

il	forno
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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.

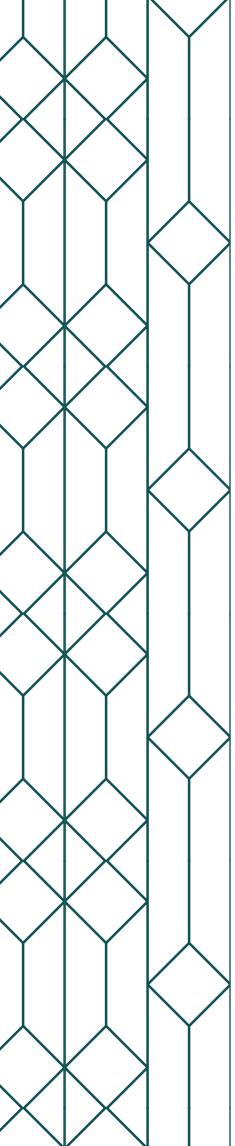
Our search for the best ingredients and products never ceases. The finest ingredients have been chosen direct from suppliers to ensure authenticity, tradition, taste and quality.

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	5.50	* SALMONE	8.0
Kalamata and green Colossal olives dressed with extra virgin olive oil, garlic, mixed peppers and spices	3.30	Oven baked Italian bread, rubbed with garlic and topped with smoked salmon, burrata cheese and lime zest	0.0
BRUSCHETTA  * CLASSICA	7.00	<b>CESTINO DI PANE</b> Basket of bread and focaccia, with olive tapanade and butter	6.5
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  * FUNGHI	8.00	FOCACCIA Choose from: * ROSEMARY * TOMATO * FIORDILATTE MOZZARELLA * GARLIC	8.0
Oven baked Italian bread, rubbed with garlic and topped with creamed mushrooms and truffle		* PROSCIUTTO * PARMA HAM	5.0
	SOUP	ZUPPE	
MINESTRONE Traditional Italian vegetable soup with croutons and a dash of tomato sauce	7.50	<b>ZUPPA DI PISELLI E PANCETTA</b> Slow cooked pea and pancetta soup with onions & extra virgin olive oil	8.0
CLASSIC ANT	IPASTI	ANTIPASTI CLASSICI	
PROSCIUTTO DI PARMA Parma Ham Gran Riserva with Buffalo mozzarella D.O.P. dressed with basil and extra virgin olive oil	14.50	OSTRICHE Three fresh Colchester rock oysters, served with shallot vinegar, balsamic and lemon caviar	10.0
BURRATA Creamy Burrata cheese served with a selection of Italian tomatoes and basil pesto	13.00	TARTARE DI MANZO An Italian classic, prepared at the table. Diced beef fillet mixed with capers, onions, eggs, mustard and extra virgin olive oil	16.5
FEGATINI DI POLLO Sautéed chicken livers in a reduction of Marsala sweet wine, cream and sultanas, served with toasted croutons and onion	8.80	CARPACCIO NOCI PERE E GORGONZOLA Thinly sliced fillet of beef with walnut, pear and gorgonzola	16.0
TAGLIERE MISTO [FOR 2-4 PEOPLE] Selection of the finest cured meat and cheeses, Buffalo mozzerella D.O.P	30/45	FANTASIA DI MARE [2 PEOPLE] Selection of the finest seafood, to match the Italian tradition	38.0
FRITTURA DI CALAMARI Calamari and courgette in light batter with	11.00	CARPACCIO DI MANZO TARTUFO Thinly sliced fillet of beef with fresh truffle and truffle cheese	16.0
lemon & lime foam  GAMBERONI	14.00	RAVIOLI DI ZUCCA Ravioli filled with pumpkin in a butter and sage sauce topped v Amaretto biscuit crumbles	<b>12.0</b> vith
Pan-fried king prawns served in a light garlic butter & chilli sauce with cherry tomatoes and toasted croutons		CAPESANTE Pan fried scallops served with caponata, saffron sauce on a cri.	
CAPRINO GRIGLIATO Grilled goats cheese served with grilled seasonal vegetables	12.00	pancetta	15
G O U R M	ET SALA	DS   INSALATE -	
INSALATA CAPRINO Goat's cheese served on top of sliced beetroot, mixed leaves, tomatoes, cucumbers, capers, olives, oregano, balsamic glaze, extra virgin olive oil and croutons	12.85	PANZANELLA Tuscan salad with finely chopped heritage tomatoes, basil, anchovies, celery, peppers, onion and basil pesto. Served with artisan toasted bread	12.6
INSALATA CESARE Baby lettuce, chicken, pancetta, parmesan shavings, toasted artisan bread, caesar dressing and extra virgin olive oil	13.25	SPINACH SALAD Baby Spinach, Truffle, Parmesan cheese, Lime,	12.6

