

ASSAGGI

SMALL BITES

Natural freshly shucked **oysters** 3pcs / 16

Kingfish crudo, mojito dressing, baby fennel, dill, chilli, black sesame tuile, Cetara's colatura / 29

Lantieri Franciacorta Cuvée Brut Lombardy, Italy 21

Wagyu carpaccio, parmesan crisp, porcini salt, pickled mushrooms / 29

Burrata, prosciutto di Parma, cherry tomatoes, basil salad / 27

Beef & lobster tartare, black olive soil, fig compote, pickled shallots, pepper crisp, 96 hour cured egg yolk / 32

Bardolino Le Fraghe Veneto, Italy 19

Fried eggplant involtini, ricotta, spinach, smoked scamorza (v) / 21

Maude Pinot Noir Central Otago, NZ 16

Fried quail, pickled red cabbage, vincotto / 34

Fried calamari, balsamic aioli / 25

Gnocchi quattro formaggi - gorgonzola, parmesan, pecorino, asiago (v) / 25

Agnolotti, ricotta, truffle, beef cheek ragu / 24

Ravioli, porcini mushrooms, duck / 27

Le Ragnaie Brunello di Montalcino Tuscany, Italy 75ml 40 | 150ml 75

Scallops, cauliflower purée, blood orange dust, black olive soil, black sesame tuile / 27

Prawn risotto, prosecco, lemon marinated zucchini, stracciatella cheese, black lime dust / 30

Cacio di bosco **pallotte**, Napolitana sauce, truffle (v) / 24

Cured meat, bresaola, coppa, prosciutto, salami, olives, marinated prosciutto cubes, parmesan krumiri / 34

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

PORTATA PRINCIPALE

MAINS

CARNE

MEAT

Southwest lamb cutlets, pistachio & bread crumb, tuscan herbs, provolone, pickled cabbage 250g / 44 | 500g / 80

Le Ragnaie Brunello di Montalcino Tuscany, Italy 75ml 40 | 150ml 75

Seared duck breast, lampascioni onions, spinach, almond tuile, 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, friggirelli 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

Porcini crusted **toothfish**, confit cherry tomatoes, fresh basil, black garlic gel / 66

CHEF'S TASTING MENU

Journey the flavours of modern Italy with a curation of signature dishes, each designed to share.

Experience / 99 per person

Premium Experience / 149 per person

Wine Pairing / 50 per person

CONTORNI

SIDE DISHES

Premium Italian **mushrooms**, WA cultured butter, thyme (v) / 25

Broccolini, chilli, garlic (v) / 18

Rosemary garlic **potatoes** (v) / 16

Honey glazed **carrots**, provola fondue, pine nuts, sage (v) / 17

Rocket salad, pear, parmesan, balsamic vinegar (v) / 16

Summer salad Mesclun, frisée, watercress, mandarin, olive, pickled red onion, vinaigrette (v) / 18

(v) Vegetarian | **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.

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