STARTERS

**Wagyu Beef Carpaccio**  Shaved Parmesan, Rocket, Cherry Tomato Confit, Lemon  188

**Grilled Foie Gras**  Figs Marmalade, Aged Balsamic, Brioche  198

**Mussels**  White Wine Broth, Garlic, Herbs, Crispy Baguette  168

**Spiced Octopus**  Crispy Potato, Aji Panka, Olive Aioli, Cherry Tomato, Chorizo  168

**Bruschetta**  Marinated Tomato, Basil, Olive, Balsamic Caviar  128

**Buffalo Mozzarella**  Cherry Tomatoe Salad, Basil, Oregano, Pesto, Balsamic Caviar  198

TO SHARE

**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, Parmesan, Garbanzo Beans  128

**Authentic Caesar Salad**  White Anchovies, Bacon, Crouton, Boiled Egg  128

**Kale Salad**  Red Beets, Pine Nuts, Buffalo Mozzarella  128

Raspberry Dressing

SOUP

Soup of the Day  78

PASTA & RICE

*All pasta dishes are handmade with Italian flour, semolina and eggs*

**Fettuccine Bolognese**  Beef and Pork Ragout  168

**Spaghetti Frutti di Mare**  Clams, Mussels, Shrimp, Squid, Light Bisque Sauce  198

**Beef Fillet and Black Truffle**  228

**Pappardelle**  Mushroom, Asparagus  198

**Porcini Risotto**  Italian Mushroom, Parmesan, Truffle Oil  188

**Spaghetti Pomodoro**  Cherry Tomato Sauce, Basil, Olive, Buffalo Mozzarella  188

*plus 10% service charge*
BEEF DIAGRAM

- Tomahawk
- Ribeye Steak
- T-Bone
- Porterhouse
- Sirloin Steak
- Filet
- Rump Steak
- Flat Iron
- Beef Brisket
- Skirt Steak
- Flank Steak
- Ossobuco
STAKES

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

**Fiorentina**
M5 Rangers Valley T-Bone  
32oz  1288

**Delmonico**
M5 Rangers Valley Bone in Ribeye  
28oz  998

**Rump Steak**
M7 Rangers Valley  
12oz  488

Australia follows the AusMeat marbling system with categories from 0 to 9+ and refers to visible fat between muscle fiber. At 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 the best tenderness and taste with every steak.

SAUCES

Chianti Mustard  Horseradish  Salsa Verde
Red Bell Pepper Sauce  Bistecca Signature Steak Sauce

plus 10% service charge
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

ACCOMPANIMENTS

Grilled Foie Gras 178

Pan Seared Garlic Prawns 168

Bone Marrow 79

SIDES

Pan Seared Asparagus, Truffle Butter 98
Creamed Spinach, Grated Parmesan 78
Charred Creamed Corn 68
Brussels Sprouts, Apple, Bacon 78
Grilled Portobello Mushrooms 78
Sautéed Broccoli and 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