

Cocktails

BLOODY AMERICANO	24
Select Aperitivo, Roma tomato, Beechworth Bitters 'B8' Amaro, Ine Mankai Red Rice Sake, soda.	
BLOOD ORANGE SGROPPINO	24
Ketel One Vodka, Amarcado Rosso, Prosecco, Blood Orange Sorbet.	
APRICOT BLONDE	23
Autonomy Amber Aperitivo, apricot wine, orange, shakerato.	
CUCUMBER COLLECTIVE	24
Tanqueray gin, cucumber, Strega, anise, Maraschino, lime.	
MARGARITA PICCANTE	26
Don Julio Blanco Tequila, Saint Felix Bitter Citrus, Ancho Reyes, agave, habanero, lime.	
CAFFÈ EXPRESS	26
Ketel One Vodka, Diggy Doo's Cold Brew, Averna, Mr Black, agave.	
BANANA JOE*	26
Pampero Especial Rum, banana, Cardamaro, Oloroso, Creme De Banane, citrus, whey.	



**allergens present - please ask our waitstaff*

Bistecca Classics

LYCHEE & JASMINE BELLINI	23
Ketel One Vodka, lychee, Fiorente Elderflower Liqueur, jasmine, Prosecco.	
APEROL SPRITZ (on tap)	23
Aperol, sparkling wine, soda.	
NEGRONI (on tap)	25
Four Pillars Rare Dry Gin, Cocchi Vermouth Di Torino, Campari.	
8 AMARO SAZERAC	25
Eight amari, Peychaud's bitters, lemon twist. <i>- recipe from Mayur Subbarao, 2011</i>	

Non-Alcoholic

CRODINO SPRITZ	18
Lyre's Italian Spritz, lemon, Crodino, fizz, olive.	
NO STINGS ATTACHED	17
Four Pillars Bandwagon Dry Non-Alc, honey, Seadrift Coast Non-Alc, lime.	
NON. 1 SALTED RASPBERRY & CHAMOMILE 'WINE'	16
Melbourne, VIC - 150ml, 0% abv.	

Bar Food

Available until close

Olives	10
Garlic & rosemary focaccia w/ olive oil	8
Pecorino, truffle honey	12
Squid, romesco, olive	18
Salami cacciatori, giardiniera	12

Available until 10pm

Rocket, parmesan	15
Beef tonnato, caper salsa	16
Panzerotto, bolognese, parmesan	16
Porchetta sandwich, tarragon slaw, pickles	23
Ricotta gnocchi, walnut ragu, shimeji mushrooms, bocconcini	26
Beef Lasagna	28



3 DALLEY STREET, SYDNEY NSW 2000 AUSTRALIA

Credit card payments incur a 2% surcharge and 10% on table of 6 people and more, 10% applied on sundays

Wine on tap (red)

2023 Chalmers Wines *Montepulciano* (Heathcote, VIC)
250ml 24 500ml 46 1L 90

Wine by the glass

Sparkling

2023 Usher Tinkler 'Le Volpe' Prosecco 17
Hunter Valley, NSW
NV Elisabetta Abrami 'Brut' Franciacorta ♀ 29
Lombardia

White

2021 Kellerei Bozen 'Weissburgunder' Pinot Bianco ♀ 19
Alto Adige
2021 Prà 'Otto' Soave Classico Garganega 20
Veneto
2023 La Magia, Vermentino 22
Toscana
2022 Luigi Baudana 'Dragon' Nascetta Blend ♀ 23
Piemonte
2021 Vino Intrepido 'Sting like a Bee' Fiano 19
Mornington, VIC

Skin Contact White

2022 Cantina Marilina 'Sketta' Grecanico ♀ 23
Sicilia

Rosé

2023 Praeter Wines 'Stolen Moments' Nebbiolo 17
Adelaide Hills, SA

Red

2022 Massimago 'Duca Fedele' Valpolicella Corvina Blend ♀ 22
Veneto
2020 Linnaea Trifulau 'Monferrato' Nebbiolo ♀ 21
Piemonte
2020 Paolo Scavino 'Vino da Tavola' Dolcetto Blend 18
Piemonte
2018 Marabino 'Rosso di Contrada' Nero d'Avola 19
Sicilia
2020 Spinifex Aglianico ♀ 17
Adelaide Hills, SA
2020 Lunelli 'Ziggurat' Montefalco Rosso Sangiovese, Sagrantino 23
Umbria



For a larger selection of wine, please ask for our full list.

