

il *forno*



il forno

Thank you for choosing award winning
Il Forno Italian restaurant.

We are passionate about great food and wine, served in a vibrant, warm and friendly atmosphere, by people who care and who have a passion for genuine food and service.

Our search for the best ingredients and products never ceases. The finest ingredients have been chosen direct from suppliers to ensure authenticity, tradition, taste and quality.

Our extra virgin olive oil, the very essence of every Italian kitchen, is produced exclusively for us in a remote mountain village in Basilicata.

Enjoying great food and drink is a great pleasure in life and we sincerely hope that you enjoy your time with us, today and when you return!

Paolo

‘BUON APPETITO!’

STARTERS

OLIVE, BREAD, FOCACCIA | OLIVE, BRUSCHETTE, FOCACCE

OLIVE <i>Kalamata and green Colossal olives dressed with extra virgin olive oil, garlic, mixed peppers and spices</i>	4.25	CESTINO DI PANE <i>Basket of bread and focaccia, with olive tapenade and butter</i>	4.50
BRUSCHETTA * CLASSICA <i>Oven baked Italian bread, rubbed with garlic and topped with cherry tomatoes, basil, oregano and extra virgin olive oil</i> * CAPRESE <i>Oven baked Italian bread, rubbed with garlic and topped with cherry tomatoes, Buffalo mozzarella D.O.P, basil, oregano and extra virgin olive oil</i>	5.25	FOCACCIA <i>Choose from:</i> * ROSEMARY * TOMATO * FIORDILATTE MOZZARELLA * GARLIC	5.75

SOUP | ZUPPE

MINISTRONE <i>Traditional Italian vegetable soup with croutons and a dash of tomato sauce</i>	7.00	SEPIE FAVE E SPINACI <i>Cuttlefish, broad bean and spinach soup - a real favourite which originated from Apulia in Southern Italy</i>	9.00
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CLASSIC ANTIPASTI | ANTIPASTI CLASSICI

PROSCIUTTO DI PARMA <i>Parma Ham Gran Riserva with Buffalo mozzarella D.O.P. dressed with basil and extra virgin olive oil</i>	9.00	CARPACCIO NOCI PERE E GORGONZOLA <i>Thinly sliced fillet of beef with walnut, pear and gorgonzola</i>	14.00
BURRATA <i>Creamy Burrata cheese served with a selection of Italian tomatoes and basil pesto</i>	9.00	POLIPETTI ALL LUCIANA <i>Baby octopus with Taggiasche black olives, capers, cherry tomatoes and tomato sauce</i>	9.00
FEGATINI DI POLLO <i>Sautéed chicken livers in a reduction of Marsala sweet wine, cream and sultanas, served with toasted croutons and onion</i>	8.00	FANTASIA DI MARE <i>[2 PEOPLE]</i> <i>Selection of the finest seafood, to match the Italian tradition</i>	20.00
ANTIPASTO MISTO <i>[FOR 2-3 PEOPLE]</i> <i>Selection of the finest cured meat, vegetables, Buffalo mozzarella D.O.P</i>	20.00	ZITO CORTO ALLA NORMA <i>Artisan short ziti pasta with aubergine and baked ricotta cheese</i>	8.00
FRITTURA DI CALAMARI <i>Calamari and courgette in light batter with lemon & lime foam</i>	7.50	SPAGHETTI POMODORO <i>Artisan spaghetti with San Marzano D.O.P. tomato sauce, basil, extra virgin olive oil and cherry tomatoes topped with ricotta cheese</i>	8.00
GAMBERONI <i>Pan-fried king prawns served in a light garlic butter & chilli sauce with cherry tomatoes and toasted croutons</i>	10.50	GNOCCHI DI PATATE VIOLA <i>Fresh homemade gnocchi made with purple potato, clams and yellow cherry tomatoes</i>	9.00
CAPELANTE <i>Seared king scallops marinated with lemon & dill and wrapped in pancetta. Served with saffron risotto</i>	10.50	MEZZE MANICHE COZZE E CREMA DI FAGIOLI <i>Artisan mezze maniche pasta with mussels and cream of borlotti beans</i>	10.00
OSTRICHE <i>Three fresh Colchester rock oysters, served with shallot vinegar, balsamic and lemon caviar</i>	6.00	PASTA MISTA SCAMPI E CECI <i>A selected mixture of artisan pasta from Naples with langoustine, chickpeas, cream and garlic</i>	11.00
TARTARE DI MANZO <i>An Italian classic, prepared at the table. Diced beef fillet mixed with capers, onions, eggs, mustard and extra virgin olive oil</i>	15.00	RAVIOLI ALLA RAPA ROSSA <i>Fresh homemade beetroot ravioli filled with goat's cheese and walnuts tossed in butter and sage sauce, drizzled with a honey glaze</i>	9.00

