



FLORIAN





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C I C H E T T I

SMALL BITES TYPICALLY ENJOYED
WITH A GLASS OF WINE, OR TWO

CROSTINI

Sopress Veneta, \$5
Burrata & Parma, \$5
Alici, \$5
Tartufo Porcini, \$12
Ricci Di Mare, \$19
Foie Gras, \$19

*salami, friarelli, parmesan
burrata, parma, tomato
anchovy, capperi, lemon
fresh truffles, truffle cream, porcini
sea urchin, burrata, lemon zest
foie gras, balsamico, pistachio*



CLASSICO

Olives, \$6
Roasted Pistacchio, \$6
Tartufo Fries, \$15
Nonna Meatballs, \$18
Formaggio Platter, \$18
Prosciutto Platter, \$18
Mixed Platter, \$35

*best quality marinated taggiasche olives
sea salt & rosemary
handcut shoestring fries, fresh truffles
made with grandma's recipe
assortment of the finest italian cheese
assortment of the finest italian hams
selection of our 5 signature cichetti*



Chef Recommendations



FLORIAN

S M A L L P L A T E S

BURRATA

Pomodoro, \$16
Arancia, \$16
Fiore, \$16
Salmone, \$18
San Daniele, \$18

AIR FLOWN DAILY FROM PUGLIA

*various textures & flavours of tomato
caramelised orange, pistacchio,
radish flower, shiso, yuzu dressings
smoked salmon, ikura, dill oil
parma, seasonal green, balsamico*



PESCE

Espresso Cups, \$9/19
Bottarga Radish, \$19
Calamari Fritti, \$19
Fritto Misto, \$29
Grilled Scallops, \$32

FRESH CATCH OF THE DAY

*egg pudding with ikura or sea urchin
premium mullet roe, pickled radish
crispy squid, italian herbs
fried assorted seafood of the day
hokkaido scallops, pea puree, balsamico*



Chef Recommendations



FLORIAN

B I G P L A T E S

MAIN COURSES WITH
THE SOUL OF VENICE

BISTECCA

60 Days Dry Aged
Ribeye(200g), \$29

*accompanied by grilled seasonal
vegetables*

Signature 90
Days Dry Aged
Bone-In Ribeye
(700g), \$119

*accompanied by grilled seasonal
vegetables, truffle fries*



OTHER FAVOURITES

Gamberi Aglio Olio
E Peperoncino, \$19

*red king prawns flash grilled with a
touch of chilli & garlic*



Seafood
Cioppino, \$32

*traditional assorted seafood stew
with tomato & basil perfectly paired
with fresh bread*

Kurobuta
Tomahawk, \$45

*pork tomahawk chop accompanied by
grilled vegetables*



Chef Recommendations



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AUTHENTIC
PIZZA & PASTA

PIZZA

- Margherita, \$19
- Spianata calabra, \$25
- Quattro Formaggi, \$25
- Capricciosa, \$25
- Mortadella Blue, \$25
- Salmone, \$35
- Tartufo Porcini, \$35
- Parma Burrata, \$35

FERMENTED 48 HOURS FOR EXTRA LIGHTNESS

- mozzarella, tomato, basil*
- spicy calabria sausage, mozzarella*
- seasonal selection of italian cheeses*
- cotto ham, olives, artichoke, mushrooms*
- mortadella, gorgonzola, pistacchio*
- smoked salmon, ikura, mozzarella*
- fresh truffles, truffle oil, mozzarella*
- parma ham, burrata, tomato*



PASTA

- Colatura Di Alici, \$22
- Wagyu Bolognese, \$25
- King Prawn, \$29
- Tartufo Porcini, \$32

"LIFE IS A COMBINATION OF MAGIC & PASTA."

- essence of anchovies, parsley, lemon*
- homemade ragu, parmesan*
- prawn bisque, king prawns, tomatoes*
- fresh truffles, porcini mushroom, truffle cream*



Chef Recommendations



F L O R I A N

D O L C E

CLASSIC ITALIAN DESSERTS PAIRED
WITH THE BEST DIGESTIFS

DESSERTS

- Traditional Tiramisu, \$15 *our nonna's recipe*
- Panna Cotta, \$15 *cream pudding with seasonal fruits*
- Lava Cake, \$15 *chocolate lava cake, vanilla gelato*



DIGESTIFS

- Pallini Limoncello, \$10
- Ferrochina Baliva, \$10
- Sambuca 313, \$10
- Grappa, \$10
- Grappa Barricata, \$12
- Limoncello Cream, \$12
- Amaro Del Capo, \$12



Chef Recommendations