

THE NEW  
*Restorante*  
**Forli**

**STARTERS**

ANTIPASTO ROSARIO ( <i>Serves Four</i> ) <i>Delightful assortment of Prosciutto and Parmigian Cheese, Salmone Affumicato Calamari Fritti, Carpaccio Minosa and Prawns in cocktail sauce (Each additional portion \$5)</i> .....	\$25
PROSCIUTTO CON FRUTTA DI STAGIONE <i>Parma ham with seasonal fruit (ask server)</i> .....	\$11
CARPACCIO MINOSA <i>Thinly sliced sirloin with arugula, capers, parmesan, extra virgin olive oil and chopped tomato</i> .....	\$11
COCKTAIL DE GAMBERONI <i>Large prawn cocktail with housemade cocktail sauce and horseradish</i> .....	\$13
LUMACHE DELLA CASA <i>Escargot in brandy and garlic butter sauce</i> .....	\$11
VONGOLE AL VAPORE <i>Steamed clams in lemon garlic and white wine</i> .....	\$12
CALAMARI FRITTI <i>Fried calamari with a spicy tutto calabria aioli sauce</i> .....	\$10
SALMONE AFFUMICATO <i>Smoked salmon with capers, red onions &amp; cream cheese</i> .....	\$12

**ZUPPA & INSALATE**  
**(SOUP OR SALAD)**

ADD CHICKEN FOR \$3 OR PRAWNS FOR \$6 TO ANY SALAD

ZUPPA DEL GIORNO <i>Soup of the day</i> .....	cup \$4 ....bowl \$8
INSALATA MISTA <i>Organic mixed green salad, choice of dressing</i> .....	\$6
CAESAR SALAD ( <i>contains raw egg</i> ) .....	\$7
INSALADA CAPRESE <i>Sliced mozzarella and tomato with olive oil and basil</i> .....	\$9
COURE DI PALMA <i>Heart of palm and sliced tomato with an italian dressing</i> .....	\$10
MIKE THE GREEK SALAD <i>Mixed greens, kalamata olives, hearts of palm, tomatoes, capers and bleu cheese with an italian dressing</i> .....	small \$10....dinner \$13
MOZZARELLA IN CAMCIA <i>Baked mozzarella wrapped in prosciutto and romaine, over baby greens</i> .....	\$10

**PASTA**

SPAGHETTI FORLIVESI <i>Prawns, salmon, garlic and artichokes sauteed in an EVOO white wine sauce</i> .....	\$20
LINGUINE CON VONGOLE <i>Fresh manila clams in olive oil and garlic with your choice of red or white wine sauce</i> .....	\$21
CONCHIGLIE RICCONI <i>Shell pasta with sea scallops, mushrooms, tomato and basil sautéed in EVOO and garlic</i> .....	\$17
FETTUCCE MEDITERRANEO <i>Mixed seafood, tomato, garlic and EVOO in saffron broth</i> .....	\$19
CAPPELLINI AL POMODORO FRESCO <i>Extra virgin olive oil, garlic, fresh roma tomato and basil</i> .....	\$14
PENNE MATRICIANA ROSSA <i>EVOO, onion, garlic, pancetta, tomato and hot red peppers in a parmesan cheese sauce</i> .....	\$16
FETTUCCHINI ALFREDO O BOLOGNESE <i>Your choice of creamy alfredo or fresh meat sauce</i> .....	\$15
CONCHIGLIE PRIMAVERA <i>Shell pasta with mixed vegetables in tomato sauce and basil</i> .....	\$15
GNOCCHI AL PIACERE <i>Choice of sauce gorgonzola, pesto, marinara</i> .....	\$16
TORTELLINI DUE TORRI <i>Tortellini stuffed with asparagus, prosciutto di parma and chicken with EVOO and garlic</i> .....	\$18
RAVIOLI DEL GIORNO <i>Ask your server about today's featured ravioli</i> .....	\$18
LINGUINI FRUTTI DI MARE <i>Served with salmon, scallops, prawns, mussels, clams, white fish &amp; calamari in a light marinara sauce</i> .....	\$23
CANNELLONI GABI <i>Housemade cannelloni filled with ground veal and chicken, spinach, ricotta cheese and topped with mushrooms</i> .....	\$17
RIGATONI ALLA VODKA <i>A distinctive tomato sauce accented with vodka and made velvety with heavy cream</i> .....	\$15
<i>with salmon</i> .....	\$18

