



IL FORNO

Tasting Menu

£50 PER HEAD
+ £15 PER HEAD FOR MATCHED WINES

CAPESANTE ZAFFERANO E PECORINO

*pan fried king scallops, saffron cream,
shaved pecorino cheese*

Perfect with Rosamaro - Pink Sparkling Wine (100ml)

TARTAR DI TONNO

*yellowfin tuna tartar, coconut and buffalo
mozzarella cream, lime zest*

Perfect with Apulo Bianco - Dry White Wine (100ml)

GNOCCHI VONGOLE E CECI

*purple potato gnocchi, clams, chickpea
cream*

Perfect with Valpolicella - Full Bodied Red Wine (100ml)

FILETTO IN Crosta DI PARMIGIANO

*grilled fillet steak, parmesan crust,
spinach, dauphinoise potato, red wine jus*

Perfect with Chianti Reserva - Full Bodied Red Wine (100ml)

CROSTATA ALLA PESCA

*peach tart, vanilla ice cream and forest
fruit coulis*

Perfect with Moscato d'Asti - Sweet Sparkling White Wine (70ml)