### MAINS

FILETTO DI MANZO 100Z Grilled prime fillet of beef served with dauphinoise potatoes, spinach, parmesan crust and Barolo sauce	37.00	COSTOLETTA DI AGNELLO French trimed rack of lamb with rosemary and garlic, served with artichokes and dauphinoise potato	30.80
WAGYU RIBEYE DI MANZO 12 OZ Australian Wagyu Ribeye, this meat is well marbled for beak flavour served with seasonal vegetables	36.50	(Recommended served pink)  MILANESE DI POLLO  Pan fried chicken coated in breadcrumbs,	24.00
TAGLIATA DI WAGYU DI MANZO 100Z Australian Wagyu steak, sliced and topped with rocket and I shavings		served with tomato and parmesan cheese  GUANCIALE DI MANZO E RISOTTO ALLE ERBETTE	29.50
STRACCETTI DI MANZO (FLAMBÉ) Medallion of fillet steak served on a bed of pan-fried cabbage. leak and cream, with dauphinoise potatoes and peppercorn	30.00	Slow cooked OX cheek served on a bed of mixed herb risotto and veal jus  BISTECCA ALLA FIORENTINA	85.00
sauce (prepared at the table)		FOR 2-3 PEOPLE	
OSSOBUCO ALLA MILANESE  Veal Shank braised with rosemary, carrot, orange zest served with risotto milanese	36.00	Grilled T-Bone, seasoned with Himalayan pink salt, salt of roast potatoes, mixed vegetables and peppercorn sauce, weign (50 oz)	f Gervia, ht 1.5kg
MILANESE DI VITELLO Pan fried veal coated in breadcrumbs, served with chunky chi	<b>33.00</b>	<b>SALTIMBOCCA ALLA ROMANA</b> Veal fillets thinly sliced with parma ham, cooked in a butter and sage sauce served with gnocchi	30.00
* РЕРРЕП	ADD S.	* BAROLO WINE 3.00	
		C DECCE	
	33.00	TONNO	28.00
SEA BASS FILLETS		TONNO Pan fried Tuna served with smoked provola cheese	28.00
SEA BASS FILLETS Sea bass fillets served with seasonal vegetables FRITTURA MISTA DI PESCE Lightly battered fried fish (catch of the day) served with lemon foam		TONNO Pan fried Tuna served with smoked provola cheese and tomato concasse  SOGLIOLA ALLA MUGNAIA Pan fried dover sole filleted at the table, served with	28.00
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#### LE PASTE TRAFILATE AL BRONZO

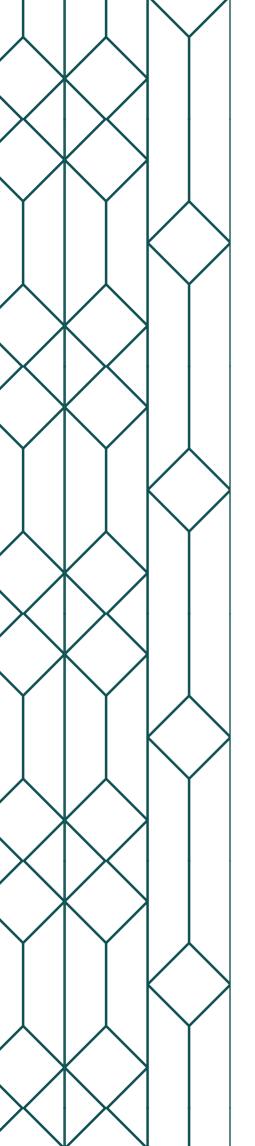
#### TRADITIONAL TEXTURED PASTAS AND RAVIOLI

