

❖ STARTERS ❖

Wagyu Beef Carpaccio	Pumpkin, Whipped Goats Cheese, Pickled Mushrooms, Micro Herbs	188
Grilled Foie Gras	Figs Marmalade, Aged Balsamic, Brioche	198
Mussels	Saffron Broth, Tomato, Herbs, Crispy Baguette	168
Spiced Octopus	Crispy Potato, Aji Panca, Olive Aioli, Cherry Tomato, Chorizo	168
Bruschetta	Marinated Tomato, Basil, Ricotta Salata, Balsamic Caviar	128
Stracciatella Cheese	Roasted Heirloom Cherry Tomatoes, Basil, Oregano, Balsamic Caviar	219

❖ TO SHARE ❖

Daily Oysters Selection	on the Half Shell, Shallot Mignonette	M/P
Fritto Misto	Crispy Fried Squid, Shrimp, Lemon Mayo	188
Antipasto Misto	Selection of Italian Cold Cuts and Cheeses	198
Grilled Bone Marrow	Toasted Baguette, Onion Jam	79 per piece
Meatballs	Tomato Sauce, Parmesan Cheese	158
Fontina Fondue	White Truffle Oil, Grilled Ciabatta	158
Cheese Board	House Selection of Cheeses and Condiments	198

SALADS

Chopped Salad	Olives, Artichoke, Avocado, Tomato, Ricotta Salata, Garbanzo Beans	128
Authentic Caesar Salad	White Anchovies, Bacon, Crouton, Boiled Egg	128
Kale Salad	Red Beets, Pine Nuts, Stracciatella Cheese, Raspberry Dressing	128

