

## La Fiorentina

Designed to share | \$130 pp

### PER COMINCIARE

#### Antipasti and Bread Selection

House-baked focaccia and pane casereccio, extra virgin olive oil and cultured butter  
Selection of salumi, seasonal sott'oli, marinated vegetables and artisan cheeses  
Crostino Toscano, chicken liver, vin santo and fried sage

### LA PASTA

#### Handmade Pasta Course

Tortelli di patate, burnt butter, sage, aged pecorino and beef jus

### DAL FUOCO

#### VINTAGE Mature Grass-Fed Bistecca alla Fiorentina

500 g bistecca - designed for two people to share

*Upgrade to 1 kg bistecca - the centrepiece of the table, served for sharing + 50 pp*

Cooked over glowing charcoal, rested and finished with sea salt and extra virgin olive oil

### I CONTORNI

#### Traditional Sides for the Table

Fagioli all'uccelletto - Tuscan cannellini beans, tomato, garlic and sage

Patate arrosto - crisp potatoes, rosemary and garlic

Cicoria ripassata - bitter greens, chilli and lemon

Insalata verde - garden leaves, red wine vinegar and extra virgin olive oil

Salsa verde - parsley, capers, anchovy and lemon

### IL DOLCE

#### Guy Grossi's Classic Tiramisu

Espresso-soaked savoiardi, mascarpone, Marsala and dark cocoa

VICTORIA  
BY FARMER'S DAUGHTERS

## La Fiorentina

One extraordinary bistecca. One shared table.  
*An evening of Italian generosity, ritual and fire.*

GROSSI