

Antipasti

*Rucola, Caviar Oil, Cherry Tomato
Aged Balsamic*
\$35 Half | \$60 Whole

Prosciutto di Parma con Burrata

*Seasonal Root Vegetables
Seasonal Dressing*
\$28

Il Giardino dello Chef

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

Capesante

*Black Truffle, Rucola
40 Months Aged Parmigiano Reggiano*
\$36

Carpaccio di Manzo

*Foie Gras in 2 ways (Pan Roasted - Terrine)
Homemade Panettone
Balsamic Strawberry, Pistachio*
\$38

Fegato d'Anatra

FOPOLINO
D I N I N G O N T H E B A Y

Zuppe

Chef daily soup
\$16

Zuppa del Giorno

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

Zuppa di Astice

Pasta

*Eggplant, Smoked Scamorza Cheese
& Sicilian Tomato Sauce*
\$26

Casarecce
alla Norma

*Maine Lobster Knuckle, Yuzu Pepper
Sicilian Lemon
Cacio Cavallo Cheese*
\$36

Spaghetti
Cacio e Pepe

*Hokaido Sea Urchin
Sardinian Bottarga, Yuzu Zest*
\$38

Linguine
Aglio Olio ai Ricci di Mare

*Hamaguri Clam, Asari Clam
Baerii Caviar*
\$39

Spaghetti Primo Grano
“Caviale e Vongole”

D I N I N G O N T H E B A Y

*Pan Roasted Foie Gras
Truffle Pesto
Crispy Pork Belly*
\$38

Tagliatelle
Fegato Pancetta

Risotto

*Hokkaido Scallops, Sicilian Pesto
Crispy Parma Ham*
\$39

Risotto
Seared Scallops & Crispy Pancetta

Seafood

Pan Roasted Seabream
Seasonal Vegetables, Saffron Cream, Black Olives
Crumble
\$36

Orata

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

Branzino

Pan Roasted Black Cod
Cod Tripe, Squid ink Sauce, White Polenta
Zucchini Flower
\$46

Merluzzo

Meats

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

Maiale

Roasted NZ Lamb Rack and Shoulder
Balsamic & Mint Lamb Sauce, Tomato Confit
Eggplant & Ricotta Cheese
\$46

Agnello

Black Angus Tenderloin 'Tagliata'
\$46
Omi Wagyu A5 Tenderloin
\$72
Rucola Salad, Lemon Gel, Balsamic Reduction

Tagliata di Manzo

Add \$30 for Foie Gras

1 Selection \$8 | 3 Choices \$19 **Cheese**

Gorgonzola Dolce DOP
(Soft Blue, Cow's Milk)
Taleggio Lago Maggiore
(Semi Soft, Cow's Milk)
Cacioricotta
(Hard, Sheep's Milk)
Parmigiano Reggiano 40 Months Aged
(Hard, Cow's Milk)

Desserts

Lime Panna Cotta, Mint Jelly **Mojito in Dessert**
Dark Rum Granita
\$14

Citrus Coulis, Orange, Grapefruit **Semifreddo di Crema Catalana**
Pomelo, Passion Fruit
\$14

D I N I N G O N T H E B A Y

Mascarpone Cream, Coffee Savoiardi **Il Tiramisu**
Cocoa Powder
\$16

Forest Berries **Gianduja Chocolate Fondant**
Madagascar Vanilla Gelato
\$18

\$12 **Homemade Gelato & Sorbet**

Degustation Menu

Amuse Bouche



Carpaccio di Manzo

Black Truffle, Wild Rocket Salad, 40 Months Aged Parmigiano Reggiano



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



Gianduja Chocolate Fondant

Forest Berries, Madagascar Vanilla Gelato



Caffè o Tè

Selections of Coffee or Tea

\$148

All prices are subjected to service charge and prevailing government taxes

Classic Menu

Amuse Bouche



Fegato d'Anatra

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



Spaghetti Cacio e Pepe

Homemade Spaghetti, Maine Lobster Knuckle, Yuzu Pepper, Sicilian Lemon, Cacio Cavallo Cheese



Merluzzo

*Pan Roasted Black Cod Fillet
Cod Fish Tripe, Squid ink Sauce, White Polenta, Zucchini Flower*

FORLINO
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, Grapefruit, Pomelo, Passion Fruit, Grappa Essence



Caffè o Tè

Selections of Coffee or Tea

\$118

+ 1 Glass of House Pour White Wine

+ 1 Glass of House Pour Red Wine

\$138

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