

ANTIPASTI

TO START

Natural freshly shucked **oysters**
6pcs / 32 | 12pcs / 64

Warm Tuscan mixed **olives**
Wallace, Kalamata, Cerignola,
Sevillano / 10

Cured meats, bresola, culatello,
prosciutto di parma, ventriciana,
red onion pickle, sourdough / 38

White **sourdough** boule, butter,
olive oil, balsamic vinegar / 10

ASSAGGI

SMALL BITES

Wagyu carpaccio, stracchino cheese,
porcini salt, baby rocket salad / 29
Le Fraghe Bardolino Veneto, Italy 19

Fried **eggplant** involtini, ricotta,
spinach, smoked scamorza / 21
Maude Pinot Noir Central Otago, NZ 16

Squid ink **risotto**, straciatella,
lemon-marinated zucchini / 30
Puiatti Pinot Grigio Friuli, Italy 20

Burrata, cherry tomatoes,
house-made toasted focaccia / 27

Lobster mosaic, bergamot gel, basil pesto,
crispy guanciale / 39

Gnocchi quattro formaggi, gorgonzola,
parmesan, pecorino, asiago / 25

Yellowfin **tuna tartare**, roasted eggplant,
chilli oil, limoncello / 29

Scallops, carrot mousseline, bergamot gel,
Nduja, hazelnuts / 27

Ravioli, porcini mushrooms, duck / 27

Fried **calamari**, lemon, chive,
ricotta crema / 26

Wood-fired **octopus alla Luciana**, kalamata
olives, capers / 30

Agnolotti, ricotta, truffle, beef cheek ragu / 24

Slow-cooked pork belly, balsamic glaze,
fennel & apple mustard / 24

PORTATA PRINCIPALE

MAINS

CARNE

MEAT

South-west **lamb cutlets**, pistachio & bread crumb,
tuscan herbs, provolone, pickled cabbage
4pcs / 44 | 8pcs / 80

Seared **duck breast**, borettane onions, spinach,
almond tuille, marsala, vincotto sauce / 45

Filetto Al Balsamico

200g Black Angus **beef fillet**, parmesan potato cake,
king oyster mushroom, sautéed spinach, balsamic beef jus / 64
*Pio Cesare Barolo Piedmont, Italy
75ml 32 | 150ml 60*

Chicken diavola, roasted capsicum,
chicken jus, broccolini, bergamot gel / 40

Bistecca Fiorentina

Margaret River **beef T-Bone**, 100 days grainfed
1kg / 149

*2019 Collosorbo Brunello di Montalcino Tuscany, Italy
75ml 27 | 150ml 50*

PESCE

FISH

North-west **king prawn**, chilli, garlic, sage, Italian parsley, oregano
3pcs / 39 | 6pcs / 72

Pan-fried premium **fish fillet** of the day,
spiced butternut velouté, clams, potato paglia
180g / 52

Semolina spaghetti, WA blue swimmer crab,
spicy prawn oil / 46

Toothfish fillet in Papillote,
fennel, caper, black olive, oregano / 66

2023 Pala I Fiori Vermentino Sardinia, Italy 16

Mix Seafood Plate for Two

\$220

WA Marron, chilli, garlic, sage, Italian parsley, oregano
North-west king prawn, limoncello dressing
Chargrill octopus alla Luciana
Scallops, carrot mousseline, bergamot gel, Nduja, hazelnuts
Toothfish fillet in Papillote, fennel, caper, black olive, oregano
Fried calamari, lemon, chive, ricotta crema

CONTORNI

SIDE DISHES

Broccolini, chilli,
garlic / 18

Rosemary garlic **potatoes** / 16

Rocket salad, pear, parmesan,
balsamic vinegar / 16



M Signature Dish | **W** Wine Pairing by Glass

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays. For a list of allergens present in dishes, please scan the QR code. While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

MODO·MIO
CUCINA ITALIANA