

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

|  |             |   |             |
|--|-------------|---|-------------|
| <b>OLIVE</b><br><i>Kalamata and green Colossal olives dressed with extra virgin olive oil, garlic, mixed peppers and spices</i>  | <b>5.50</b> | <b>* SALMONE</b><br><i>Oven baked Italian bread, rubbed with garlic and topped with smoked salmon, burrata cheese and lime zest</i> | <b>8.00</b> |
| <b>BRUSCHETTA</b><br><b>* CLASSICA</b><br><i>Oven baked Italian bread, rubbed with garlic and topped with cherry tomatoes, basil, oregano and extra virgin olive oil</i>     | <b>7.00</b> | <b>CESTINO DI PANE</b><br><i>Basket of bread and focaccia, with olive tapenade and butter</i>                                       | <b>6.50</b> |
| <b>* CAPRESE</b><br><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> | <b>8.00</b> | <b>FOCACCIA</b><br><i>Choose from:</i>  | <b>8.00</b> |
| <b>* FUNGHI</b><br><i>Oven baked Italian bread, rubbed with garlic and topped with creamed mushrooms and truffle</i>   | <b>8.00</b> | <b>* ROSEMARY</b>   |             |
|  |             | <b>* TOMATO</b>   |             |
|  |             | <b>* FIORDILATTE MOZZARELLA</b>   |             |
|  |             | <b>* GARLIC</b>   |             |
|  |             | <b>* PROSCIUTTO</b>   |             |
|  |             | <b>* PARMA HAM</b>  | <b>5.00</b> |

## SOUP | ZUPPE

|   |             |   |             |
|---|-------------|---|-------------|
| <b>MINISTRONE</b><br><i>Traditional Italian vegetable soup with croutons and a dash of tomato sauce</i> | <b>7.50</b> | <b>ZUPPA DI PISELLI E PANCETTA</b><br><i>Slow cooked pea and pancetta soup with onions &amp; extra virgin olive oil</i> | <b>8.00</b> |
|---|-------------|---|-------------|

## CLASSIC ANTIPASTI | ANTIPASTI CLASSICI

|  |              |  |              |
|--|--------------|--|--------------|
| <b>PROSCIUTTO DI PARMA</b><br><i>Parma Ham Gran Riserva with Buffalo mozzarella D.O.P. dressed with basil and extra virgin olive oil</i>                   | <b>14.50</b> | <b>OSTRICHE</b><br><i>Three fresh Colchester rock oysters, served with shallot vinegar, balsamic and lemon caviar</i>  | <b>10.00</b> |
| <b>BURRATA</b><br><i>Creamy Burrata cheese served with a selection of Italian tomatoes and basil pesto</i>   | <b>13.00</b> | <b>TARTARE DI MANZO</b><br><i>An Italian classic, prepared at the table. Diced beef fillet mixed with capers, onions, eggs, mustard and extra virgin olive oil</i> | <b>16.50</b> |
| <b>FEGATINI DI POLLO</b><br><i>Sautéed chicken livers in a reduction of Marsala sweet wine, cream and sultanas, served with toasted croutons and onion</i> | <b>8.80</b>  | <b>CARPACCIO NOCI PERE E GORGONZOLA</b><br><i>Thinly sliced fillet of beef with walnut, pear and gorgonzola</i>  | <b>16.00</b> |
| <b>TAGLIERE MISTO</b><br><i>[FOR 2-4 PEOPLE]</i><br><i>Selection of the finest cured meat and cheeses, Buffalo mozzarella D.O.P</i>                        | <b>30/45</b> | <b>FANTASIA DI MARE</b><br><i>[2 PEOPLE]</i><br><i>Selection of the finest seafood, to match the Italian tradition</i>   | <b>38.00</b> |
| <b>FRITTURA DI CALAMARI</b><br><i>Calamari and courgette in light batter with lemon &amp; lime foam</i>  | <b>11.00</b> | <b>CARPACCIO DI MANZO TARTUFO</b><br><i>Thinly sliced fillet of beef with fresh truffle and truffle cheese</i>   | <b>16.00</b> |
| <b>GAMBERONI</b><br><i>Pan-fried king prawns served in a light garlic butter &amp; chilli sauce with cherry tomatoes and toasted croutons</i>              | <b>14.00</b> | <b>RAVIOLI DI ZUCCA</b><br><i>Ravioli filled with pumpkin in a butter and sage sauce topped with Amaretto biscuit crumbles</i>                                     | <b>12.00</b> |
| <b>CAPRINO GRIGLIATO</b><br><i>Grilled goats cheese served with grilled seasonal vegetables</i>  | <b>12.00</b> | <b>CAPELANTE</b><br><i>Pan fried scallops served with caponata, saffron sauce on a crispy pancetta</i>   | <b>16.50</b> |

