

A La Carte Menu

Appetisers

- MARINATED OLIVES** GFO, VGO £4.75
- ROSEMARY & SEA SALT FOCACCIA** VGO £5.50
- GARLIC BREAD** GFO, VGO £8.95
A £2 SURCHARGE APPLIES TO GLUTEN FREE GARLIC BREAD
ADD TOMATO SAUCE, MOZZARELLA OR VEGAN MOZZARELLA FOR £1.95

Starters

- CHEF'S SPECIAL AUBERGINE** GFO, VGO £8.95
MASHED AUBERGINE COOKED WITH CUMIN, CORIANDER, A TOUCH OF TOMATOES, GARLIC & CHILLIES.
SERVED WITH ROSEMARY & SEA SALT FOCACCIA.
- BUFFALO BRUSCHETTA** GFO, VGO, N £8.95
TOASTED RUSTIC ITALIAN BREAD SERVED WITH MIXED TOMATOES, FRESH BASIL, PARSLEY & GARLIC
OIL. TOPPED WITH A PESTO DRESSING & BUFFALO MOZZARELLA.
- MUSHROOM ARANCINI** V £8.95
ARBORIO RICE, MUSHROOMS & MOZZARELLA, COATED IN BREADCRUMBS & DEEP FRIED. SERVED WITH A
SPICY SAUCE AND ROCKET.
- DEEP FRIED BRIE** V £9.45
A WEDGE OF BRIE COATED IN PANKO BREADCRUMBS & DEEP FRIED. SERVED WITH APPLE & PLUM
CHUTNEY THEN GARNISHED WITH ROCKET.
- MEATBALLS AL FORNO** DFO £10.95
ITALIAN PORK MEATBALLS COOKED IN A RICH TOMATO SAUCE WITH FRESH CHILLIES. TOPPED WITH
MOZZARELLA & OVEN BAKED, SERVED WITH ROSEMARY & SEA SALT FOCACCIA.
- TUSCAN RIBS & WINGS** DFO £11.25
SPARE PORK RIBS & CHICKEN WINGS COOKED IN A SWEET HONEY BBQ SAUCE.
- CALAMARI** £11.45
CRISPY DEEP FRIED BREADED CALAMARI, SERVED WITH GARLIC AIOLI AND A LEMON WEDGE.
- GAMBERONI** GFO, DFO £11.95
JUICY KING PRAWNS EXPERTLY SAUTÉED WITH CHERRY TOMATOES & A FRAGRANT MEDLEY OF GARLIC,
FRESH CHILLI, WHITE WINE & TOMATO SAUCE. SERVED WITH ROSEMARY & SEA SALT FOCACCIA.

SHARING BOARDS

- ANTIPASTO PLATTER** GFO, DFO £18.45
ALL THE GOOD THINGS IN LIFE... MILANO SALAMI, CHORIZO, PROSCIUTTO, SERVED WITH MIXED
SALAD, BABY MOZZARELLA, SUNDRIED TOMATOES, MARINATED OLIVES, APPLE & PLUM CHUTNEY AND
OUR DELICIOUS ROSEMARY & SEA SALT FOCACCIA
- VEGETARIAN PLATTER** V £17.45
A SAMPLING OF SOME OF OUR EXQUISITE, VEGETARIAN STARTERS. CHEF'S SPECIAL AUBERGINE,
MUSHROOM ARANCINI AND SPICY ARRABIATA SAUCE, SERVED WITH MIXED SALAD, BABY MOZZARELLA,
SUNDRIED TOMATOES, MARINATED OLIVES AND APPLE & PLUM CHUTNEY AND OUR DELICIOUS
ROSEMARY AND SEA SALT FOCACCIA.



