach, Parmigiano 40
Ricciola, Cured Kingfish, Eggplant, Orange, Rucicola Oil 45
Quail Terrine, Foie Gras, Rosemary, Balsamic Onion 45
Polipo, Fremantle Octopus, Tomato, Ortiz Anchovy, Capers, Olive 75
Lingua Pastrami, Pickled Tongue, Frutta Mostarda, Agresto, Lovage, Broth 45
Battuto di Tonno, Tuna Tartare, Almond, Lemon, Mustard, Crostino, For Two 75

Pasta, Zuppa e Riso

Tortellini in Brodo, Veal and Mortadella Tortellini, Brodo Ristretto 45
Risotto, Coda alla Vaccinara, Ox Tail, Pine Nut, Sultanas 45
Corzetti, Seppie, Trippa di Baccala, Tomato, Lemon 45
Maltagliati di Pane, Moreton Bay Bug, Spinach, Capers, Tomato 58
Gnocchi Monte Veronese di Malga, Toasted Hazelnut, Radicchio 45
Tortellini d'Anatra, Duck, Porcini, Pear 46
Sopressini al Ragù di Cinghiale, Wild Boar Ragu, Orange, Pecorino 45

Carne e Pesce

Pesce, Fish, Saffron Potato, Sugo di Baccala alla Vicentina 70
Guancia, Wagyu Cheek, Pumpkin, Polenta, Fermented Garlic 65
Anatra Arrosto, Aged Great Ocean Duck, Sicilian Spice, Orange, Parsnip 75
Capretto, Slow Cooked Meredith Farm Goat, Chestnut Flower Honey, Roast Vegetables 65
Cotoletta alla Bolognese, Veal Cutlet, Prosciutto di Parma, Parmigiano 85

Verdure

Insalata della Casa, Romaro Farm Leaves, Florentino Dressing, Crostini 18
Cime di Rapa, Anchovy, Pangrattato 18
Ciambotta, Eggplant, Zucchini, Peppers, Ricotta Salata 18
Patate, Potatoes, Rosemary, Garlic 18



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Gran Tour

Lenticchie, Beluga Lentils, Nduja, Calamari Scapece

Capesante alla Fiorentina, Scallops, Spinach, Parmigiano

Gambero, Skull Island Prawn, Rhubarb, Artichoke

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

Risotto alla Milanese, Saffron, Bone Marrow

Wagyu, Chestnut, Jerusalem Artichoke, Cime di Rapa, Chianti

Soufflé al Cioccolato, Chocolate Soufflé, Amaretto Gelato

210

Classic Wine Pairing 150
Premium Wine Pairing 220
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

Stufato di Ceci, Braised Chickpeas, Erbette, Lampascioni 45

Caponata alla Siciliana, Herbs 45

Radicchio Trevisano, Smoked Potato, Fontina, Yolk, Parmigiano 45

Spaghetti alla Nerano, Zucchini, Parmigiano 60

Tortellini di Zucca, Pumpkin, Sage, Brown Butter 58

Hermann's Roesti, Cime di Rapa, Jerusalem Artichoke, Chestnut, Salted Ricotta 60

Pear Imbottite, Nuts, Dried Fruit, Chocolate 28

Gran Tour di Verdure 210

Classic Wine Pairing 130

Premium Wine Pairing 190

Non Alcoholic Pairing 95



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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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