

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.

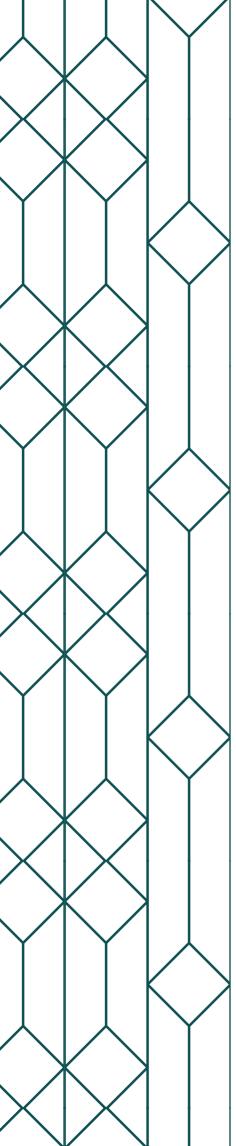
Our search for the best ingredients and products never ceases. The finest ingredients have been chosen direct from suppliers to ensure authenticity, tradition, taste and quality.

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 Kalamata and green Colossal olives dressed with extra virgin olive oil, garlic, mixed peppers and spices	6.50	* SALMONE Oven baked Italian bread, rubbed with garlic and topped with smoked salmon, burrata cheese and lime zest	9
BRUSCHETTA * CLASSICA Oven baked Italian bread, rubbed with garlic and topped	8.00	CESTINO DI PANE Basket of bread and focaccia, with olive tapanade and butter	•
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	9.00	FOCACCIA Choose from: * ROSEMARY * TOMATO * FIORDILATTE MOZZARELLA * GARLIC	9
TRIO DI BRUSCHETTA Oven baked Italian bread selection, rubbed with garlic, Classica, Salmon, Caprese	9.50	* PROSCIUTTO * PARMA HAM	13
	SOUP	ZUPPE —	
MINESTRONE Traditional Italian vegetable soup with croutons and a dash of tomato sauce	9.00	ZUPPA DI PISELLI E PANCETTA Slow cooked pea and pancetta soup with onions & extra virgin olive oil	9
	IPASTI	ANTIPASTI CLASSICI -	
PROSCIUTTO DI PARMA Parma Ham Gran Riserva with Buffalo mozzarella D.O.P. dressed with basil and extra virgin olive oil	15.50	OSTRICHE Three fresh Colchester rock oysters, served with shallot vinegar, balsamic and lemon caviar	12
BURRATA Creamy Burrata cheese served with a selection of Italian tomatoes and basil pesto	14.00	TARTARE DI MANZO An Italian classic, prepared at the table. Diced beef fillet mixed with capers, onions, eggs, mustard and extra virgin olive oil	1 '
FEGATINI DI POLLO Sautéed chicken livers in a reduction of Marsala sweet wine, cream and sultanas, served with toasted croutons and onion	9.80	CARPACCIO NOCI PERE E GORGONZOLA Thinly sliced fillet of beef with walnut, pear and gorgonzola	17
TAGLIERE MISTO [FOR 2-4 PEOPLE] Selection of the finest cured meat and cheeses, Buffalo mozzerella D.O.P	32/46	FANTASIA DI MARE [2 PEOPLE] Selection of the finest seafood, to match the Italian tradition	3 9
FRITTURA DI CALAMARI Calamari and courgette in light batter with	13.00	CARPACCIO DI MANZO TARTUFO Thinly sliced fillet of beef with fresh truffle and truffle cheese	11
garlic mayonnaise & spicy salsa		MEZZE MANICHE CACIO E PEPE An Italian favourite in Rome, Mezze maniche, black pepper, n	14 nixe
GAMBERONI Pan-fried king prawns served in a light garlic butter ♂ chilli sauce with cherry tomatoes and toasted croutons	15.00	cheese CAPESANTE Pan fried scallops served with caponata, saffron sauce on a cris	17
CAPRINO GRIGLIATO Grilled goats cheese served with grilled seasonal vegetables	13.00	pancetta	
G O U R M	ET SALA	DS INSALATE ————————————————————————————————————	
INSALATA CAPRINO	13.85	•	
Goat's cheese served on top of sliced beetroot, mixed leaves, tomatoes, cucumbers, capers, olives, oregano, balsamic glaze, extra virgin olive oil and croutons		PANZANELLA Tuscan salad with finely chopped heritage tomatoes, basil, anchovies, celery, peppers, onion and basil pesto. Served with artisan toasted bread	13
INSALATA CESARE Baby lettuce, chicken, pancetta, parmesan shavings, toasted	14.25	SPINACH SALAD	13