## GOURMET SALADS | INSALATE

|   |              |   |              |
|---|--------------|---|--------------|
| <b>INSALATA CAPRINO</b><br><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> | <b>12.85</b> | <b>PANZANELLA</b><br><i>Tuscan salad with finely chopped heritage tomatoes, basil, anchovies, celery, peppers, onion and basil pesto. Served with artisan toasted bread</i> | <b>12.65</b> |
| <b>INSALATA CESARE</b><br><i>Baby lettuce, chicken, pancetta, parmesan shavings, toasted artisan bread, caesar dressing and extra virgin olive oil</i>  | <b>13.25</b> | <b>SPINACH SALAD</b><br><i>Baby Spinach, Truffle, Parmesan cheese, Lime, Extra Virgin Olive Oil</i>   | <b>12.65</b> |

# MAINS

## MEAT DISHES | LA CARNE

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|--|---|
| <b>FILETTO DI MANZO 10OZ</b> 37.00<br><i>Grilled prime fillet of beef served with dauphinoise potatoes, spinach, parmesan crust and Barolo sauce</i>   | <b>COSTOLETTA DI AGNELLO</b> 30.80<br><i>French trimmed rack of lamb with rosemary and garlic, served with artichokes and dauphinoise potato (Recommended served pink)</i>  |
| <b>WAGYU RIBEYE DI MANZO 12 OZ</b> 36.50<br><i>Australian Wagyu Ribeye, this meat is well marbled for peak flavour served with seasonal vegetables</i>   | <b>MILANESE DI POLLO</b> 24.00<br><i>Pan fried chicken coated in breadcrumbs, served with tomato and parmesan cheese</i>  |
| <b>TAGLIATA DI WAGYU DI MANZO 10OZ</b> 35.50<br><i>Australian Wagyu steak, sliced and topped with rocket and Parmesan shavings</i>   | <b>GUANCIALE DI MANZO E RISOTTO ALLE ERBETTE</b> 29.50<br><i>Slow cooked OX cheek served on a bed of mixed herb risotto and veal jus</i>  |
| <b>STRACCETTI DI MANZO (FLAMBÉ)</b> 30.00<br><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> | <b>BISTECCA ALLA FIORENTINA</b> 85.00<br><i>FOR 2-3 PEOPLE</i><br><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> |
| <b>OSSOBUCO ALLA MILANESE</b> 36.00<br><i>Veal Shank braised with rosemary, carrot, orange zest served with risotto milanese</i>   | <b>SALTIMBOCCA ALLA ROMANA</b> 30.00<br><i>Veal fillets thinly sliced with parma ham, cooked in a butter and sage sauce served with gnocchi</i>   |
| <b>MILANESE DI VITELLO</b> 33.00<br><i>Pan fried veal coated in breadcrumbs, served with chunky chips</i>  |   |

**ADD SAUCE:**  
\* PEPPERCORN 3.00 \* BAROLO WINE 3.00

## FISH DISHES | PESCE

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| <b>SEA BASS FILLETS</b> 33.00<br><i>Sea bass fillets served with seasonal vegetables</i>   | <b>TONNO</b> 28.00<br><i>Pan fried Tuna served with smoked provola cheese and tomato concasse</i>   |
| <b>FRITTURA MISTA DI PESCE</b> 33.00<br><i>Lightly battered fried fish (catch of the day) served with lemon foam</i>                           | <b>SOGLIOLA ALLA MUGNAIA</b> 33.00<br><i>Pan fried dover sole filleted at the table, served with seasonal vegetables and lemon butter sauce</i>         |
| <b>DUO DI SALMONE E BRANZINO</b> 27.50<br><i>Sous vide salmon and sea bass roll, served with creamed potato, asparagus and cherry tomatoes</i> | <b>BRANZINO ALLA BRACE</b> 33.00<br><i>Grilled whole sea bass filleted at the table, served with seasonal vegetables (Also available baked in salt)</i> |

