

## On Arrival

### Glass of Prosecco

#### **Parmigiana in Crosta & Arancino Nduja**

Aubergine layers, mozzarella, tomato sauce basil & Rice  
"Arancino" ball with Spicy salami Nduja

## Starters

#### **Capesante gratinate con Risotto zafferano**

Au Gratin King Scallops served with saffron risotto

#### **Guance di Merluzzo**

Panfried Cod Cheek served with oven baked cherry tomatoes, porcini mushrooms with red pepper sauce.

#### **Ovo al Tartufo**

Runny Deep fried egg coated in breadcrumbs served with Truffle & Parmesan Sauce.

#### **Panzanella con Gamberi**

Panzanella Tuscan Bread Salad with King Prawns served with Langoustine Bisque sauce.

#### **Cavolfiore alla Griglia**

Cauliflower Steak marinated with turmeric, paprika and herbs served with vegan yoghurt, mint sauce and crispy vegan bacon.

#### **Mezze Maniche Asparagi**

Mezze Maniche pasta with asparagus and parmesan sauce. (v v without cheese)

#### **Sformatino di Zucca**

Fluffy pumpkin flan served with twelve month aged parmesan cheese sauce.  
(v v without cheese)

#### **Lasagne di Verdure**

Open Lasagne with pumpkin and saffron sauce (v)

#### **Cuore di Focaccia**

Heart shaped focaccia with buffalo mozzarella DOP and tomato sauce.

il forno  
**BOCCONCINI**  
BAR & RESTAURANT

## VALENTINES MENU

## Mains

#### **Linguine all Astice**

Half Lobster served with cherry tomato sauce and lobster bisque.

#### **Risotto Rapa Rossa e Caprino**

Risotto "Carnaroli" with beetroot and goats cheese.

#### **Ravioli Astice con Gamberi e Melegnano**

Heart shaped egg ravioli with lobster, king prawns and lemon bread crumbs.

#### **Branzino all Griglia**

Seabass fillet grilled, served with beurre blanc and apricot beurre blanc.

#### **Filetto al Pepe Rosa**

Grilled prime fillet of beef with dauphinoise potatoes, spinach, parmesan crust and pink pepper sauce.

#### **Pizza Cuore**

Heart shaped pizza of your choice.

#### **Rapa Rossa alla Wellington**

Vegan puff pastry filled with roasted beetroot, green lentils, spinach, mushrooms with cranberry sauce and spiced cinnamon gravy.

## Desserts

#### **Sharing desserts for two**

Lemon meringue, honeycomb salted caramel ice-cream

## Extras

#### **Ostriche 4.00 each**

Fresh Colchester rock oysters, served with shallot vinegar, balsamic and lemon caviar

#### **Olives 6.50**

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

#### **Focaccia 9.00**

Choose from: Rosemary - Tomato - Fiordilatte Mozzarella - Garlic

#### **Patatine 6.00**

Hand cut Il Forno fries

#### **Broccoli 6.00**

Tender stem broccoli with garlic and extra virgin olive oil

#### **Insalata Rucola e Parmigiano 6.00**

Classic salad of wild rocket and parmesan shavings

£50 per person  
4 Courses

## Champagne

#### **Laurent Perrier Cuvée Rosé Brut**

120.00

100% Pinot Noir

## Cocktails

(£10.50 each)

#### **Raspberry & Strawberry Bellini**

Rosso & Rose Gimlet

Caramel & Orange Mai Tai

Strawberry Velvet Cream

## Liqueur Coffees

#### **Italian Coffee 6.00**

Amaretto

#### **Irish Coffee 6.00**

Jameson Whisky

#### **French Coffee 6.00**

Cognac

#### **Calypso Coffee 6.00**

Tia Maria