

Forli



BALMAIN

*Fresh Pasta. Great Pizza.
Good Times!*



..... Stuzzichino

Marinated Olives Kalamata & Green Olives **9.90**
Burrata **10.90** | **Parma Prosciutto (DOP)** **9.90**
Homemade Puffy Focaccia w/ evoo & aged balsamic **11.90**

... Starters & Sharers ...

Garlic bread **7.90**

Australian garlic, parsley, salt

Bruschetta **12.90**

Panna di casa, ripe tomato, onion, pesto, evoo

Antipasto **26.90**

A variety of Italian cold cuts. Assorted cheese, marinated vegetables served with crispy bread sticks and crackers

Sizzling Garlic Prawns **26.90**

6 Large prawns cooked in olive oil infused with Neapolitan sauce, garlic, white wine, Italian herbs

Cozze (Mussels) **25.90**

Australian Black mussels cooked in aromatic Neapolitan sauce, garlic, parsley and a touch of chilli. Served with toasted Panna di casa

Homemade Meatballs **16.90**

3 Homemade succulent meatballs cooked in Neapolitan sauce

..... Salads

Mixed Green Salad **12.90**

Mixed leaves with cucumber, cherry tomato, olives, Italian balsamic dressing

Burrata Caprese **19.90**

Creamy Burrata, cherry tomatoes, fresh basil, mixed with evoo and Italian balsamic

Prawn Salad (Cold) **23.90**

5 Cooked King Prawns (Cold), mixed leaves, cherry tomatoes and lemon

..... Pasta

Homemade Pappardelle Beef Ragù **28.90**

8-hours slow cooked diced beef ragù

Spaghetti Marinara **34.90**

Neapolitan sauce, prawns, mussels, calamari, clams, chunks of fish

Homemade Gnocchi **27.90**

Homemade sweet potato gnocchi with cherry tomatoes & rose cream sauce

Homemade Fettuccine Boscaiola **28.90**

Australian bacon, mushrooms, shallots and cream

Spaghetti Carbonara **29.90**

Australian bacon, egg yolk, onion, shallots and cream

Spaghetti con Gamberi **31.90**

Herb marinated prawn, cherry tomatoes, baby spinach, confit garlic, and a touch of fresh chili

Squid Ink Spaghetti **32.90**

Cherry tomatoes, shallots, onions, calamari, large prawns and a touch of Neapolitan sauce

Homemade Beef Lasagne **28.90**

Slow-cooked Bolognese, bechamel, fior di latte, parmesan and a touch of Neapolitan sauce

Pizza

Margherita	San Marzano, fior di latte, cherry tomatoes, fresh basilico, evoo	22.90
Quattro Formagi	Fior di latte, ricotta, gorgonzola, burrata, evoo	29.90
Zucchine	Fior Di Latte, zucchini, nduja, rosemary, evoo	25.90
Vegetariana	San Marzano, fior di latte, zucchini, eggplant, mushroom, parsley, evoo	23.90
Hawaiian	San Marzano, fior di latte, ham, pineapple, evoo	26.90
Sausage	Fior Di Latte, sausage, roasted potatoes, cherry tomatoes, parmesan, evoo	25.90
Diavola	San Marzano, fior di latte, salami, olives, onion, chilli, evoo	26.90
Capricciosa	San Marzano, fior di latte, ham, mushroom, olive, evoo	26.90
Meat Lovers	San Marzano, fior di latte, ham, salami, sausage, oregano, evoo	26.90
Mortadella	Fior Di Latte, mortadella, pesto, toasted pistachios, evoo	27.90
Gamberi	Fior Di Latte, prawns, zucchini, cherry tomatoes, parsley, evoo	29.90
Burrata	San Marzano, fior di latte, burrata, prosciutto, nduja, evoo	30.90
Marinara	Fior di latte, mixed seafood marinara, gamberi, evoo	31.90

Add ons:

Ham, Salami, Sausage, Mushroom, Onion, Olives **3.90** | Prosciutto, Prawns, Anchovies **5.90**
Burrata **10.90**

Piatti di Carne & Risotto

Veal Saltimbocca 37.90

Lightly floured veal scallopine backstrap with provolone cheese & prosciutto di parma. Infused with rich sage and white wine sauce.
Served with roasted seasonal vegetables

Veal Avocado 37.90

Tender veal backstrap cooked with an Avocado infused cream and shallot.
Served with roasted seasonal vegetables

Fresh Salmon Fillet 36.90

Fresh Tasmanian Salmon Fillet
Served with a bed of broccolini, cherry tomato, Bernaise sauce, lemon and fries

Pollo Parmigiana 32.90

Lightly pounded Chicken breast fillet cooked with eggplants and fior di latte.
Served with roasted seasonal vegetables

Pollo / Veal Funghi 32.90 / 37.90

Lightly pounded Chicken breast fillet / veal backstrap cooked with mushroom, cream, butter.
Served with roasted seasonal vegetables

Angus Steak (300g) 38.90

300 gram Black Angus Striploin cooked to your liking.
Served with an ensemble of broccolini, cherry tomato, mushroom sauce or peppercorn jus and mashed potato

Risotto Marinara 35.90

Italian Arborio rice risotto simmered slowly with prawn, mussels, calamari, clam, chunks of fish, & Napoletana sauce



Mashed Potato 9.90 | Fries 9.90 | Steamed Veges 10.90

.....Dola.....

Gelato 5 | 8 | 11

Vanilla Bean, Chocolate, Hazelnut, Pistachio

Tiramisu 12.90

Homemade Italian Classic made with our signature recipe

Nutella Pizza 20.90

Decorated w/ Seasonal Fresh Fruits and Icing Sugar with a Vanilla Gelato center
Made to share

Affagato

Classico 8.90 | w/ Liqueur 16.90

.....Amaro &.....

Digestives

11.90

Homemade Limoncello | Montenegro | Averna
White Sambuca | Frangelico | Disoronno Ameretto
Kahlua | Campari | Aperol



A message from our team:

Please notify our staff of any dietary requirements and allergies

All our food is freshly prepared in house for your maximum satisfaction during your meal

We appreciate you being here with us

Please enjoy your meal, share some memories, love and laughter

Thank you

Buon Appetito!

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