

Cocktails

RHUBARB AND SAGE AMERICANO	23
Campari, rhubarb, Punch & Ladle Rhubarbero, Saison House Vermouth, sage, fizz	
LEMON AND ROSEMARY SGROPPINO	22
Ketel One Vodka, lemon, Prosecco, sorbetto, rosemary, hops,	
ULTIMO LAMPONE	24
Tanqueray Gin, raspberry, Rinomato Bitter Scuro, bergamot, whites	
MARGARITA PICCANTE	26
Don Julio Blanco Tequila, Saint Felix Bitter Citrus, Ancho Reyes, agave, habanero, lime	
POORMAN'S COBBLER	25
Flor de Cana Gran Reserva, Sepeltsfield Oloroso, caramel, Cardamaro, Poorman's Orange	
CAFFÈ EXPRESS	27
Ketel One Vodka, Diggy Doo's Cold Brew, Avena, Mr Black, Borghetti, agave	
IL TRONTO*	27
Fernet Branca, Strawberry, Saison Black Walnut Vermouth, Bulleit Rye Bourbon, whey	



**allergens present - please ask our waitstaff*

Bistecca Classics

LYCHEE AND JASMINE BELLINI	23
Ketel One Vodka, lychee, Fiorente Elderflower Liqueur, jasmine, sparkling.	
BLOODY SHIRAZ SPRITZ (on tap)	22
Four Pillars Bloody Shiraz, Sour Plum, Rose, Fizz.	
APEROL SPRITZ	23
Aperol, sparkling wine, soda.	
NEGRONI (on tap)	25
Four Pillars Rare Dry Gin, Cocchi Vermouth Di Torino, Campari.	

Non-Alcoholic

NON ALCOHOLIC SGROPPINO	16
Four Pillars Bandwagon Dry, yuzu, Zero Hour 0% Prosecco, sorbet.	
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.	
ZERO HOUR PROSECCO NV	14
De-alcoholized bubbles, from Glera grapes. 125ml, 0.5% abv.	
STUDIO ITALIANO PINOT GRIGIO 2024	16
Northern Italy - 150ml, 0% abv	
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
Cured meats giardiniera	12

Available until 10pm

Rocket, parmesan	15
Panzerotto, bolognese, parmesan	16
Pork Milanese, celeriac remoulade, Apple	27
Rotolo, cavolo nero, ricotta, smoked eggplant and pepper sauce	28
Beef Lasagna	28



3 DALLEY STREET, SYDNEY NSW 2000 AUSTRALIA

Credit card payments incur a 2% surcharge, 10% discretionary service charge applied on groups of 6 or more, 10% surcharge applied on Sundays, 15% on public holidays

Wine on tap (red)

2022 Domus Vini Sangiovese ♀	(Puglia)
250ml 22 500ml 44	1L 88

Wine by the glass

Sparkling

2023 Mount Towrong 'Vivace' Nebbiolo	19
Macedon Ranges, VIC	
2020 Ricci Curbastro 'Satèn' Franciacorta ♀	27
Lombardia	

White

2022 La Biancara 'Masieri' Garganega, Trebbiano	17
Veneto	
2024 Fighting Gully Verdicchio	18
Beechworth, VIC	
2023 Madonna delle Grazie 'Leuconoe' Aglianico Bianco ♀	18
Basilicata	
2023 Longarico 'Nostrale' Catarratto	22
Sicilia	
2014 Bella Ridge Estate Trebbiano ♀	19
Swan Valley, WA	

Skin Contact White

2022 Rocco di Carpeneto 'Reis' Cortese ♀	21
Piemonte	

Rosé

2023 Platinetti Guido 'Luisa' Rosato	17
Piemonte	

Red

2022 Montenigo 'El vin piccolo' Valpolicella ♀ chilled	20
Veneto	
2022 Albino Rocca Nebbiolo d'Alba ♀	27
Piemonte	
2024 Majama Wines Nero d'Avola ♀	20
Hunter Valley, NSW	
2021 Viticoltori Senesi Aretini Chianti Riserva Sangiovese	18
Tuscany	
2020 Lunaria 'Coste di Moro' Montepulciano	21
Abruzzo	
2020 Paternoster 'Synthesi' Aglianico del Vulture	27
Basilicata	

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



Beer

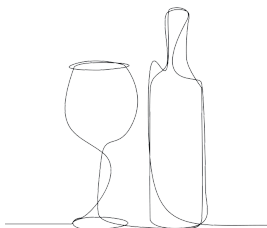
Philter House Lager 4.4% (AUS) (tap)	12
The Grifter Pale Ale 5% (AUS)	14
Phiilter Session Red Ale 4.8% (AUS)	16
Good Folk Brewery IPA 6.5% (AUS)	16
Philter XPA 4.2% (AUS)	13
Heaps Normal Quiet XPA 0.5% (AUS)	12

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.
- DELLE SIRENE BITTER (Lombardia, ITA) 15
Intense and pungent notes of rhubarb on the nose followed by both oriental sweet spice of tamarind, Mediterranean citrus and sandalwood. On the palate orange blossoms and rose hip with bitter notes of gentian and quinine.
- 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.
- LUZARDO APERITICO (Veneto, ITA) 12
Aperitivo Luxardo is the result of a well balanced infusion of herbs, roots, and bitter-sweet citrus. Its mild alcoholic content grants an ideal mix with soda, as a spritz or on the rocks.

Digestivo

(Served neat, over ice or with soda)

Amari

- AMARO NONINO QUINTESSENTIA (Friuli, ITA) 18
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 TRENTINO (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.

CAPPELLETTI 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

BEECHWORTH BITTERS (Melbourne, AUS) 21
Everything is turned up in this amaro. A bracing, long lasting bitterness, with notes of mint and spruce. Australian natives add to the intrigue. For the fernet geeks.

FERNET HENRI VALLET (Hidalgo, MEX) 12
An intensely herbal and woodsy 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.