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 Artisan Penne with Tomato San Marzano D.O.P., garlic, chilli and extra virgin olive oil	14.50	SPAGHETTI ALLA CARBONARA Artisan Spaghetti with eggs, guanciale, parmesan, crushed peppercorns (made the Italian way)				
LINGUINE ALLO SCOGLIO  Artisan Linguine with langoustine, prawns, mussels, clams and baby squid finished with garlic and cherry tomatoes	21.00	<b>SPAGHETTI ALLE VONGOLE</b> Artisan Spaghetti, Palourdes clams, garlic, extra virgin olive oil, parsley, chilli and cherry tomatoes.				
SPAGHETTI CON CREMA ALL'AGLIO Artisan Spaghetti with garlic olive oil, crumbled bread and garlic cream	13.00	LINGUINE ALL'ASTICE FULL Whole blue lobster with Linguine pasta in white wine, garlic and cherry tomatoes	38.00			
LASAGNA TRADIZIONALE Oven baked layers of pasta with beef Bolognese sauce, béchamel, Fiordilatte mozzarella, Parmesan cheese and basil	15.00	RAVIOLI ALL'ASTICE Fresh homemade Ravioli with lobster served with a lobster bisque	27.50			
SPAGHETTI ALLA NERANO Artisan Spaghettoni pasta with courgette, pecorino, parmesan and provolone del Monaco D.O.P.	17.00	RAVIOLI BUFALA E MELANZANE Fresh homemade Ravioli with Buffalo mozzarella D.O.P. and aubergine				
MEZZE MANICHE PUTTANESCA Mezze maniche pasta with a tomato, olives, anchovies, garlic, capers and chilli sauce	16.00	RAVIOLI DI CINGHIALE Fresh homemade Ravioli filled with wild boar ragout, served with wine jus and diced wild boar	18.00			
TAGLIATELLE AL TARTUFO (FLAMBÉ) Freshly homemade Tagliolini pasta served with black truffle sauce, extra virgin olive oil (prepared at the table)	21.00	MEZZE MANICHE CACIO E PEPE An Italian favourite in Rome, Mezze maniche, black pepper, mixed cheese				
PACCHERI CON RAGU DI SALSICCIA Artisan homemade Zitoni pasta with Italian sausage ragu and pecorino cheese	16.00	GNOCCHI AI QUATTRO FORMAGGI Potato gnocchi cooked in a four cheese sauce Add crispy bacon 2.50	14.50			
		ORECCHIETTE BURRATA Orecchiette pasta with cherry tomatoes and burrata cheese and basil	16.00			
	— RIS	DTTO				
RISOTTO ZUCCA & PANCETTA Pumpkin risotto served with pancetta and parmesan	17.00	RISOTTO LANGOUSTINE  Langoustine risotto with cream and a dash of tomato sauce	22.00			
	PIZ	Z A				
MARGHERITA Tomato San Marzano D.O.P., Fiordilatte mozzarella and basil	12.00	RUSTICA Tomato San Marzano D.O.P., Fiordilatte mozzarella, aubergine, courgette, mushroom, pepper and spinach	13.50			
<b>DIAVOLA</b> Tomato San Marzano D.O.P., Fiordilatte mozzarella and spicy salami	13.50	ROMANA Tomato San Marzano D.O.P., mozzarella anchovies, capers and black olives				
ZINGARA Tomato San Marzano D.O.P., Fiordilatte mozzarella, mushroom and cooked ham	13.50	ITALIANA Cherry tomatoes, Buffalo mozzarella D.O.P., parma ham and rocket (please note the toppings on this pizza are served	14.50			
QUATTRO FORMAGGI Fiordilatte mozzarella, goat's cheese, gorgonzola and parmesan with pear and honey	13.50	ECCELLENZA Buffalo mozzarella D.O.P. pizza base garnished with	20.00			
SAN DANIELE Tomato San Marzano D.O.P., Fiordilatte mozzarella and barma ham	13.50	mortadella salami, caciocavallo cheese, finished with pesto sauce and toasted pistachios				

and parma ham



## 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

#### a ciassic spagnetti with ocej Dolognese sal

**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 ----

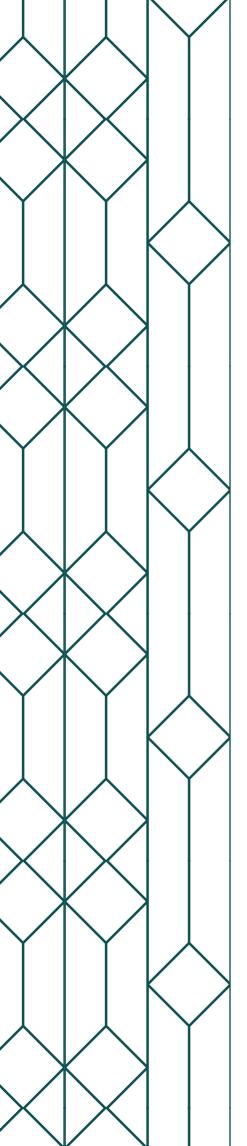
#### ICE CREAM

Selection of two scoops of ice cream £2.20

DRINKS -

Choose from a glass of:

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



## GLUTEN FREE

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#### **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





#### 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.

June 24

