

manzo

bisteccheria

EXPRESS • BAR • TAKEAWAY
MENU

— ◆ —
Steak. Fire. Wine. Italian Soul

QUICK BITES

AVAILABLE MON-FRI 12pm to 6pm

Freshly Shucked Oysters (not for takeaway)

Natural with lemon	6
Caviar	16
Fennel seed vinaigrette	6
Lemon sorbet	10

Mixed Olives 8

House-baked Schiacciata	
Rosemary, sea salt, oil	9
Truffle butter	12

THE BURRATA BAR

A celebration of Italy's most indulgent cheese, designed for sharing at the table.

Fresh Burrata | House Crostini with your choice of accompaniment 27

- Trapanese Pesto – Roasted almonds, semi-dried tomatoes, olive oil, garlic
- Zia Pina's homemade nduja & honey
- Chargrilled mortadella, pistachio crumb
- Sicilian caponata eggplant, zucchini, tomato, basil & dark chocolate

Wagyu Bolognese Arancini 26

Slow-braised Wagyu beef, smoked scamorza, truffle pecorino, truffle mayo

Mortadella Skewers 22

Chargrilled mortadella, hot honey, pistachio & lemon

PANINI *(all served with shoestring fries)*

Pork Cotoletta 25

With frisée lettuce, semi-dried tomatoes, scamorza

Wagyu Cheeseburger 27

30-day aged wagyu, ox heart tomato, onion jam, pickled beetroot, provolone

Parmigiana 23

Layers of eggplant, tomato, scamorza, parmigiano cheese

PASTA & RISOTTO

Handcrafted pasta and comforting Italian classics elevated through premium ingredients and technique.

Risotto allo Zafferano Saffron risotto, roasted bone marrow, aged parmigiano	35	Pumpkin Caramelle Brown butter, sage chips, amaretti crumble	37
Maccheroni Osso Bucco Chablis braised beef, tomato, pecorino	39	Spaghetti al Granchio Lemon, parsley, chilli, spanner crab, cherry tomatoes	42

CONTORNI

Seasonal sides and classic accompaniments designed for sharing around the table.

Shoestring Fries	14
Seasonal Leaf Salad	15

DOLCI

Classic Italian desserts & house-made sweets to finish the Manzo experience.

Pistachio Tiramisu Coffee-layered savoiardi biscuits, mascarpone & pistachio cream	19
Berry Tart Shortcrust, valpolicella, berry compote & custard	18