GOURMET SALADS | INSALATE

INSALATA CAPRINO <i>Goat's cheese served on top of sliced beetroot, mixed leaves, tomatoes, cucumbers, capers, olives, oregano, balsamic glaze, extra virgin olive oil and croutons</i>	11.50	PANZANELLA <i>Tuscan salad with finely chopped heritage tomatoes, basil, anchovies, celery, peppers, onion and basil pesto. Served with artisan toasted bread</i>	11.50
INSALATA CESARE <i>Baby lettuce, chicken, pancetta, parmesan shavings, toasted artisan bread, caesar dressing and extra virgin olive oil</i>	11.50	INSALATA GRANCHIO <i>Crab and mango salad served on a bed of mixed leaves, cucumber, fresh mint, red chilli, shallot and lemon caviar</i>	11.50

MAINS

MEAT DISHES | LA CARNE

FILETTO DI MANZO 10OZ <i>Grilled prime fillet of beef served with dauphinoise potatoes, spinach, parmesan crust and Barolo sauce</i>	27.00	COSTOLETTA DI AGNELLO <i>French trimmed rack of lamb with rosemary and garlic, served with artichokes and dauphinoise potato (Recommended served pink)</i>	26.00
WAGYU RIBEYE DI MANZO 12 OZ <i>Australian Wagyu Ribeye, this meat is well marbled for peak flavour served with seasonal vegetables</i>	29.00	MILANESE DI POLLO <i>Pan fried chicken coated in breadcrumbs, served with spaghetti tomato and parmesan cheese</i>	19.00
WAGYU ENTRECOTE DI MANZO 10OZ <i>Australian Wagyu Sirloin Steak, served with seasonal vegetables</i>	26.00	POLLO <i>Grilled chicken thighs, served with mashed potatoes and mixed vegetables (Choose your own sauce, peppercorn or medium spicy paprika)</i>	19.00
STRACCETTI DI MANZO (FLAMBÉ) <i>Medallion of fillet steak served on a bed of pan-fried cabbage, leak and cream, with dauphinoise potatoes and peppercorn sauce (prepared at the table)</i>	27.00	GUANCIALE DI MANZO E RISOTTO ALLE ERBETTE <i>Slow cooked OX cheek served on a bed of mixed herb risotto and veal jus</i>	23.00
OSSOBUCO ALLA MILANESE <i>Veal Shank braised with rosemary, carrot, orange zest served with risotto milanese</i>	24.00	BISTECCA ALLA FIORENTINA 2 - 3 PEOPLE <i>Grilled T-Bone, seasoned with Himalayan pink salt, salt of Cervia, roast potatoes, mixed vegetables and peppercorn sauce, weight 1.5kg (50 oz)</i>	70.00

ADD SAUCE:

* PEPPERCORN 2.25 * BAROLO WINE 2.50

FISH DISHES | PESCE

ZUPPA DI PESCE <i>Traditional Italian fish soup (catch of the day)</i>	25.00	SOGLIOLA ALLA MUGNAIA <i>Pan fried dover sole filleted at the table, served with seasonal vegetables and lemon butter sauce</i>	30.00
FRITTURA MISTA DI PESCE <i>Lightly battered fried fish (catch of the day) served with lemon foam</i>	25.00	BRANZINO ALLA BRACE <i>Grilled whole sea bass filleted at the table, served with seasonal vegetables (Also available baked in salt)</i>	29.00
DUO DI SALMONE E BRANZINO <i>Sous vide salmon and sea bass roll, served with creamed potato, asparagus and cherry tomatoes</i>	22.00	PESCE SPADA GHIOTTA <i>Sous vide swordfish served with olives, cherry tomatoes, capers and potato cream</i>	24.00
TONNO <i>Pan fried Tuna served with smoked provola cheese and tomato concasse</i>	24.00	ROMBO AL FORNO <i>Oven baked turbot filleted at the table, served with potatoes, artichokes, olives and cherry tomatoes</i>	30.00
MERLUZZO <i>Sous vide black cod served with courgettes and mint cream</i>	25.00		

