

APPETIZERS

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| PANCETTA-WRAPPED HOKKAIDO SCALLOPS <i>served with Spinach Purée</i> | 175. |
| BURRATA (125g.) <i>served with Tomatoes and Rucola</i> | 190. |
| PAN-FRIED GOOSE LIVER <i>with Toasted Ciabatta, Semi-Dried Muscat Grapes and Balsamic Syrup</i> | 240. |
| PRIME STEAK TARTARE <i>with Capers, Onions and Ciabatta Croutons</i> | 195. |
| JUMBO LUMP CRAB CAKE <i>served with Grain Mustard Coleslaw</i> | 210. |
| BISTECCA CAESAR SALAD <i>with 24 Month Old Parmigiano Reggiano, Crispy Anchovies and Garlic Croutons</i> | 125. |
| KALE SALAD <i>with Feta Cheese, Kalamata Olives, Orange, Cashew Nuts and Balsamic Dressing</i> | 105. |
| JUMBO SHRIMP COCKTAIL <i>with Homemade Cocktail Sauce, Lemon and Crispy Iceberg Lettuce</i> | 240. |
| BOURBON FLAMBÉED BRIE CHEESE <i>wrapped with Coppa di Parma</i> | 255. |

CHARCUTERIE

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| CURED IBERICO RESERVA BATTALIO HAM | 250. |
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PASTA

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| GOOSE LIVER RAVIOLI <i>with Parmigiano Cream Sauce and White Truffle Oil</i> | 290. |
| BLACK INK TAGLIOLINI and JUMBO CRAB MEAT <i>with Salmon Roe and Jalapeño</i> | 250. |
| PAPPARDELLE and DUCK RAGOUT <i>with 24 Month Old Parmigiano Reggiano</i> | 160. |
| RIGATONI and WAGYU MEATBALLS <i>in Traditional Neapolitan Sauce</i> | 160. |
| SPAGHETTI AGLIO e OLIO <i>with Hokkaido Scallops</i> | 180. |
| LINGUINE with ATLANTIC BLACK COD <i>Sundried Tomatoes and Mullet Botarga</i> | 190. |
| HOMEMADE ANGEL HAIR <i>with Jumbo King Prawns, Chili, Basil and Fresh Tomato Sauce</i> | 290. |



BISTECCA

MMXVI

PRIME STEAK SELECTION

The FOLLOWING SELECTION of PRIME MEATS has been
CAREFULLY SELECTED by our EXECUTIVE CHEF LUCA PEZZERA and
SPECIALLY FLOWN IN while CHILLED, NEVER FROZEN.

SIGNATURE BISTECCA FIORENTINA (1kg.)

DRY-AGED for 45 DAYS

2,400.

USDA PRIME BEEF

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| TENDERLOIN (200g.) | 595. |
| RIB-EYE (300g.) | 565. |

AUSTRALIAN WAGYU GRADE 5

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| TENDERLOIN (200g.) | 635. |
| RIB-EYE (300g.) | 675. |
| RIB-EYE (500g.) | 1,200. |
| NEW YORK STRIPLOIN (300g.) | 660. |
| TOMAHAWK (2kg.) | 3,100. |

CERTIFIED AUSTRALIAN BLACK ANGUS

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| TENDERLOIN (200g.) | 365. |
| RIB-EYE (300g.) | 355. |
| NEW YORK STRIPLOIN (300g.) | 340. |

MAINS

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| VEAL CHOP <i>alla PARMIGIANA (for TWO)</i> <i>with Classic Tomato Sauce, Basil and Mozzarella</i> | 510. |
| FLORENTINE BUTTER CHICKEN | 240. |
| GRILLED DOUBLE-CUT LAMB CHOPS | 410. |
| GRILLED PORK CHOP | 260. |
| HERB-CRUSTED ROAST NORWEGIAN SALMON <i>in Lemon Butter Sauce</i> | 225. |
| GRILLED SEA BASS FILLET <i>with Tomato Salsa</i> | 210. |

SIDES

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| SIGNATURE HAND-CUT FRIES <i>with Organic Egg and Crispy Pork Bacon</i> | 95. |
| SHOESTRING FRIES | 80. |
| TRUFFLE MAC and CHEESE | 110. |
| CREAMY TRUFFLE MASHED POTATOES | 95. |
| GREEN ASPARAGUS <i>with HOLLANDAISE SAUCE</i> | 110. |
| CREAMY PARMESAN SPINACH | 85. |
| SAUTÉED MUSHROOMS | 75. |

DON'T FORGET to ASK your WAITER
about our FAMOUS BISTECCA
CLASSIC MARTINI!

