

Antipasti

Artisan Burratina D.O.P
20 Years Aged Balsamic Vinegar
Datterini Tomatoes, Rucola Pesto
Garlic Crumble
\$28

Burratina D.O.P.

Homemade Ricotta
Beetroot Cream
Seasonal Vegetables, Garden Herbs
\$24

Ricotta e Primizie

Pan Seared Hokkaido Scallops
Porcini Mushrooms
Fennel Cream, Salsa Verde
\$36

Capesante e Porcini

Sicilian Red Prawns Carpaccio
"Rosso di Mazara", Sardinian Bottarga
Passion Fruit Dressing, Mango Gel
\$42

Le Due Isole

Argentinian Beef Carpaccio
Black Autumn Truffle, Pickled Capsicum
Sunchoke Chips, Bagna Cauda
\$36

Carpaccio di Manzo

Pan Seared | Terrine of Foie Gras
Apricot Focaccia "Veneziana"
Black Figs, Marsala Reduction
\$38

Fegato d'Anatra

Zuppe

Sunchoke Cream Soup
Black Autumn Truffle
Sous-Vide Organic Egg, Puffed Barley
\$24

Topinambur e Tartufo

Scampi Bisque, Butter Poached Scampi
Gremolata Foam
Semi-dried Pachino Tomatoes
\$28

Vellutata di Scampi

Pasta

Hand-crafted Tortelli
Buffalo Mozzarella D.O.P., Eggplant Caviar
Sicilian Red Pesto, Crystal Basil
\$28

Tortelli di Bufala

Artisanal Linguine
Hokkaido Sea Urchin, Sardinian Bottarga
Amalfi Lemon
\$38

Linguine al Riccio di Mare

Homemade Tagliolini
"Giaveri" Caviar, Salmon Roe
Smoked Black Cod Sauce
\$48

Tagliolini Caviale e Merluzzo

Homemade Pappardelle
12hour Braised Ox-tail, Morel Mushrooms
Parma Ham, Hazelnut "Tonda Gentile" I.G.P.
\$32

Pappardelle Vaccinara

Slow Braised Beef Chuck Hand-crafted Ravioli
Black Autumn Truffle
Aged Parmigiano Fondue, Porcini Mushroom
\$32

Ravioli del Plin



Risotti

Acquerello Rice, Pan Seared Hokkaido Scallops
Crispy Pork Guanciale
Sweet Garlic Cream, Pomegranate
\$36

Risotto Cacio e Pepe

Acquerello Rice, Sicilian Red Prawns
Amalfi Lemon, Tropea Red Onion Coulis
\$38

Risotto "Rosso di Mazara"

Pesci

Poached & Pan-Seared Octopus
Sardinian Fregola, Baby Asparagus
Saffron Garlic Mayo
\$42

Polpo e Fregola Sarda

Pan-Seared Black Cod
Roasted Vegetables
Black Olives, Pantelleria Capers
Cacciucco Sauce
\$48

Merluzzo alla Livornese

Seabass poached in Scampi Broth
Scampi Confit
Fava Beans Puree, Baby Fennel
\$44

Branzino e Scampi

Carni

Sous-vide Mangalica Pork Tenderloin
Morel Mushrooms, Borettane Onions
Pumpkin Cream

Mangalica e Spugnole

D I N I N G O \$42 T H E B A Y

Peppermint Tea Brined Lamb Loin
Taggiasche Olives, Baby Potatoes
Green Beans, Artichoke Cream
\$48

Agnello alla Ligure

150 Days Grain Fed Black Angus Tenderloin
Black Cabbage, Heirloom Vegetables
Sunchoke Puree, Beef Jus
\$58

Filetto di Manzo

Dolci

Hazelnut & Chocolate Semifreddo
Ruby Peach Coulis
Salted Caramel Cream
\$16

Gianduiotto Piemontese

Almond Milk Panna Cotta
Sicilian Orange Coulis
Salted Cacao Crumble
\$14

Latte di Mandorla

72% Venezuela Dark Chocolate Crème
Coffee Gelato, Marsala Jelly, Novara Biscuit
Mascarpone Foam
\$16

Il Mio Tiramisu

Seasonal Fruits Consommé
Ivoire White Chocolate
Amalfi Lemon Sorbet
\$14

Consommé di Frutta

Homemade Ice cream & Sorbet
\$12

Gelato e Sorbetto

FORLINO

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

Pick from our Daily Selection
Regional Italian Cheeses
Served with Truffle Honey
Homemade Jam, Toasted Bread
Dried & Fresh Fruits

Formaggi

1 Choice \$8 | 3 Choice \$20

Dalla Terra

Amuse Bouche

Argentinian Beef Carpaccio
Black Autumn Truffle
Bagna Cauda, Pickled Capsicum
Sunchoke Chips

Carpaccio di Manzo

Pan Seared Foie Gras
Apricot Focaccia "Veneziana"
Black Figs, Marsala Reduction

Fegato d'Anatra

Hand-crafted Ravioli
stuffed with Slow Braised Beef Chuck
Black Autumn Truffle
Aged Parmigiano Fondue, Porcini

Ravioli del Plin

Peppermint Tea Brined Lamb Loin
Taggiasche Olives
Artichoke Cream, Baby Potatoes, Green Beans

Agnello alla Ligure A Y

Hazelnut & Chocolate Semifreddo
Salted Caramel Sauce, Ruby Peach Coulis

Gianduiotto Piemontese

Coffee or Tea

\$128

Add on Wine

2 Glass Selected House White \$20 | 2 Glass Selected House Red Wine \$30

Dal Mare

Amuse Bouche

Sicilian Red Prawns Carpaccio **Le Due Isole**
Sardianian Bottarga
Passion Fruit Dressing, Mango Gel

Pan Seared Hokkaido Scallops **Capesante e Porcini**
Porcini Mushrooms
Fennel Cream, Salsa Verde

Artisanal Linguine **Linguine al Riccio di Mare**
Hokkaido Sea Urchin, Sardinian Bottarga
Amalfi Lemon

FORLINO
Pan-Seared Black Cod **Merluzzo alla Livornese**
D I N I Roasted Vegetables T H E B A Y
Black Olives, Pantelleria Capers
Cacciucco Sauce

Almond Milk Panna Cotta **Latte di Mandorla**
Sicilian Orange Coulis
Salted Cacao Crumble

Coffee or Tea

\$148

Add on Wine

2 Glass Selected House White \$20 | 2 Glass Selected House Red Wine \$30