THE NEW  
*Ristorante*  
**Forli**

*Signature Dishes*

LUIS MATA  
 CHEF D' CUISINE

A' LA CARTE

SAND DABS PICATTA \$24

*Sand dabs in a lemon butter sauce with capers*

OSSO BUCO \$26

*Braised veal shank - Forli's Famous Recipe*

STINCO DI AGNELLO CONFIT \$23

*Forli style braised lamb shank covered in mushroom sauce*

SALMONE AL FORNO \$22

*Fresh baked salmon in our special champagne / mushroom sauce, topped with asparagus spears*

ANIMELLE BELLA MANIERA \$25

*Veal sweetbreads sauteed in white wine sauce and mushrooms in a veal demi glase & tomato sauce*

FIOCCHI GORGONZOLA \$18

*Fresh Pasta stuffed with gorgonzola, taleggio, fontina and parmigiano cheeses with pear in a gorgonzola walnut sauce*

À LA CARTE ENTREES

ADD ZUPPA DEL GIORNO OR INSALATA DELLA CASA TO ANY ENTREE FOR \$5

PICATTA DI VITELLO CON CAPPERI <i>Thinly sliced veal in lemon, caper, white wine sauce</i> .....	\$23
SCALLOPPINE DI VITELLO CON FUNGHI E CARCIOFI <i>Thinly sliced veal with artichokes, mushrooms and marsala sauce</i> .....	\$24
BISTECCA NATURALE <i>Broiled New York Steak</i> .....	\$24
BISTECCA AL PEPE VERDE <i>New York steak in a brandy and green peppercorn sauce</i> .....	\$25
FILETTINI AL GORGONZOLA <i>Petit filet pan fried in brandy and gorgonzola cheese sauce</i> .....	\$26
RACK OF LAMB FORLI <i>With rosemary, EVOO, balsamic vinaigrette and garlic</i> .....	\$26
POLLO BELLA ROMAGNA <i>Chicken breast stuffed with ham &amp; cheese, topped with mushrooms in marsala sauce</i> .....	\$20
POLLO SEMPLICE <i>Half semi boneless chicken with rosemary sauce and chicken stock</i> .....	\$21
CALAMARI DORATI <i>Calamari steak dore dipped in egg and sautéed in lemon white wine sauce</i> .....	\$21
CANESTRELLE CON FUNGHI E VINO <i>Sautéed scallops in white wine with scallions and mushrooms</i> .....	\$22
SCAMPI SALTATI <i>Large prawns sautéed with garlic, white wine and lemon</i> .....	\$22
SOGLIOLA ALLA MUGNIAIA <i>Filet of sole dipped in egg and sautéed in white wine and lemon butter sauce</i> .....	\$21

CONTORNI

SPINACI SALTATI <i>Fresh sautéed in olive oil, lemon and fresh garlic</i> .....	\$6
ZUCCHINI FRITTI <i>Fresh zucchini sautéed in olive oil, shallots and fresh mint</i> .....	\$6
CAROTE AL BALSAMICO <i>fresh carrots with garlic sauteed in a balsamic reduction</i> .....	\$6
CONTORNO DEL GIORNO <i>Daily fresh vegetable selection (ask server)</i> .....	\$6

ASK ABOUT OUR  
**FIVE COURSE AUTHENTIC ITALIAN TASTING MENU**  
**FROM \$50 PER PERSON PLUS WINE**  
**MINIMUM FOUR GUESTS**