

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

SOUP | ZUPPE

MINISTRONE <i>Traditional Italian vegetable soup with croutons and a dash of tomato sauce</i>	7.50	ZUPPA DI PISELLI E PANCETTA <i>Slow cooked pea and pancetta soup with onions & extra virgin olive oil</i>	8.00
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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>	14.50	OSTRICHE <i>Three fresh Colchester rock oysters, served with shallot vinegar, balsamic and lemon caviar</i>	10.00
BURRATA <i>Creamy Burrata cheese served with a selection of Italian tomatoes and basil pesto</i>	13.00	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>	16.50
FEGATINI DI POLLO <i>Sautéed chicken livers in a reduction of Marsala sweet wine, cream and sultanas, served with toasted croutons and onion</i>	8.80	CARPACCIO NOCI PERE E GORGONZOLA <i>Thinly sliced fillet of beef with walnut, pear and gorgonzola</i>	16.00
TAGLIERE MISTO <i>[FOR 2-4 PEOPLE]</i> <i>Selection of the finest cured meat and cheeses, Buffalo mozzarella D.O.P</i>	30/45	FANTASIA DI MARE <i>[2 PEOPLE]</i> <i>Selection of the finest seafood, to match the Italian tradition</i>	38.00
FRITTURA DI CALAMARI <i>Calamari and courgette in light batter with lemon & lime foam</i>	11.00	CARPACCIO DI MANZO TARTUFO <i>Thinly sliced fillet of beef with fresh truffle and truffle cheese</i>	16.00
GAMBERONI <i>Pan-fried king prawns served in a light garlic butter & chilli sauce with cherry tomatoes and toasted croutons</i>	14.00	RAVIOLI DI ZUCCA <i>Ravioli filled with pumpkin in a butter and sage sauce topped with Amaretto biscuit crumbles</i>	12.00
CAPRINO GRIGLIATO <i>Grilled goats cheese served with grilled seasonal vegetables</i>	12.00	CAPESANTE <i>Pan fried scallops served with caponata, saffron sauce on a crispy pancetta</i>	16.50

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

MAINS

MEAT DISHES | LA CARNE

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

ADD SAUCE:

* PEPPERCORN 3.00 * BAROLO WINE 3.00

FISH DISHES | PESCE

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

SIDES | CONTORNI

PATATE AL FORNO 5.00 <i>Garlic and rosemary roast potatoes</i>	POTATO DAUPHINOISE 5.00 <i>Thinly sliced potatoes slow-cooked in the oven with cream</i>
PATATINE 5.00 <i>Hand cut Il Forno fries</i>	SPINACI 5.00 <i>Sautéed spinach with garlic and extra virgin olive oil</i>
BROCCOLI 5.00 <i>Tender broccoli with garlic and extra virgin olive oil</i>	MIXED SALAD 5.50
INSALATA RUCOLA E PARMIGIANO 5.00 <i>Classic salad of wild rocket and parmesan shavings</i>	MIXED VEGETABLES 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 14.50 <i>Artisan Penne with Tomato San Marzano D.O.P., garlic, chilli and extra virgin olive oil</i>	SPAGHETTI ALLA CARBONARA 16.50 <i>Artisan Spaghetti with eggs, guanciale, parmesan, crushed peppercorns (made the Italian way)</i>
LINGUINE ALLO SCOGLIO 21.00 <i>Artisan Linguine with langoustine, prawns, mussels, clams and baby squid finished with garlic and cherry tomatoes</i>	SPAGHETTI ALLE VONGOLE 18.50 <i>Artisan Spaghetti, Palourdes clams, garlic, extra virgin olive oil, parsley, chilli and cherry tomatoes.</i>
SPAGHETTI CON CREMA ALL'AGLIO 13.00 <i>Artisan Spaghetti with garlic olive oil, crumbled bread and garlic cream</i>	LINGUINE ALL'ASTICE FULL 38.00 <i>Whole blue lobster with Linguine pasta in white wine, garlic and cherry tomatoes</i>
LASAGNA TRADIZIONALE 15.00 <i>Oven baked layers of pasta with beef Bolognese sauce, béchamel, Fiordilatte mozzarella, Parmesan cheese and basil</i>	RAVIOLI ALL'ASTICE 27.50 <i>Fresh homemade Ravioli with lobster served with a lobster bisque</i>
SPAGHETTI ALLA NERANO 17.00 <i>Artisan Spaghettoni pasta with courgette, pecorino, parmesan and provolone del Monaco D.O.P.</i>	RAVIOLI BUFALA E MELANZANE 17.00 <i>Fresh homemade Ravioli with Buffalo mozzarella D.O.P. and aubergine</i>
MEZZE MANICHE PUTTANESCA 16.00 <i>Mezze maniche pasta with a tomato, olives, anchovies, garlic, capers and chilli sauce</i>	RAVIOLI DI CINGHIALE 18.00 <i>Fresh homemade Ravioli filled with wild boar ragout, served with wine jus and diced wild boar</i>
TAGLIATELLE AL TARTUFO (FLAMBÉ) 21.00 <i>Freshly homemade Tagliolini pasta served with black truffle sauce, extra virgin olive oil (prepared at the table)</i>	MEZZE MANICHE CACIO E PEPE 16.00 <i>An Italian favourite in Rome, Mezze maniche, black pepper, mixed cheese</i>
PACCHERI CON RAGU DI SALSICCIA 16.00 <i>Artisan homemade Zitoni pasta with Italian sausage ragu and pecorino cheese</i>	GNOCCHI AI QUATTRO FORMAGGI 14.50 <i>Potato gnocchi cooked in a four cheese sauce</i> Add crispy bacon 2.50
	ORECCHIETTE BURRATA 16.00 <i>Orecchiette pasta with cherry tomatoes and burrata cheese and basil</i>

RISOTTO

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

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

