

# Aperitivi

## Spuma di Porcini

*Porcini Mushroom Mousse, Pickled Jerusalem Artichoke, Deep Fried Wild Rice*  
\$12

## Burratina

*Burrata Cheese, Gazpacho, Rucola Sorbet, Crispy Parma Ham, Olive Oil Caviar*  
\$15

## Trio di Uova

*Trio of Eggs: Poached Egg, Italian Baeri Caviar, Hokkaido Salmon Roe*  
\$24

# Antipasti

## Cannoli

*Vegetarian Cannoli, Burrata Cheese, Tomato Consommé, Caramelized Basil Oil*  
\$26

## Il Giardino dello Chef

*Seasonal Roots Vegetables, Asparagus, Mushrooms, Seasonal Dressing*  
\$28

## Capesante

*Pan Roasted Hokkaido Scallops, Pumpkin Purée, Bone Beef Marrow, Lentils*  
\$35

## Carpaccio di Pesce

*Japanese Fish Carpaccio, Madeira Wine Dressing, Seaweed Tuiles, Pink Grapefruit Snow*  
\$36

## Tartare di Manzo

*Kagoshima Wagyu A5 Tartare, Tonnato Sauce, Salsa Verde, Balsamic Reduction*  
\$38

## Fegato d'Anatra

*Foie Gras in 3 ways (Pan Roasted - Crème Brûlée - Terrine)  
Homemade Panettone, Balsamic Strawberry, Pistachio*  
\$42

# Zuppe

## Zuppa del Giorno

*Chef daily soup*  
\$16

## Zuppa di Astice

*Lobster Bisque, Pan Roasted Lobster, Cauliflower Foam*  
\$26

# Pasta & Risotto

## **Trofie all'Arrabbiata**

*Homemade Trofie Pasta, Fresh Italian Tomato Sauce, Garlic & Chili*  
\$26

## **Spaghetti Cacio e Pepe**

*Homemade Spaghetti, NZ Scampi, Yuzu Pepper, Sicilian Lemon, Cacio Cavallo Cheese*  
\$29

## **Tagliatelle alla Bolognese**

*Homemade Tagliatelle, Kagoshima Wagyu Beef Ragout, Black Truffle, Parmigiano Reggiano*  
\$30

## **Gnocchi ai 4 Formaggi e Tartufo**

*Potato Gnocchi, 4 Cheeses, Black Truffle, Chestnut Sauce*  
\$34

## **Linguine Aglio Olio ai Ricci di Mare**

*Linguine Pasta, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu Zest*  
\$38

## **Tortelli al Astice**

*Homemade Tortelli, "Sautéed" Lobster, Saffron Potatoes, Lobster Sauce*  
\$38

## **Spaghetti Primograno "Caviale e Vongole"**

*Spaghetti Pasta, Baeri Caviar, Hamaguri Clam, Asari Clam*  
\$39

## **Risotto al Pesto**

*Italian Risotto with Pesto Sauce, Saffron Potatoes, Beetroots, Shogoin Kabura, Hanabo*  
\$28

## **Risotto alla Carbonara**

*Italian Risotto, Poached Egg, Carbonara Foam, White Asparagus, Summer Truffle*  
\$32

## Secondi

### *Seafood*

#### **Branzino**

*Pan Fried Italian Sea bass  
Celeriac Purée, Pink Grape Fruit, Snow Peas*  
\$38

#### **Pesce Nero**

*Grilled Japanese Medai Fish  
Garlic Sauce 'Agliata', Sea Asparagus, Taggiasche Olives*  
\$42

#### **Merluzzo**

*Slow Cooked Black Cod Fillet  
Cod Fish Tripe, Squid ink Sauce, White Polenta, Zucchini Flower*  
\$46

#### **Astice**

*Roasted Lobster  
Artichoke Purée, Ratte Potatoes, Mango Tapenade*  
\$98

### *Meat*

#### **Maiale**

*Slow Cooked Mangalica Pork Belly in Barolo Red Wine  
Roasted Mangalica Pork Collar Medallion  
Pomelo, Savoy Cabbage, Green Apple Purée, Beetroots*  
\$40