## SIDES | CONTORNI

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| <b>PATATE AL FORNO</b> 5.00<br><i>Garlic and rosemary roast potatoes</i>                              | <b>POTATO DAUPHINOISE</b> 5.00<br><i>Thinly sliced potatoes slow-cooked in the oven with cream</i> |
| <b>PATATINE</b> 5.00<br><i>Hand cut Il Forno fries</i>  | <b>SPINACI</b> 5.00<br><i>Sautéed spinach with garlic and extra virgin olive oil</i>               |
| <b>BROCCOLI</b> 5.00<br><i>Tender broccoli with garlic and extra virgin olive oil</i>                 | <b>MIXED SALAD</b> 5.50  |
| <b>INSALATA RUCOLA E PARMIGIANO</b> 5.00<br><i>Classic salad of wild rocket and parmesan shavings</i> | <b>MIXED VEGETABLES</b> 5.50   |

## 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

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| <b>PENNE ALL'ARRABBIATA</b> 14.50<br><i>Artisan Penne with Tomato San Marzano D.O.P., garlic, chilli and extra virgin olive oil</i>                                      | <b>SPAGHETTI ALLA CARBONARA</b> 16.50<br><i>Artisan Spaghetti with eggs, guanciale, parmesan, crushed peppercorns (made the Italian way)</i>           |
| <b>LINGUINE ALLO SCOGLIO</b> 21.00<br><i>Artisan Linguine with langoustine, prawns, mussels, clams and baby squid finished with garlic and cherry tomatoes</i>           | <b>SPAGHETTI ALLE VONGOLE</b> 18.50<br><i>Artisan Spaghetti, Palourdes clams, garlic, extra virgin olive oil, parsley, chilli and cherry tomatoes.</i> |
| <b>SPAGHETTI CON CREMA ALL'AGLIO</b> 13.00<br><i>Artisan Spaghetti with garlic olive oil, crumbled bread and garlic cream</i>  | <b>LINGUINE ALL'ASTICE</b> FULL 38.00<br><i>Whole blue lobster with Linguine pasta in white wine, garlic and cherry tomatoes</i>                       |
| <b>LASAGNA TRADIZIONALE</b> 15.00<br><i>Oven baked layers of pasta with beef Bolognese sauce, béchamel, Fiordilatte mozzarella, Parmesan cheese and basil</i>            | <b>RAVIOLI ALL'ASTICE</b> 27.50<br><i>Fresh homemade Ravioli with lobster served with a lobster bisque</i>   |
| <b>SPAGHETTI ALLA NERANO</b> 17.00<br><i>Artisan Spaghettoni pasta with courgette, pecorino, parmesan and provolone del Monaco D.O.P.</i>                                | <b>RAVIOLI BUFALA E MELANZANE</b> 17.00<br><i>Fresh homemade Ravioli with Buffalo mozzarella D.O.P. and aubergine</i>                                  |
| <b>MEZZE MANICHE PUTTANESCA</b> 16.00<br><i>Mezze maniche pasta with a tomato, olives, anchovies, garlic, capers and chilli sauce</i>                                    | <b>RAVIOLI DI CINGHIALE</b> 18.00<br><i>Fresh homemade Ravioli filled with wild boar ragout, served with wine jus and diced wild boar</i>              |
| <b>TAGLIATELLE AL TARTUFO (FLAMBÉ)</b> 21.00<br><i>Freshly homemade Tagliolini pasta served with black truffle sauce, extra virgin olive oil (prepared at the table)</i> | <b>MEZZE MANICHE CACIO E PEPE</b> 16.00<br><i>An Italian favourite in Rome, Mezze maniche, black pepper, mixed cheese</i>                              |
| <b>PACCHERI CON RAGU DI SALSICCIA</b> 16.00<br><i>Artisan homemade Zitoni pasta with Italian sausage ragu and pecorino cheese</i>  | <b>GNOCCHI AI QUATTRO FORMAGGI</b> 14.50<br><i>Potato gnocchi cooked in a four cheese sauce</i><br><b>Add crispy bacon 2.50</b>                        |
|  | <b>ORECCHIETTE BURRATA</b> 16.00<br><i>Orecchiette pasta with cherry tomatoes and burrata cheese and basil</i>   |