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AL FORNO SPECIALTIES

EXQUISITE OVEN BAKED FAVOURITES

LASAGNE £16.95

LAYERS OF FRESH PASTA WITH SLOW COOKED BEEF BOLOGNESE SAUCE AND HOMEMADE CREAMY BECHAMEL SAUCE, TOPPED WITH MOZZARELLA AND PARMESAN. OVEN BAKED TO PERFECTION

VEGETABLE & GOAT'S CHEESE LASAGNE V, N £16.95

LAYERS OF FRESH PASTA. PUREED OVEN BAKED AUBERGINE, FRESH SPINACH, GOAT'S CHEESE AND PESTO WITH A CREAMY HOMEMADE BECHAMEL SAUCE, RICH TOMATO SAUCE, MOZZARELLA, MIX DI FORMAGGIO AND FRESH BASIL.

SPINACH AND RICOTTA CANNELLONI V £16.95

ROLLED PASTA SHEETS FILLED WITH RICOTTA CHEESE, SPINACH AND MIX DI FORMAGGIO, OVEN BAKED IN A RICH TOMATO SAUCE AND TOPPED WITH A LAYER OF HOMEMADE CREAMY BECHAMEL SAUCE AND MOZZARELLA.

CASARECCE POLLO PESTO N £18.45

OVEN BAKED CASARECCE PASTA WITH CHICKEN, MUSHROOMS AND ROASTED ONIONS IN A CREAMY PESTO SAUCE, TOPPED WITH A SIZZLING LAYER OF PARMESAN.



SALADS

CAPRA GRILL SALAD GFO, V £16.75

OVEN BAKED RUSTIC ITALIAN BREAD TOPPED WITH GOAT'S CHEESE AND APPLE & PLUM CHUTNEY, SERVED WITH MIXED SALAD LEAVES, AVOCADO, TOMATOES, CUCUMBER, GREEN BEANS & ARTICHOKE. DRIZZLED WITH A DELICIOUS BALSAMIC GLAZE.

CHICKEN AND CHORIZO SALAD GFO, DFO £16.95

DELICIOUSLY SPICY CHICKEN AND CHORIZO, COOKED IN BUTTER AND EXTRA VIRGIN OLIVE OIL WITH MUSHROOMS, TOPPED WITH MIXED SALAD LEAVES, SPINACH, AVOCADO, TOMATOES, CUCUMBER & RED ONIONS. SERVED WITH A HONEY MUSTARD DRESSING AND OUR HOMEMADE ROSEMARY & SEA SALT FOCACCIA.

KING PRAWN SALAD GFO, DFO £18.45

JUICY KING PRAWNS COOKED IN GARLIC BUTTER AND PARSLEY, SERVED WITH MIXED SALAD LEAVES, SPINACH, ROCKET, AVOCADO, CHERRY TOMATOES, RED ONIONS, CUCUMBER AND CHILLIES. ALL WITH A LEMON AND TARRAGON DRESSING & OUR DELICIOUS ROSEMARY & SEA SALT FOCACCIA.



MEAT & FISH

RED WINE & MUSHROOM SIRLOIN GFO, DFO £28.95

8OZ SIRLOIN STEAK COOKED TO YOUR PREFERENCE WITH GARLIC, MUSHROOMS, MIXED PEPPERS, SPINACH & TOMATOES IN A RED WINE SAUCE. SERVED WITH SEASONAL VEG.

POLLO MARSALA GFO, DFO £20.95

ROASTED CHICKEN BREAST COOKED WITH MUSHROOM, SPINACH & CHORIZO IN A CREAMY, MARSALA WINE SAUCE WITH A TOUCH OF TOMATOES. SERVED WITH SEASONAL VEG.

SALMON E GAMBERONI GFO £24.45

OVEN BAKED SALMON FILLET, COOKED IN A LEMON BUTTER SAUCE, WITH JUICY KING PRAWNS. SERVED WITH GREEN VEGETABLES.

SEABASS BRANZINO GFO, DFO £22.95

PAN FRIED SEA BASS FILLET COOKED WITH JUICY KING PRAWNS, CHILLIES, BLACK OLIVES, CAPERS AND GARLIC IN A CREAMY TOMATO SAUCE. SERVED WITH GREEN VEGETABLES.