Beer

Birra Moretti Lager 4.6% (ITA) (on tap)	16
The Grifter Pale Ale 5% (AUS)	14
Phiilter Session Red Ale 4.8% (AUS)	16
Wayward Brewing Hazy IPA 5.8% (AUS)	16
2023 Wildflower Brewing Montepulciano' Amber Ale 6.8% 750ml (AUS)	58
Heaps Normal Quiet XPA 0.5% (AUS)	12

Cider

Batlow Cloudy Cider 4% (AUS)	15
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We have an extended spirits list available upon request.

**If you need a hand navigating our menu,
please ask our staff for guidance.**



Aperitivo

(Served neat, over ice or with soda)

Bitters

- ACOBIA (Piemonte, ITA) 10
This tangy, all-natural coloured bitter with an organic wine base includes thirteen herbs, fruits and spices.
- SELECT APERITIVO (Veneto, ITA) 10
Made by blending 30 botanicals including juniper berries and rhubarb roots to create a sophisticated but still approachable bittersweet flavour. Best enjoyed as a spritz.
- CAPO CAPO APERITIVO (Trentino, FRA) 10
A classic Italian aperitivo made with bitter orange and rhubarb, and infused with a blend of Alpine herbs giving it a ruby-red colour.
- AUTONOMY DAVO PLUM APERITIVO (Melbourne, AUS) 10
Tart Davidson Plum and Rosella are balanced by sweet Aussie oranges and a hint of Tasmanian Pepperberry.
- CASONI 1814 APERITIVO (Emilia Romagna, ITA) 10
Bold and juicy-sweet on the palate, with a faint grapefruit-like bitterness and a floral touch on the long, elegant finish. Best served on the rocks with soda.
- MAIDENII ROSELLE BITTER (Melbourne, AUS) 12
Roselle (the common name for hibiscus) along with 23 other botanicals are used to fortify local Heathcote rosé to create fragrant
- SCARLETT BITTER LIQUEUR (Kanagawa, JAP) 20
This limited bottling from the Iseya Distillery is made with 25 different botanicals including orange peel, jasmine, wormwood, marjoram, and hops.
- COS 'NATURALE' BITTER (Sicily, ITA) 12
The first natural bitter made with organic grapes of Nero D'Avola and Frappato, vinified spontaneously on skins and indigenous yeast. Mediterranean herbs with a beautiful bitter/sweet contrast.

Digestivo

(Served neat, over ice or with soda)

Amari

- AMARO NONINO QUINTESSENTIA (Friuli, ITA) 15
Nonino are famed for their Grappa, but this is one of the most elegant amaros around. Caramel sweetness with gentle spice & orange peel.
- AMARO MELETTI (Marche, ITA) 10
A lemony, chocolatey herbal Italian masterpiece.
- VECCHIO AMARO DEL CAPO (Calabria, ITA) 10
From the toe of Italy's boot, lightly bitter with floral sweetness. Best served very cold.
- AMARO MARZADRO (Sicilia, ITA) 12
Cape Aloe, Alpine Rhubarb, Greater Gentian, Chamomile, Fennel, Holy Thistle, Galega and different varieties of Yarrow are left to cold macerate for 20 to 30 days. Its red colour is also provided by rhubarb, which gives the liqueur a bitter and fresh flavour at the same time.
- CAPPELLETTI TRENINO (Trentino, ITA) 10
Where 'Bistecca' was born! A soft, nicely rounded & creamy-textured amaro with rich flavours of coffee beans, dark chocolate, citrus peel, peppermint & vanilla.
- FRACK AMARO SERALE (Calabria, ITA) 16
A secret union of three individual amari, one for bitterness, one for balance, one for aromatics.
- CARDAMARO (Piemonte, ITA) 11
a wine-based aperitif, infused with cardoon and blessed thistle (two artichoke relatives), then aged in oak. The result has the richness and weight of sweet vermouth, and only a gentle herbal bitterness.
- AMARO RAMAZZOTTI (Piemonte, ITA) 12
Home of the nebbiolo grape, destroyed in WW2 & rebuilt not long after. Simply put a love child of cola & root beer with herbal bitterness.