## RISOTTO

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| <b>RISOTTO ZUCCA &amp; PANCETTA</b> 17.00<br><i>Pumpkin risotto served with pancetta and parmesan</i> | <b>RISOTTO LANGOUSTINE</b> 22.00<br><i>Langoustine risotto with cream and a dash of tomato sauce</i> |
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## PIZZA

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| <b>MARGHERITA</b> 12.00<br><i>Tomato San Marzano D.O.P., Fiordilatte mozzarella and basil</i>                              | <b>RUSTICA</b> 13.50<br><i>Tomato San Marzano D.O.P., Fiordilatte mozzarella, aubergine, courgette, mushroom, pepper and spinach</i>   |
| <b>DIAVOLA</b> 13.50<br><i>Tomato San Marzano D.O.P., Fiordilatte mozzarella and spicy salami</i>                          | <b>ROMANA</b> 14.00<br><i>Tomato San Marzano D.O.P., mozzarella anchovies, capers and black olives</i>   |
| <b>ZINGARA</b> 13.50<br><i>Tomato San Marzano D.O.P., Fiordilatte mozzarella, mushroom and cooked ham</i>                  | <b>ITALIANA</b> 14.50<br><i>Cherry tomatoes, Buffalo mozzarella D.O.P., parma ham and rocket (please note the toppings on this pizza are served cold)</i>                      |
| <b>QUATTRO FORMAGGI</b> 13.50<br><i>Fiordilatte mozzarella, goat's cheese, gorgonzola and parmesan with pear and honey</i> | <b>ECCELLENZA</b> 20.00<br><i>Buffalo mozzarella D.O.P. pizza base garnished with mortadella salami, caciocavallo cheese, finished with pesto sauce and toasted pistachios</i> |
| <b>SAN DANIELE</b> 13.50<br><i>Tomato San Marzano D.O.P., Fiordilatte mozzarella and parma ham</i>                         |  |

# CHILDREN'S MENU

## ONE COURSE & DRINK 10.95

*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 £2.20*

### DRINKS

*Choose from a glass of:*

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

# GLUTEN FREE

## STARTERS

### **BRUSCHETTA CAPRESE 8.00**

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

### **CAPRINO GRIGLIATO 12.00**

*Grilled goat's cheese served with grilled seasonal vegetables*

### **GAMBERONI 14.00**

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

## MAINS

### **PENNE CON SALMONE 14.50**

*Gluten free penne pasta in a creamy salmon sauce*

### **GNOCCHI ALLA SORRENTINA 14.50**

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

### **BRANZINO CON VERDURE 33.00**

*Sea bass fillets served with seasonal vegetables*

### **TAGLIATA DI MANZO 10OZ 35.50**

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

## DESSERTS

### **TORTA CAPRESE 7.50**

*Gluten free almond and chocolate cake*

### **GELATO LIMONE E FRAGOLA**

*Strawberry & lemon ice cream*

**\* 1 SCOOP 2.20**

## STARTERS

### **FOCACCIA 8.00**

*With tomato, garlic and oregano*

### **CAPRESE VEGANA 10.00**

*Selection of Italian tomatoes and vegan cheese*

## MAINS

### **PENNE ALL ARRABBIATA 14.50**

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

### **GNOCCHI ALLA SORRENTINA (gf) 14.50**

*Corn flour gnocchi served with tomato sauce and vegan cheese*

### **SPAGHETTI INTEGRALI**

### **AL POMODORINO 14.00**

*Artisan wholegrain spaghetti served with cherry tomatoes and basil*

### **LINGUINE AL TARTUFO (FLAMBÉ) 21.00**

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

### **POLPETTA DI PANE 14.00**

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

### **PIZZA MARGHERITA 12.00**

*Tomato sauce and Italian vegan cheese*

### **INSALATA VEGAN 13.65**

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

### **PANZANELLA 12.65**

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

## DESSERTS

### **LOTUS BISCUIT CHEESECAKE 7.00**

*A lotus biscuit base and a lotus biscuit vegan cream cheese*

*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.*

