APERITIVO

Coffin Bay
shucked **oysters** (A)
6pcs / 33 | 12pcs / 66

Warm **mixed olives**,
Kalmata, Wallace / 12

Salumi selection,
bresaola, culatello,
prosciutto di San
Daniele, ventricina,
sourdough / 34

Ⓜ **Puffed bread**, olive
oil, balsamic vinegar,
black olive tapenade / 11

ANTIPASTO

Grilled Fremantle **octopus**, basil pesto,
pioppino, chestnut & yellow oyster mushrooms,
kipfler potato (A) / 33

Kingfish crudo, finger lime chilli,
limoncello (A) / 32

Burrata, 12-year-old balsamic, cherry tomatoes,
house-made toasted focaccia / 28

Vitello tonnato, slow-cooked veal girello,
tuna & capers sauce, pickled shallots / 27

Seared Hokkaido **scallops**, roasted red pepper
sauce, arugula pesto, crisp nduja, olive (I) / 29

Ⓜ Fried **eggplant involtini**, ricotta, spinach,
smoked scamorza / 24

PORTATA PRINCIPALE

SECONDI

Ⓜ Margaret River **beef T-bone**,
100-days grain-fed
450g / 75

White Rock milk-fed **Milanese-style**
crumbed veal, lemon / 48

Berkshire **pork collar scaloppine**,
12-year-aged balsamic, arugula / 42

Free-range **chicken**,
Cacciatore-style, wild mushrooms / 39

Seared line-caught **market fish**, broad beans,
olive tapenade, char-grilled lemon (A) / 49

Wood-fired South-West WA **marron**, chilli,
garlic, sage, Italian parsley, oregano (A) / 75

PASTA & RISOTTO

HOUSE-CRAFTED

Seafood tagliolini, Shark Bay black
tiger prawns, vongole, mussels, market fish (A)
/ 46

Ⓜ Porcini **mushroom ravioli**,
creamy braised duck, pioppino
& chestnut mushrooms / 42

Spaghetti carbonara, Pecorino Romano,
egg yolk, guanciale / 39

Orecchiette, pistachio pesto,
Pecorino Romano / 36

Ricotta gnocchi, brown butter,
sage, Pecorino Romano,
crispy guanciale / 37

Casarecce, nduja Calabrese,
baby octopus, tomato (I) / 38

Carnaroli saffron **risotto**,
Shark Bay black tiger prawns (A) / 42

CORTORNI

Broccolini, chilli, garlic / 17

Rosemary & garlic **potatoes** / 17

Radicchio **salad**, olive, orange,
almond / 16

MODO MIO EXPERIENCE

129 per person
minimum of 2 people

Aperitivo

Salumi selection, bresaola,
culatello, prosciutto di
San Daniele, ventricina

Ⓜ **Puffed bread**, olive oil, balsamic
vinegar, black olive tapenade

Antipasto

Kingfish crudo, finger lime,
chilli, limoncello (A)

Ⓜ **Porcini mushroom ravioli**,
creamy braised duck, pioppino
& chestnut mushrooms

Secondi

Western Australian **lobster**
tail oreganata, hazelnut,
salsa al pomodoro (A)

White Rock milk-fed
Milanese-style crumbed veal, lemon

Contorni

Radicchio salad, olives,
orange, almond

Dolce

Burnt caramel parfait,
Valrhona chocolate popcorn,
Galliano anglaise

MODO MIO SPECIAL

Ⓜ Margaret River **black angus beef**
T-Bone, 100 days grain fed
1 kg / 149

South-west **lamb cutlets**, pistachio &
bread crumb, Tuscan herbs, provolone,
lamb jus

4 pcs / 46 8pcs / 88

Ⓜ Signature Dish | Wine Pairing by Glass | Seafood Origin Source - (A) Australia (I) Imported (M) Mixed

Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 20% surcharge applies on all 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
LED BY CHEF Ludo MULOT