

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 5.50
Kalamata and green Colossal olives dressed with extra virgin olive oil, garlic, mixed peppers and spices

BRUSCHETTA 6.50
*** CLASSICA**
Oven baked Italian bread, rubbed with garlic and topped with cherry tomatoes, basil, oregano and extra virgin olive oil
*** CAPRESE**
Oven baked Italian bread, rubbed with garlic and topped with cherry tomatoes, Buffalo mozzarella D.O.P, basil, oregano and extra virgin olive oil

CESTINO DI PANE 5.50
Basket of bread and focaccia, with olive tapanade and butter

FOCACCIA 6.60
Choose from:
*** ROSEMARY**
*** TOMATO**
*** FIORDILATTE MOZZARELLA**
*** GARLIC**

SOUP | ZUPPE

MINISTRONE 7.50
Traditional Italian vegetable soup with croutons and a dash of tomato sauce

ZUPPA DI PISELLI E PANCETTA 8.00
Slow cooked pea and pancetta soup with onions & extra virgin olive oil

CLASSIC ANTIPASTI | ANTIPASTI CLASSICI

PROSCIUTTO DI PARMA 11.00
Parma Ham Gran Riserva with Buffalo mozzarella D.O.P. dressed with basil and extra virgin olive oil

BURRATA 11.00
Creamy Burrata cheese served with a selection of Italian tomatoes and basil pesto

FEGATINI DI POLLO 8.80
Sautéed chicken livers in a reduction of Marsala sweet wine, cream and sultanas, served with toasted croutons and onion

ANTIPASTO MISTO 27.50
[FOR 2-3 PEOPLE]
Selection of the finest cured meat, vegetables, Buffalo mozzarella D.O.P

FRITTURA DI CALAMARI 9.90
Calamari and courgette in light batter with lemon & lime foam

GAMBERONI 12.50
Pan-fried king prawns served in a light garlic butter & chilli sauce with cherry tomatoes and toasted croutons

OSTRICHE 8.00
Three fresh Colchester rock oysters, served with shallot vinegar, balsamic and lemon caviar

TARTARE DI MANZO 16.50
An Italian classic, prepared at the table. Diced beef fillet mixed with capers, onions, eggs, mustard and extra virgin olive oil

CARPACCIO NOCI PERE E GORGONZOLA 15.50
Thinly sliced fillet of beef with walnut, pear and gorgonzola

FANTASIA DI MARE 33.00
[2 PEOPLE]
Selection of the finest seafood, to match the Italian tradition

SPAGHETTI POMODORO 8.80
Artisan spaghetti with San Marzano D.O.P. tomato sauce, basil, extra virgin olive oil and cherry tomatoes topped with ricotta cheese

RAVIOLI ALLA RAPA ROSSA 11.50
Fresh homemade beetroot ravioli filled with goat's cheese and walnuts tossed in butter and sage sauce, drizzled with a honey glaze

GOURMET SALADS | INSALATE

INSALATA CAPRINO 12.85
Goat's cheese served on top of sliced beetroot, mixed leaves, tomatoes, cucumbers, capers, olives, oregano, balsamic glaze, extra virgin olive oil and croutons

INSALATA CESARE 13.25
Baby lettuce, chicken, pancetta, parmesan shavings, toasted artisan bread, caesar dressing and extra virgin olive oil

PANZANELLA 12.65
Tuscan salad with finely chopped heritage tomatoes, basil, anchovies, celery, peppers, onion and basil pesto. Served with artisan toasted bread

SPINACH SALAD 12.65
Baby Spinach, Truffle, Parmesan cheese, Lime, Extra Virgin Olive Oil

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>	35.00
WAGYU RIBEYE DI MANZO 12 OZ <i>Australian Wagyu Ribeye, this meat is well marbled for peak flavour served with seasonal vegetables</i>	36.50
WAGYU DI MANZO 10OZ <i>Australian Wagyu steak, served with seasonal vegetables</i>	35.50
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>	29.50
OSSOBUCCO ALLA MILANESE <i>Veal Shank braised with rosemary, carrot, orange zest served with risotto milanese</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>	30.80
MILANESE DI POLLO <i>Pan fried chicken coated in breadcrumbs, served with spaghetti tomato and parmesan cheese</i>	22.00
GUANCIALE DI MANZO E RISOTTO ALLE ERBETTE <i>Slow cooked OX cheek served on a bed of mixed herb risotto and veal jus</i>	29.50
BISTECCA ALLA FIORENTINA <i>FOR 2-3 PEOPLE</i> <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>	85.00

ADD SAUCE:

* PEPPERCORN 2.50 * BAROLO WINE 2.75

FISH DISHES | PESCE

ZUPPA DI PESCE <i>Traditional Italian fish stew (catch of the day)</i>	33.00
FRITTURA MISTA DI PESCE <i>Lightly battered fried fish (catch of the day) served with lemon foam</i>	33.00
DUO DI SALMONE E BRANZINO <i>Sous vide salmon and sea bass roll, served with creamed potato, asparagus and cherry tomatoes</i>	27.50

TONNO <i>Pan fried Tuna served with smoked provola cheese and tomato concasse</i>	26.40
SOGLIOLA ALLA MUGNAIA <i>Pan fried dover sole filleted at the table, served with seasonal vegetables and lemon butter sauce</i>	33.00
BRANZINO ALLA BRACE <i>Grilled whole sea bass filleted at the table, served with seasonal vegetables (Also available baked in salt)</i>	33.00