* SOUPS *

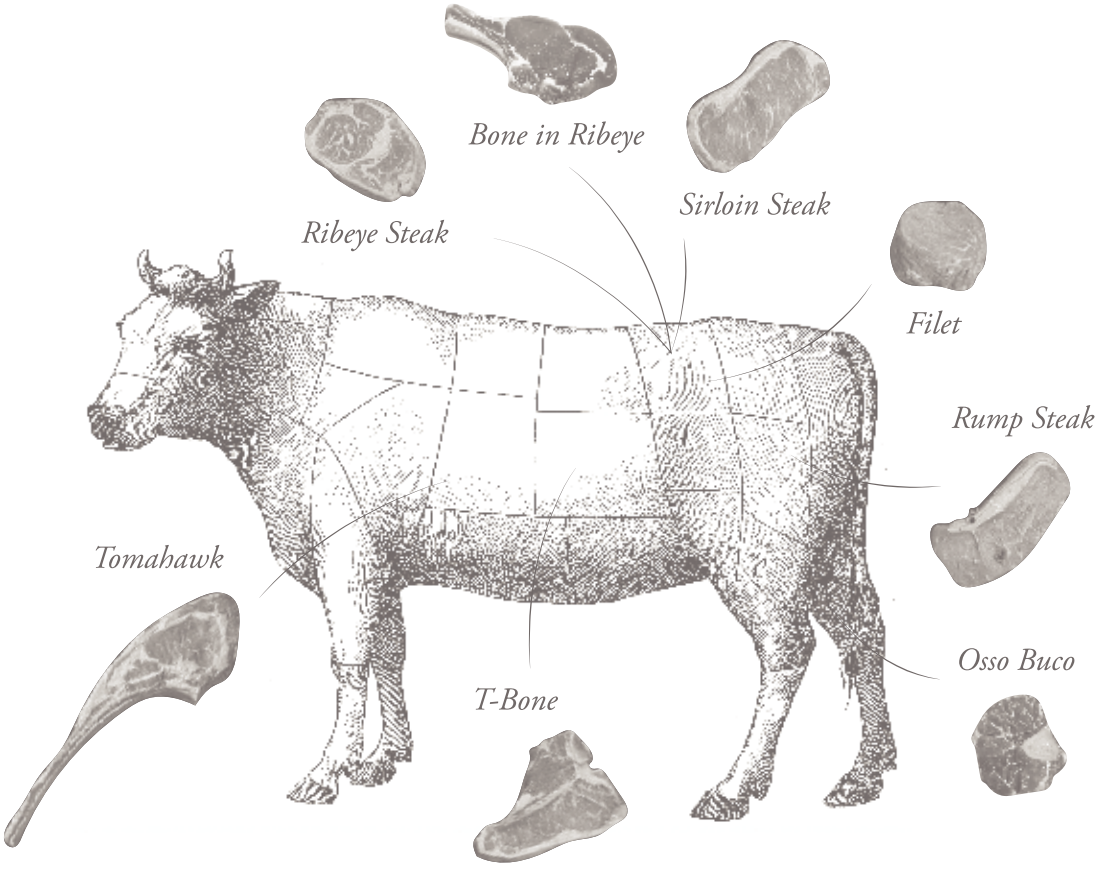
Minestrone Soup	78
Soup of the Day	78

PASTA & RICE

All pasta hand made with Italian flour, semolina and egg

Fettuccine Bolognese	Beef and Pork Ragout	168	Beef Fillet and Black Truffle Pappardelle	Mushroom, Asparagus	228
Spaghetti Frutti di Mare	Clams, Mussels, Shrimp, Squid, Light Bisque sauce	198	Porcini Risotto	Italian Mushroom, Parmesan, Truffle oil	188
			Spaghetti Pomodoro	Cherry Tomato Sauce, Basil, Olive, Stracciatella Cheese	188

BEEF DIAGRAM



❖ STEAKS ❖

All our meats are carefully selected from premium butchers, aged for optimum tenderness, rubbed with sea salt and cracked black pepper, grilled and drizzled with Tuscan olive oil

Australian Wagyu Steaks, Grain fed

Fillet

M9 Mayura Signature Series Chocolate fed 8oz 960

Fiorentina

M5 Rangers Valley T-Bone 32oz 1288

Delmonico

M5 Rangers Valley Bone in Rib Eye 28oz 998

Rump Steak

M7 Rangers Valley 12oz 448

Tomahawk

M5 Wagyu Daily Special Cut - 35/oz

Australia follows the Aus-Meat marbling system and is Categorized from 0 to 9+ and refers to visible fat between muscle fiber. In Bistecca we offer a medium to high marbling range on our Wagyu Steaks.

American USDA Certified Steaks

Fillet

Prime Grade, Grain fed 8oz 398

Ribeye

Prime Grade, Grain fed 16oz 498

Sirloin

Prime Grade, Grain fed 16oz 488

Hanger Steak

Cedar Creek Farms, Grass fed 12oz 428

USDA divides the high-quality meats into three categories: Select, Choice and Prime. We choose the highest Prime grading for all our American cuts to ensure tenderness and taste with every steak.

SAUCES

Chianti Mustard

Salsa Verde

Black Truffle Hollandaise

Bistecca Signature Steak Sauce

Horseradish

Red Bell Pepper Sauce

❖ SIGNATURE DISHES ❖

Whole Sous Vide Cooked Spring Chicken 218

Salsa Verde, Cherry Tomato Confit

Fish of the Day 228

Butternut Squash Puree, Asparagus, Dill Beurre Blanc

Osso Bucco Milanese 448

Slow Braised Veal Shank, Saffron Risotto, Gremolata



❖ ACCOMPANIMENTS ❖

Grilled Foie Gras 178

Pan Seared Garlic Prawns 168

Bone Marrow 79 per piece

SIDES

Pan Seared Asparagus, Truffle Hollandaise	98
Creamed Spinach, Grated Parmesan	78
Charred Creamed Corn	68
Brussels Sprouts, Apple & Bacon	78
Balsamic Glazed Mushrooms	78
Roasted Parmesan Cauliflower	78
Black Truffle French Fries	98
French Fries	68
Butter Mashed Potatoes	68
New Potatoes Arrosto, Chili Flakes, Thyme, Rosemary, Smoked Bacon	68
Classic Mac & Cheese	68
Truffle Mac & Cheese	98