

## Pretty Boy Italian Steakhouse and Floyd's Bar introduce new décor and menus



**Melbourne, September 2019** – Melbourne's answer to New York's Little Italy, Pretty Boy Italian Steakhouse and Floyd's Bar has revealed its latest décor pieces and iconic flavours that aim to tantalise the tastebuds.

As part of Pretty Boy Italian Steakhouse and Floyd's Bar's quest to capture the essence and crux of traditional Italian meets American flare, the duo has taken the style of both locations up a notch with new interiors through the appointment of Singapore based group [Fdat](#), as well as commissioning Northcote based artist, [Ella Baudinet](#) to develop delicately hand-painted silhouettes based on the story of Pretty Boy and the era the venue takes inspiration from.

Fdat brings moody and intimate ambiances to Pretty Boy Italian Steakhouse with the introduction of sleek wood panelling and French green tinted walls, and a unique smoky gun silhouette painted by Baudinet which adorns the wall of Floyd's Bar. Filling the air with mellow and melodic jazz and soul vibes is Pretty Boy Italian Steakhouse's new soundtrack which aims to transport guests to the streets of the darker side of New York City.

Executive Chef Michael Smith, former Head Chef of esteemed Melbourne institutions Tonka and Mamasita, brings more delectable flavours to excite the palates of Melbournians. Celebrating the American influence on Italian cuisine in the bustling New York City, Smith introduces a fresh menu to Pretty Boy Italian Steakhouse which continues to utilise the finest local produce, and artisan home-made pasta making techniques that he has learned in some of Melbourne's most renowned kitchens.

"We have decided to take advantage of all the sensational seasonal produce and Italian cured meat that are currently available in the region for our new menu. Fruit and vegetables such as figs, heirloom



carrots, Brussel sprouts and Jerusalem artichokes are all in their prime at the moment.”

“In particular, we are working with a supplier that provides us with the much sought-after Kobe Scotch Fillet. We are only allocated certain amounts per week due to the high demand of it” said Chef Smith.

Retaining the Chef’s Table dining experience which sees Chefs grill their steaks to order in the open show kitchen, guests can now choose from delectable cuts of *Emerald Valley Short Rib*, *Tasmanian Wilderness Scotch Fillet* and *Kobe Scotch Fillet*, which is imported from Japan. Each of the steaks come served with *celeriac and caper salad*, *pangritata* and *choice of sauce*.

For those looking to thrill their senses, indulgence can be uncovered in the form of *Oven baked baby barramundi accompanied by preserved lemon, fennel, radish and gremolata*, or *Roasted sweet pumpkin with Tuscan beans, charred cauliflower and saltbush*.

Lighter dishes include *Nduja bruschetta with black Russian tomato and Fior di Burrata*, *Roasted figs with San Danielle prosciutto, vino cotto and ricotta salata*, or even *Hiramasa kingfish, ricciole verde, salmon roe, pomelo and crispy Jerusalem artichoke*.

For the authentic Italian pasta aficionados, the menu of freshly hand crafted, house-made and cooked to order pastas includes rich *Wagyu ragu with pappardelle and parmesan*, *Squid ink tagliatelle served with Italian XO and clams*, and *Artichoke rigatoni with olive tapenade and parmesan*.

“The one item on the menu that we knew we had to retain was our crowd favourite *Gnocchi with black truffle, porcini and portobello ragu*.

Guests flock to our restaurants to enjoy the bold flavours that the dish brings” concludes Chef Smith.

One floor up at Floyd’s Bar, guests are treated to a lavish Aperitivo offering of cured meats including *Quattro Stella Calabrese*, *Green Olive Mortadella* and *Wagyu Bresolla*, a selection of Italian cheese, as well as retaining its signature cocktails and a dedicated Spritz menu that goes well beyond the classics.

Pretty Boy Italian Steakhouse and Floyd’s bar is also working alongside ex-Grossi Senior Manager Quentin Ferguson to establish an enhanced guest experience.



Pretty Boy Italian Steakhouse and Floyd's take inspiration from their location on Little Lon, known for its checkered past as a gangster hangout. The restaurant and bar are located in the new dual Novotel Melbourne Central and ibis Melbourne Central, with access to Floyd's via level two and entry to Pretty Boy Italian Steakhouse via level one.

Pretty Boy Italian Steakhouse is open for dinner from 6:00pm to 9:30pm, 7 days.  
Bookings available via [www.prettyboy.com.au](http://www.prettyboy.com.au).

Floyd's Bar is open daily from 2:00pm 'til late.  
Bookings for six or more are available via [www.floydsbar.com.au](http://www.floydsbar.com.au).

**Pretty Boy Italian Steakhouse**  
Level 1, 399 Little Lonsdale Street  
Melbourne VIC 3000

**Floyd's Bar**  
Level 2, 399 Little Lonsdale Street  
Melbourne VIC 3000

Instagram: [@prettyboyfloydsmc](https://www.instagram.com/prettyboyfloydsmc)  
Facebook: [www.facebook.com/prettyboyfloydsmc](https://www.facebook.com/prettyboyfloydsmc)

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For further information, high-res imagery, interview opportunities or if you are interested in learning more about Pretty Boy Italian Steakhouse or Floyd's Bar please contact:

Martina Gritti  
T: (03) 9429 5251  
M: 0488 705 252  
E: [martina@hchq.com.au](mailto:martina@hchq.com.au)