

# ANTIPASTI

TO START

Natural freshly shucked **oysters** (A)  
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 (I) / 30  
*Puiatti Pinot Grigio Friuli, Italy 20*

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

**Lobster mosaic**, bergamot gel, basil pesto,  
crispy guanciale (A) / 39

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

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

**Hokkaido scallops**, carrot mousseline,  
bergamot gel, Nduja, hazelnuts (I) / 27

**Ravioli**, porcini mushrooms, duck / 27

**Agnolotti**, ricotta, truffle, beef cheek ragu / 24

Fried **calamari**, lemon, chive,  
ricotta crema (A) / 26

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

**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 (A)  
3pcs / 39 | 6pcs / 72

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

**Semolina spaghetti**, WA blue swimmer crab,  
spicy prawn oil (A) / 46

**Toothfish** fillet in Papillote,  
fennel, caper, black olive, oregano (A) / 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

Char-grilled **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 (M)

# 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 | Seafood Origin Source - **(A)** Australia **(I)** Imported **(M)** Mixed



Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Saturday, 15% on Sunday and 20% 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