MAINS

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FILETTO DI MANZO 100Z Grilled prime fillet of beef served with dauphinoise potatoes, spinach, parmesan crust and Barolo sauce	38.00	COSTOLETTA DI AGNELLO French trimmed rack of lamb with rosemary and garlic, served with artichokes and dauphinoise potato (Recommended served pink)			
WAGYU RIBEYE DI MANZO 12 OZ Australian Wagyu Ribeye, this meat is well marbled for beak flavour served with seasonal vegetables	37.50	MILANESE DI POLLO Pan fried chicken coated in breadcrumbs, served with tomato and parmesan cheese			
TAGLIATA DI WAGYU DI MANZO 10OZ	36.50	serveu wun tomato ana parmesan theese			
Australian Wagyu steak, sliced and topped with rocket and I shavings	Parmesan	GUANCIALE DI MANZO E RISOTTO ALLE ERBETTE Slow cooked OX cheek served on a bed of mixed herb risotto	31.00		
STRACCETTI DI MANZO (FLAMBÉ)	32.00	and veal jus			
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)	,	BISTECCA ALLA FIORENTINA FOR 2-3 PEOPLE Grilled T-Bone, seasoned with Himalayan pink salt, salt			
OSSOBUCO ALLA MILANESE Veal Shank braised with rosemary, carrot, orange zest served with risotto milanese	37.00	roast potatoes, mixed vegetables and peppercorn sauce, weig (50 oz)	ght 1.5kg		
MILANESE DI VITELLO Pan fried veal coated in breadcrumbs, served with chunky chi	34.00 <i>ips</i>				
* PEPPER	ADD S.	AUCE: * BAROLO WINE 4.00			
FI	ISH DISHE	ES PESCE —			
SEA BASS FILLETS	34.00	TONNO	29.00		
Sea bass fillets served with seasonal vegetables		Pan fried Tuna served with parmesan cheese and tomato concasse			
	04.00	ана инили сопсазм			
FRITTURA MISTA DI PESCE	34.00				

	FISH DISHES	PESCE -	
SEA BASS FILLETS Sea bass fillets served with seasonal vegetables	34.00	TONNO Pan fried Tuna served with parmesan cheese and tomato concasse	29.00
FRITTURA MISTA DI PESCE Lightly battered fried fish (catch of the day) served with lemon foam	34.00		34.00
DUO DI SALMONE E BRANZINO Sous vide salmon and sea bass roll, served with creamed potato, asparagus and cherry tomatoes	28.50		34.00
	- SIDES CO) N T O R N I	
	6.00	POTATO DAUPHINOISE Thinly sliced potatoes slow-cooked in the oven with cream	6.00
Garlic and rosemary roast potatoes PATATINE		POTATO DAUPHINOISE	6.00
PATATE AL FORNO Garlic and rosemary roast potatoes PATATINE Hand cut Il Forno fries BROCCOLI Tender broccoli with garlic and extra virgin olive oil	6.00	POTATO DAUPHINOISE Thinly sliced potatoes slow-cooked in the oven with cream SPINACI	