SIDES | CONTORNI

PATATE AL FORNO <i>Garlic and rosemary roast potatoes</i>	4.00	INSALATA RUCOLA E PARMIGIANO <i>Classic salad of wild rocket and parmesan shavings</i>	4.00
PATATINE <i>Hand cut Il Forno fries</i>	4.00	POTATO DAUPHINOISE <i>Thinly sliced potatoes slow-cooked in the oven with cream</i>	4.00
FAGIOLINI <i>Green beans with extra virgin olive oil and garlic</i>	4.00	SPINACI <i>Steamed spinach with garlic, butter and extra virgin olive oil</i>	4.00
BROCCOLI <i>Tender broccoli with garlic and extra virgin olive oil</i>	4.00		

LE PASTE TRAFILATE AL BRONZO

TRADITIONAL TEXTURED PASTAS AND RAVIOLI
*All of our pasta is organic and made with 100% Italian grains (Afeltra) and cooked perfectly.
All of our ravioli are homemade daily in the restaurant*

PENNE ALL'ARRABBIATA <i>Artisan Penne with Tomato San Marzano D.O.P., garlic, chilli and extra virgin olive oil</i>	10.00	SPAGHETTI ALLA CARBONARA <i>Artisan Spaghetti with eggs, pancetta, parmesan, crushed peppercorns (made the Italian way)</i>	13.00
LINGUINE ALLO SCOGLIO <i>Artisan Linguine with langoustine, prawns, mussels, clams and baby squid finished with garlic and cherry tomatoes</i>	16.00	SPAGHETTI ALLE VONGOLE <i>Artisan Spaghetti, Palourdes clams, garlic, extra virgin olive oil, parsley</i>	15.00
SPAGHETTI CON CREMA ALL'AGLIO <i>Artisan Spaghetti with garlic olive oil, crumbled bread and garlic cream</i>	10.00	LINGUINE ALL'ASTICE <i>Whole blue lobster with Linguine pasta in white wine, garlic and cherry tomatoes</i>	24.00/32.00
LASAGNA TRADIZIONALE <i>Oven baked layers of pasta with beef Bolognese sauce, béchamel, Fiordilatte mozzarella, Parmesan cheese and basil</i>	11.00	RAVIOLI ALL'ASTICE <i>Fresh homemade Ravioli with lobster served with a lobster bisque</i>	25.00
SPAGHETTI ALLA CHITARRA CON COLATURA DI ALICI <i>Freshly homemade basil Spaghetti, rye bread sauce, cherry tomato and anchovy sauce</i>	15.00	RAVIOLI BUFALA E MELANZANE <i>Fresh homemade Ravioli with Buffalo mozzarella D.O.P. and aubergine</i>	13.00
PACCHERI ALLA MATRICIANA <i>Artisan homemade Paccheri pasta with pancetta, onions, Tomato San Marzano D.O.P and finished in a red wine and tomato sauce</i>	12.00	RAVIOLI DI CINGHIALE <i>Fresh homemade Ravioli filled with wild boar ragout, served with wine jus and diced wild boar</i>	15.00
TAGLIOLINI AL TARTUFO (FLAMBÉ) <i>Freshly homemade Tagliolini pasta served with black truffle sauce, extra virgin olive oil (prepared at the table)</i>	20.00	TRIANGOLI DI PESCE SPADA CON POMODORINO E GAMBERI <i>Freshly homemade pasta filled with swordfish, served with tiger prawns and cherry tomato sauce</i>	15.00
ZITONI CON RAGU DI SALSICCIA <i>Artisan homemade Zitoni pasta with Italian sausage ragu and pecorino cheese</i>	11.00		

PIZZA

MARGHERITA <i>Tomato San Marzano D.O.P., Fiordilatte mozzarella and basil</i>	10.00	RUSTICA <i>Tomato San Marzano D.O.P., Fiordilatte mozzarella, aubergine, courgette, mushroom, pepper and spinach</i>	11.00
DIAVOLA <i>Tomato San Marzano D.O.P., Fiordilatte mozzarella and spicy salami</i>	10.50	ROMANA <i>Tomato San Marzano D.O.P., anchovies, capers and black olives</i>	10.00
ZINGARA <i>Tomato San Marzano D.O.P., Fiordilatte mozzarella, mushroom and cooked ham</i>	10.50	PIZZA FRITTA SALSICCIA E FRIARIELLI <i>Deep fried pizza with Tomato San Marzano D.O.P., Fiordilatte mozzarella, fresh Italian sausage, Italian broccoli and ricotta cheese</i>	11.00
QUATTRO FORMAGGI <i>Fiordilatte mozzarella, goat's cheese, gorgonzola and parmesan with pear and honey</i>	11.00	ITALIANA <i>Cherry tomatoes, Buffalo mozzarella D.O.P., parma ham and rocket</i>	12.50
SAN DANIELE <i>Tomato San Marzano D.O.P., Fiordilatte mozzarella and parma ham</i>	11.00	ECCELLENZA <i>Buffalo mozzarella D.O.P. pizza base garnished with mortadella salami, caciocavallo cheese, finished with pesto sauce and toasted pistachios</i>	18.00
TONNO <i>Tomato San Marzano D.O.P., fresh tuna and fresh onions</i>	18.00		
MELANZANE <i>Tomato San Marzano D.O.P., aubergine, provola</i>	16.00		

