

❖ 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 Panca, 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 Raspberry Dressing	128

* SOUP *

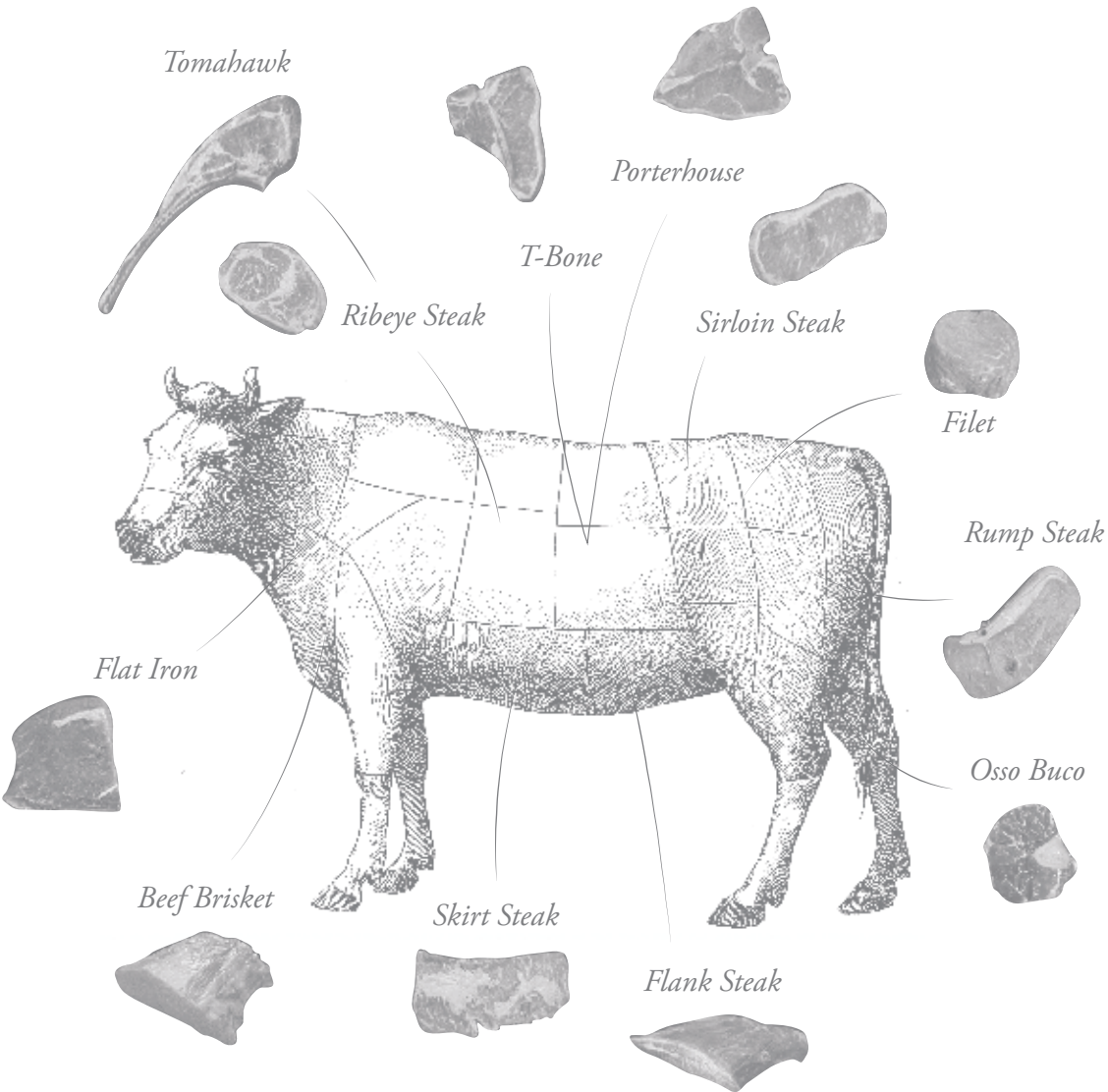
Soup of the Day 78

PASTA & RICE

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

Fettuccine Bolognese	Beef and Pork Ragout	168	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, Buffalo Mozzarella	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

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 Aus-Meat 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

❖ 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