SIDES | CONTORNI

PATATE AL FORNO <i>Garlic and rosemary roast potatoes</i>	4.40
PATATINE <i>Hand cut Il Forno fries</i>	4.40
BROCCOLI <i>Tender broccoli with garlic and extra virgin olive oil</i>	4.40
INSALATA RUCOLA E PARMIGIANO <i>Classic salad of wild rocket and parmesan shavings</i>	4.40

POTATO DAUPHINOISE <i>Thinly sliced potatoes slow-cooked in the oven with cream</i>	4.40
SPINACI <i>Sautéed spinach with garlic and extra virgin olive oil</i>	4.40
MIXED SALAD	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

PENNE ALL'ARRABBIATA <i>Artisan Penne with Tomato San Marzano D.O.P., garlic, chilli and extra virgin olive oil</i>	12.00	SPAGHETTI ALLA CARBONARA <i>Artisan Spaghetti with eggs, pancetta, parmesan, crushed peppercorns (made the Italian way)</i>	15.50
LINGUINE ALLO SCOGLIO <i>Artisan Linguine with langoustine, prawns, mussels, clams and baby squid finished with garlic and cherry tomatoes</i>	19.50	SPAGHETTI ALLE VONGOLE <i>Artisan Spaghetti, Palourdes clams, garlic, extra virgin olive oil, parsley, chilli and cherry tomatoes.</i>	16.50
SPAGHETTI CON CREMA ALL'AGLIO <i>Artisan Spaghetti with garlic olive oil, crumbled bread and garlic cream</i>	12.00	LINGUINE ALL'ASTICE <i>Whole blue lobster with Linguine pasta in white wine, garlic and cherry tomatoes</i>	FULL 38.00
LASAGNA TRADIZIONALE <i>Oven baked layers of pasta with beef Bolognese sauce, béchamel, Fiordilatte mozzarella, Parmesan cheese and basil</i>	13.50	RAVIOLI ALL'ASTICE <i>Fresh homemade Ravioli with lobster served with a lobster bisque</i>	27.50
SPAGHETTI ALLA NERANO <i>Artisan Spaghettoni pasta with courgette, pecorino, parmesan and provolone del Monaco D.O.P.</i>	16.50	RAVIOLI BUFALA E MELANZANE <i>Fresh homemade Ravioli with Buffalo mozzarella D.O.P. and aubergine</i>	14.50
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>	13.50	RAVIOLI DI CINGHIALE <i>Fresh homemade Ravioli filled with wild boar ragout, served with wine jus and diced wild boar</i>	16.50
TAGLIOLINI AL TARTUFO (FLAMBÉ) <i>Freshly homemade Tagliolini pasta served with black truffle sauce, extra virgin olive oil (prepared at the table)</i>	21.00	MEZZE MANICHE CACIO E PEPE <i>An Italian favourite in Rome, Mezze maniche, black pepper, mixed cheese</i>	15.00
ZITONI CON RAGU DI SALSICCIA <i>Artisan homemade Zitoni pasta with Italian sausage ragu and pecorino cheese</i>	13.50		

RISOTTO

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

MARGHERITA <i>Tomato San Marzano D.O.P., Fiordilatte mozzarella and basil</i>	11.00	RUSTICA <i>Tomato San Marzano D.O.P., Fiordilatte mozzarella, aubergine, courgette, mushroom, pepper and spinach</i>	12.50
DIAVOLA <i>Tomato San Marzano D.O.P., Fiordilatte mozzarella and spicy salami</i>	12.50	ROMANA <i>Tomato San Marzano D.O.P., mozzarella anchovies, capers and black olives</i>	13.00
ZINGARA <i>Tomato San Marzano D.O.P., Fiordilatte mozzarella, mushroom and cooked ham</i>	12.50	ITALIANA <i>Cherry tomatoes, Buffalo mozzarella D.O.P., parma ham and rocket (please note the toppings on this pizza are served cold)</i>	13.50
QUATTRO FORMAGGI <i>Fiordilatte mozzarella, goat's cheese, gorgonzola and parmesan with pear and honey</i>	12.25	ECCELLENZA <i>Buffalo mozzarella D.O.P. pizza base garnished with mortadella salami, caciocavallo cheese, finished with pesto sauce and toasted pistachios</i>	19.50
SAN DANIELE <i>Tomato San Marzano D.O.P., Fiordilatte mozzarella and parma ham</i>	12.50		

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 6.50

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

CAPRINO GRIGLIATO 9.90

Grilled goat's cheese served with grilled seasonal vegetables

GAMBERONI 12.50

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

MAINS

PENNE CON SALMONE 12.50

Gluten free penne pasta in a creamy salmon sauce

GNOCCHI ALLA SORRENTINA 12.00

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

BRANZINO CON VERDURE 26.40

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 6.60

With tomato, garlic and oregano

CAPRESE VEGANA 7.00

Selection of Italian tomatoes and vegan cheese

MAINS

PENNE ALL ARRABBIATA 12.00

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

GNOCCHI ALLA SORRENTINA (gf) 12.00

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 10.00

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

PIZZA MARGHERITA 11.00

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

TORTA AL CIOCCOLATO E LAMPONI VEGANA 6.50

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.