CHILDREN'S MENU

TWO COURSES & DRINK 9.95

For our younger guests up to age 11

MAINS

PEPITE DI POLLO CON PATATINE

Chicken nuggets with chips

SPAGHETTI BOLOGNESE

World classic spaghetti with beef Bolognese sauce

PIZZETTA MARGHERITA

Fiordilatte Mozzarella cheese and Tomato San Marzano D.O.P.

PIZZETTA DIAVOLA

Tomato San Marzano D.O.P., Fiordilatte Mozzarella and spicy salami

BRANZINO CON VERDURE

Sea bass fillet served with chunky chips

PENNE POMODORO

Penne pasta served with Tomato San Marzano D.O.P

DESSERTS

ICE CREAM

Selection of two scoops of ice cream

DRINKS

Choose from a glass of:

- * ANY CORDIAL
- * COKE
- * DIET COKE
- * LEMONADE

GLUTEN FREE

STARTERS

BRUSCHETTA CAPRESE 5.25

Oven baked gluten free bread topped with Buffalo mozzarella D.O.P, cherry tomatoes, garlic, oregano and basil

CAPRINO GRIGLIATO 9.00

Grilled goat's cheese served with grilled seasonal vegetables

GAMBERONI 10.50

Pan-fried king prawns served in light garlic butter and chilli sauce, cherry tomatoes

MAINS

PENNE CON SALMONE 10.00

Gluten free penne pasta in a creamy salmon sauce

GNOCCHI ALLA SORRENTINA 10.00

Corn flour gnocchi served with Tomato San Marzano D.O.P. sauce and vegan cheese

BRANZINO CON VERDURE 19.00

Sea bass fillets served with seasonal vegetables

TAGLIATA DI MANZO 10OZ 25.00

Chargrilled sirloin steak sliced and served with cherry tomatoes, rocket and parmesan shavings

PIZZA MARGHERITA 10.00

Gluten free pizza made with tomato San Marzano D.O.P. base and topped with Fiordilatte Mozzarella cheese

PIZZA DIAVOLA 10.50

Gluten free pizza made with tomato San Marzano D.O.P. base and topped with Fiordilatte Mozzarella cheese and spicy salami

DESSERTS

TORTA CAPRESE 7.00

Gluten free almond and chocolate cake

GELATO LIMONE E FRAGOLA

Strawberry & lemon ice cream

*** 1 SCOOP 2.00**

*** 2 SCOOPS 3.00**

*** 3 SCOOPS 4.00**

STARTERS

FOCACCIA 6.50

With tomato, garlic and oregano

CAPRESE VEGANA 7.00

Selection of Italian tomatoes and vegan cheese

MAINS

PENNE ALL ARRABBIATA 10.00

Artisan Afeltra penne pasta served with fresh tomato sauce, chilli, garlic and parsley

GNOCCHI ALLA SORRENTINA (gf) 10.00

Corn flour gnocchi served with tomato sauce and vegan cheese

SPAGHETTI INTEGRALI AL POMODORINO 12.00

Artisan wholegrain spaghetti served with cherry tomatoes and basil

LINGUINE AL TARTUFO (FLAMBÉ) 20.00

Artisan organic linguine pasta served with black truffle, truffle sauce and extra virgin olive oil (prepared at the table)

POLPETTA DI PANE 8.00

Pan fried vegan ball made with flaxseed, parsley, breadcrumbs, salt and pepper, served with mixed tempura vegetables and spicy tomato dip

PIZZA MARGHERITA 10.00

Tomato sauce and Italian vegan cheese

INSALATA VEGAN 12.00

Pan fried kale, walnut, cucumber with oat milk, lime zest, Dijon mustard and extra virgin olive oil

PANZANELLA 11.50

Tuscan salad with Italian cherry tomatoes, basil, celery, mixed peppers and onion. Served with artisan bread

DESSERTS

TORTA AL CIOCCOLATO E LAMPONI VEGANA 6.00

Vegan sponge cake with chocolate mousse and raspberries

If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate. All steak weights provided are average weight before cooking.