DELLE SIRENE CANTO (Lombardia, ITA) 16
made by Elisa Carta, a trained sommelier, olive oil taster and passionate herbalist. Her terroir inspired amaro is made primarily with infusions from Lake Garda botanicals such as lemons, thistle, rose berries and sweet and bitter orange.

DENTE DI LEONE (Val d'Aosta, ITA) 11
Italian for "wild dandelion") is a common plant whose roots, leaves and flowers are all edible. Traditionally, it was a base for herbal medicines and liqueurs and is believed to be beneficial for health and digestion.

PETRUS BOONEKAMP AMARO (Bologna, ITA) 12
A legendary Italian amaro, Petrus Boonekamp is claimed to have been invented by the eponymous distiller in 1777. Ingredients include galangal & coriander. Higher in ABV at 45%, a big bitter beast.

CAPPELETTI ELISIR NOVASALUS (Trentino, ITA) 10
Low ABV, dark in colour but with crazy layers of bitterness & not much sweetness.

Carciofo (Artichoke) Amari

CYNAR (Lombardy, ITA) 10
Low ABV at 16.5% this amaro is made with artichoke, more on the savoury/earthy side with a sweet caramel finish.

AMARCARDO CARCIOFINO NERA (Sicily, ITA) 12
Made from artichokes grown on volcanic slopes in Sicily's oldest distillery. Smells like orange fruit cake, expect semi sweet spiced orange & ginger bread.

SAISON VIN AMARO ARTICHOKE (Victoria, AUS) 10
Made with a base of Moscato from North Eastern Victoria, this herbaceous number has been layered with loads of globe artichoke, wild lavender and thistles, and Meyer lemon.

Alpine Amari

AMARO BRAULIO (Lombardy, ITA) 10
Born in the Italian Alps, near the Swiss border, it features heaps of secret alpine herbs. Highly aromatic, floral bitterness with pine & spearmint leading the way.

AMARO ALPINO (Trentino, ITA) 13
First developed in the 1930's using a secret blend of twenty-two herbs and spices; the new owners of the distillery have divulged that some of the botanicals used are rhubarb, elderflower and cinchona.

BEPI TOSOLINI AMARO D'ERBE (Friuli, ITA) 19
The herbs are macerated in brandy & the water from the Friulian Alps. Full bodied, sweet freshness with a typically herbal finish.

Rabarbaro Amari

CAPPELLETTI RABARBARO SFUMATO (Trentino, ITA) 10
Rabarbaro, otherwise known as smoky rhubarb, this is a wine based version of a challenging but fun woody, smoky, tobacco mouthful.

ZUCCA RABARBARO AMARO (Lombardy, ITA) 12
A firm fixture of the Milanese cafe culture & is a whole lot of smoky, woody rhubarb goodness.

NARDINI RABARBARO AMARO (Lombardy, ITA) 10
Flavour packed with exotic Oriental scents, a bitter rich in subtle flavours with a characteristic brown colour. Its aromatic profile is unmistakable thanks to the herbal notes of rhubarb.

Fernet

FERNET MILANO (Lombardy, ITA) 10
A lighter style of Fernet, infused with myrrh, rhubarb, chamomile and saffron.

FERNET HENRI VALLET (Hidalgo, MEX) 12
An intensely herbal and woody Fernet. Created in the 1800's by a French distiller living in Mexico.

FERNET BRANCA (Lombardy, ITA) 13
Arguably Italy's most iconic amaro & originally used as an anti-choleric. Burnt caramel colour, very medicinal, candy cane & toothpaste.

BRANCA MENTA (Lombardy, ITA) 13
Legend has it that it's inspired by opera singer Maria Callas enjoying Fernet Branca with crushed ice & mint to soothe sore throat. It's dark in colour, very herbal with blasts of spearmint & peppermint.

BISTECCA MEZZO E MEZZO (Lombardy, ITA) 13
The result of a happy accident one night at Bistecca, a house blend of Amari; dark, bitter, minty and chilled.