#### **Agnello**

*Roasted NZ Lamb T-bone  
Basil Mint Pesto, Dried Tomato Sauce, Eggplant Ricotta Caponata*  
\$46

#### **Costine di Manzo**

*Caramelized Akagi Wagyu A4 Short Ribs  
Saffron Risotto, Garlic Cream, Lemon Gel, Italian Parsley Sauce*  
\$54

#### **Tagliata di Manzo**

*Black Angus Tenderloin 'Tagliata' OR Omi Wagyu A5 Tenderloin  
Rucola Salad, Lemon Gel, Balsamic Reduction*

**Black Angus \$46 OR Wagyu A5 \$72**

*Add \$30 for Foie Gras*

# Cheese

## **I Formaggi / Italian Cheese Selection**

*3 Choices \$19 / 6 Choices \$36*

Gorgonzola Dolce DOP (Soft Blue, Cow's Milk)  
Taleggio Lago Maggiore (Semi Soft, Cow's Milk)  
Cacioricotta (Hard, Sheep's Milk)  
Capra Alto Piemonte (Semi Hard, Goat's Milk)  
Trifun al Tartufo (Semi Hard, Cow's + Goat's Milk)  
Parmigiano Reggiano 40<sup>th</sup> Month (Hard, Cow's Milk)

# Dolci

## **Semifreddo di Crema Catalana**

*Citrus Coulis, Orange, Grape Fruit, Pomelo, Passion Fruit, Grappa Essence*  
\$14

## **Il Tiramisu di Chef Sasaki**

*Chef Sasaki's Tiramisu, Coffee Espuma, Mascarpone Mousse, Savoiardi*  
\$16

## **Torta al Cioccolato**

*70% Chocolate Tart served with White Chocolate & Yoghurt Gelato*  
\$20

## **La Sfera**

*Yuzu Sphere, Ricotta Espuma, Lemon Sorbet, Honey Gel, Citrus Crumble*  
\$22

## **Homemade Gelato & Sorbets**

\$12

# Degustation Menu

## Amuse Bouche



## Carpaccio di Pesce

*Japanese Fish Carpaccio, Madeira Wine Dressing, Seaweed Tuiles, Pink Grapefruit Snow*



## Chef's Daily Appetizer



## Linguine Aglio Olio ai Ricci di Mare

*Linguine Pasta, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu Zest*



## Filetto di Manzo 'Rossini'

*Omi Wagyu A5 Tenderloin, Pan Fried Foie Gras, Black Truffle, Shogoin Kabura Purée*



## Il Tiramisu di Chef Sasaki

*Chef Sasaki's Tiramisu, Coffee Espuma, Mascarpone Mousse, Savoiardi, Crue di Cacao*



## Caffè o Tè

*Selection of Coffee or Tea*

**\$148**

# Forlino Classic Menu

## Amuse Bouche



## Fegato d'Anatra

*Pan Fried Foie Gras, Homemade Panettone, Balsamic Strawberry, Pistachio*



## Spaghetti Cacio e Pepe

*Homemade Spaghetti, NZ Scampi, Yuzu Pepper, Sicilian Lemon, Cacio Cavallo Cheese*



## Merluzzo

*Slow Cooked Black Cod Fillet*

*Cod Fish Tripe, Squid ink Sauce, White Polenta, Zucchini Flower*

OR

## Duo di Maiale

*Mangalica Pork in 2 Ways, Collar & Belly, Green Apple Purée,  
Savoy Cabbage, Pomelo, Beetroots*



## Semifreddo di Crema Catalana

*Citrus Coulis, Orange, Grape Fruit, Pomelo, Passion Fruit, Grappa Essence*



## Caffè o Tè

*Selection of Coffee or Tea*

**\$118**

**+ 1 Glass of House Pour White Wine**

**+ 1 Glass of House Pour Red Wine**

**\$138**