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

SPAGHETTI ALLA CARBONARA

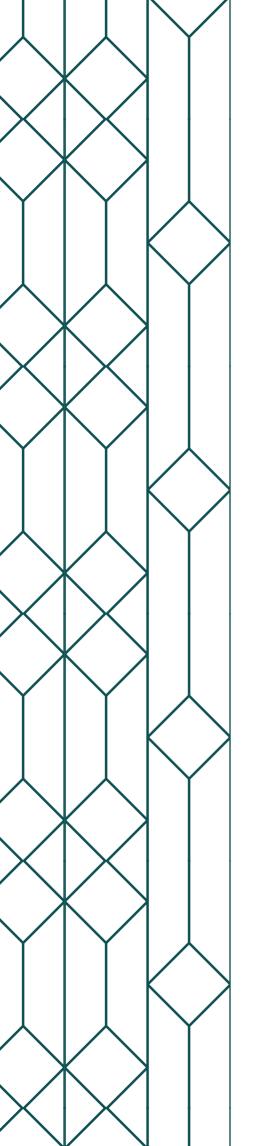
17.50

15.50

PENNE ALL'ARRABBIATA

and parma ham

PENNE ALL'ARRABBIATA Artisan Penne with Tomato San Marzano D.O.P., garlic, chilli and extra virgin olive oil	15.50	SPAGHETTI ALLA CARBONARA Artisan Spaghetti with eggs, guanciale, parmesan, crushed peppercorns (served in the Grana Padano cheese wheel)			
LINGUINE ALLO SCOGLIO Artisan Linguine with langoustine, prawns, mussels, clams and baby squid finished with garlic and cherry tomatoes	22.00	SPAGHETTI ALLE VONGOLE Artisan Spaghetti, Palourdes clams, garlic, extra virgin olive oil, parsley, chilli and cherry tomatoes.	19.50		
LASAGNA TRADIZIONALE Oven baked layers of pasta with beef Bolognese sauce, béchamel, Fiordilatte mozzarella, Parmesan cheese and basil	16.00	LINGUINE ALL'ASTICE FULL Whole blue lobster with Linguine pasta in white wine, garlic and cherry tomatoes	39.00		
SPAGHETTI ALLA NERANO Artisan Spaghettoni pasta with courgette, pecorino, parmesan and provolone del Monaco D.O.P.	18.00	RAVIOLI ALL'ASTICE Fresh homemade Ravioli with lobster served with a lobster bisque	28.50		
MEZZE MANICHE PUTTANESCA Mezze maniche pasta with a tomato, olives, anchovies, garlic, capers and chilli sauce	17.00	RAVIOLI BUFALA E MELANZANE Fresh homemade Ravioli with Buffalo mozzarella D.O.P. and aubergine	18.00		
TAGLIATELLE AL TARTUFO Freshly homemade pasta served with black truffle sauce, extra virgin olive oil	22.00	RAVIOLI DI CINGHIALE Fresh homemade Ravioli filled with wild boar ragout, served with wine jus and diced wild boar	19.00		
PENNE CON RAGU DI SALSICCIA Artisan homemade penne pasta with Italian sausage ragu and pecorino cheese	17.00	GNOCCHI AI QUATTRO FORMAGGI Potato gnocchi cooked in a four cheese sauce Add crispy bacon 2.50			
PACCHERI FUNGHI E TARTUFO Artisan homemade Paccherri pasta with mushrooms and black truffle	22.00	ORECCHIETTE BURRATA Orecchiette pasta with cherry tomatoes and burrata cheese and basil	17.00		
	RISC	OTTO			
RISOTTO ZUCCA & PANCETTA Pumpkin risotto served with pancetta and parmesan	18.00	RISOTTO LANGOUSTINE Langoustine risotto with cream and a dash of tomato sauce	23.00		
	PIZ	Z A			
MARGHERITA Tomato San Marzano D.O.P., Fiordilatte mozzarella and basil	13.00	RUSTICA Tomato San Marzano D.O.P., Fiordilatte mozzarella, aubergine, courgette, mushroom, pepper and spinach	14.50		
DIAVOLA Tomato San Marzano D.O.P., Fiordilatte mozzarella and spicy salami	14.50	ROMANA Tomato San Marzano D.O.P., mozzarella anchovies, capers and black olives	15.00		
ZINGARA Tomato San Marzano D.O.P., Fiordilatte mozzarella, mushroom and cooked ham	14.50	ITALIANA Cherry tomatoes, Buffalo mozzarella D.O.P., parma ham and rocket (please note the toppings on this pizza are served cold)	15.50		
QUATTRO FORMAGGI Fiordilatte mozzarella, goat's cheese, gorgonzola and parmesan with pear and honey	14.50	ECCELLENZA Buffalo mozzarella D.O.P. pizza base garnished with mortadella salami, caciocavallo cheese, finished with pesto	21.00		
SAN DANIELE	14.50	sauce and toasted pistachios			



