

# ANTIPASTI

TO START

- Natural freshly shucked **oysters**  
6pcs / 32 | 12pcs / 64
- Warm Tuscan mixed **olives**  
Wallace, Kalamata, Cerignola,  
Sevillano / 10
- Antipasto**, bresaola, culatello,  
salami, prosciutto di Parma cubes,  
a selection of cheeses, parmesan  
Krumiri, crackers / 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*
- Prawn **risotto**, prosecco,  
lemon marinated zucchini,  
stracciatella cheese, black lime dust / 30
- Burrata**, prosciutto di Parma, cherry tomatoes,  
housemade toasted focaccia / 27
- Cacio di bosco **pallotte**, truffle cheese bites,  
Napolitana sauce / 24
- Gnocchi** quattro formaggi - gorgonzola,  
parmesan, pecorino, asiago / 25
- Cured Tasmanian king **salmon**, baby fennel,  
dill, chilli, salsa verde, black sesame tuille / 29
- Scallops**, cauliflower purée, black olive soil,  
blood orange dust, black sesame tuile / 27
- Agnolotti**, ricotta, truffle, beef cheek ragu / 24
- Fried **calamari**, balsamic aioli / 25
- Ravioli**, porcini mushrooms, duck / 27  
*Le Ragnaie Brunello di Montalcino Tuscany, Italy  
75ml 40 / 150ml 75*

# PORTATA PRINCIPALE

MAINS

## CARNE

MEAT

- Southwest lamb cutlets**, pistachio & bread crumb,  
tuscan herbs, provolone, pickled cabbage  
4pcs / 44 | 8pcs / 80  
*Le Ragnaie Brunello di Montalcino Tuscany, Italy  
75ml 40 / 150ml 75*
- Seared **duck breast**, lampascioni onions, spinach,  
almond tuille, marsala, vincotto sauce / 45
- Filetto Al Balsamico**  
200g Black Angus **beef fillet**, parmesan potato cake,  
wild mushrooms, 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
- Pork ribs** plate, figs, aceto balsamico di Modena glaze  
500g / 48
- Bistecca Fiorentina**  
Margaret River **beef T-Bone**, 100 days grainfed  
1kg / 125  
*Henschke 'Keyneton Euphonium' Shiraz Cabernet Barossa Valley, SA 26*
- Paccheri pasta, **lamb** salmi, rosemary, pecorino / 42

## PESCE

FISH

- Woodfired octopus**, potatoes, olives, lemon, friggitelli  
400g / 55  
*Cantine Prà Soave Classico 'Otto' Garganega Veneto, Italy 20*
- Northwest woodfired king **prawns**, lemon, garlic, pangrattato  
3pcs / 39 | 6pcs / 72
- Pan-fried premium **fish fillet** of the day,  
braised leeks, sautéed asparagus, salsa verde  
180g / 52
- Squid ink **spaghetti**, blue swimmer crab,  
chilli, garlic, bottarga / 46
- Toothfish**, mediterranean sauce,  
black garlic gel, bottarga, purple basil / 66

## UNCORKED

A wine discovery journey

2019 Adriano Marco e Vittorio Barbera d'Alba Superiore  
24 / 115

Elegant expression of Barbera, presenting fragrant aromas of  
blackberry, jam, and spice. Full-bodied and dry, with layered  
notes of ripe plum, cherry, and subtle hints of tobacco and  
balsamic. Soft tannins and balanced structure.  
Smooth, lingering finish.

Paired with Modo Mio's Agnolotti ricotta, truffle, beef cheek ragu or  
Filetto Al Balsamico 200g Black Angus beef fillet parmesan potato cake,  
wild mushrooms, sautéed spinach, balsamic beef jus

# CONTORNI

SIDE DISHES

- Premium Italian  
**mushrooms**, thyme,  
WA cultured butter / 25
- Broccolini**, chilli,  
garlic / 18
- Rosemary garlic **potatoes**  
/ 16
- Honey glazed **carrots**,  
provola fondue,  
pine nuts, sage / 17
- Rocket** salad, pear,  
parmesan, balsamic  
vinegar / 16



**Signature Dish** | **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