CHILDREN'S MENU

ONE COURSE & DRINK 11.95

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

1 8 3 8

PIZZETTA MARGHERITAFiordilatte 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 ----

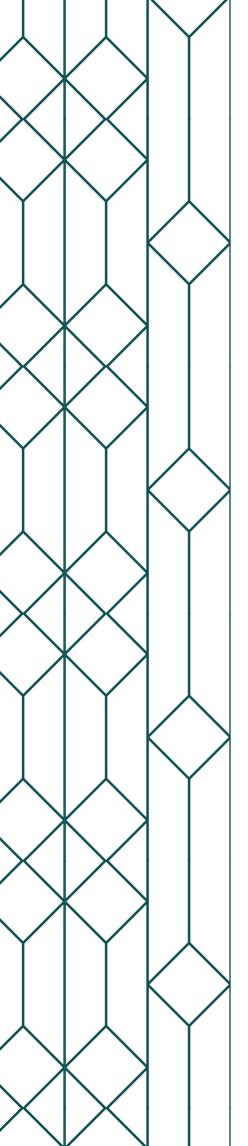
ICE CREAM

Selection of two scoops of ice cream £3.20

_____ DRINKS ____

Choose from a glass of:

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



GLUTEN FREE

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BRUSCHETTA CAPRESE 9.00

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

CAPRINO GRIGLIATO 13.00

Grilled goat's cheese served with grilled seasonal vegetables

GAMBERONI 15.00

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

— MAINS —

PENNE CON SALMONE 15.50

Gluten free penne pasta in a creamy salmon sauce

GNOCCHI ALLA SORRENTINA 15.50

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

BRANZINO CON VERDURE 34.00

Sea bass fillets served with seasonal vegetables

TAGLIATA DI MANZO 10OZ 36.50

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

- DESSERTS ---

TORTA CAPRESE 8.50

Gluten free almond and chocolate cake

GELATO LIMONE E FRAGOLA Strawberry & lemon ice cream

* 1 scoop 3.20





FOCACCIA 9.00

With tomato, garlic and oregano

CAPRESE VEGANA 11.00

Selection of Italian tomatoes and vegan cheese

—— MAINS ———

PENNE ALL ARRABBIATA 15.50

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

GNOCCHI ALLA SORRENTINA (gf) 15.50

Corn flour gnocchi served with tomato sauce and vegan cheese

SPAGHETTI INTEGRALI AL POMODORINO 15.00

Artisan wholegrain spaghetti served with cherry tomatoes and basil

LINGUINE AL TARTUFO 22.00

Artisan organic linguine pasta served with black truffle, truffle sauce and extra virgin olive oil

POLPETTA DI PANE 15.00

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

PIZZA MARGHERITA 13.00

Tomato sauce and Italian vegan cheese

INSALATA VEGAN 14.65

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

PANZANELLA 13.65

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

DESSERTS -

LOTUS BISCUIT CHEESECAKE 8.00

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.