LOBSTER RAVIOLI £20.45

LOBSTER FILLED RAVIOLI SERVED WITH KING PRAWNS IN A CREAMY TOMATO AND BRANDY SAUCE.



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STEAKS

ALL OF OUR 8OZ STEAKS ARE 28 DAY MATURED, SEASONED WITH ROSEMARY AND OLIVE OIL, PAN FRIED TO YOUR PREFERENCE AND SERVED WITH CHIPS, A FRESH SIDE SALAD AND A SAUCE.

RUMP	GFO, DFO	£26.45
SIRLOIN	GFO, DFO	£29.45
RIB EYE	GFO, DFO	£30.45

PEPPERCORN SAUCE ◆ DIANE SAUCE ◆ GARLIC & HERB BUTTER

PIZZAS

ALL OF OUR PIZZAS CAN BE MADE INTO A CALZONE FOR NO ADDITIONAL CHARGE
ALL OF OUR PIZZA BASES MAY BE MADE GLUTEN FREE FOR A £2 SURCHARGE

MARGHERITA DI BUFALA PIZZA GFO, VGO £14.45
SAN MARZANO TOMATO SAUCE, MOZZARELLA, BUFFALO MOZZARELLA, FRESH BASIL & SICILIAN OREGANO.

DIABOLO PIZZA GFO, DFO £16.25
SAN MARZANO TOMATO SAUCE, MOZZARELLA & SPICY PEPPERONI WITH EXTRA VIRGIN OLIVE OIL. ADD CHILLIES FOR £1

CHICKEN ASTRA PIZZA GFO, DFO £16.95
SAN MARZANO TOMATO SAUCE, MOZZARELLA, CHICKEN, RED ONIONS, CHILLIES & SPINACH, TOPPED WITH EXTRA VIRGIN OLIVE OIL AND SICILIAN OREGANO.

QUEEN OF PIZZA GFO, DFO £16.95
SAN MARZANO TOMATO SAUCE, MOZZARELLA, PEPPERONI, PROSCIUTTO, MUSHROOMS & OLIVES.

ENOTECA PIZZA GFO, DFO £17.95
SAN MARZANO TOMATO SAUCE, MOZZARELLA, CHICKEN, PEPPERONI, SALAMI & RED ONION. TOPPED WITH ROSEMARY & GARLIC OIL.

NAPOLITANA PIZZA GFO, DFO £16.25
SAN MARZANO TOMATO SAUCE, MOZZARELLA, ANCHOVIES, CAPERS, OLIVES & CHILLIES. GARNISHED WITH ROCKET, GARLIC OIL & SICILIAN OREGANO.

GIARDINO PIZZA GFO, VGO £16.25
SAN MARZANO TOMATO SAUCE, MOZZARELLA, ROASTED PEPPERS, ARTICHOKE, SPINACH. MUSHROOMS & OLIVES. TOPPED WITH ROCKET.

FIorentina PIZZA GFO, V £16.25
SAN MARZANO TOMATO SAUCE, MOZZARELLA & SPINACH. TOPPED WITH GARLIC OIL, MIX DI FORMAGGIO, OLIVES & AN EGG.

SOPHIA PIZZA GFO, V £16.95
SAN MARZANO TOMATO SAUCE, MOZZARELLA, GOAT'S CHEESE, CARAMELISED ONIONS, ROASTED PEPPERS, SPINACH, GARLIC OIL & SICILIAN OREGANO.



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PASTAS

THE PASTAS LISTED BELOW MARKED "GFO" MAY BE MADE WITH A GLUTEN FREE FUSILI FOR A £2 SURCHARGE

LINGUINE BOLOGNESE GFO, DFO £16.45
LINGUINE IN A CLASSIC BEEF RAGU, SAUTÉED IN TOMATOES WITH GARLIC OIL, CHERRY TOMATOES, RED WINE AND FRESH HERBS.

LINGUINE CARBONARA GFO, DFO £16.45
OUR TAKE ON AN AUTHENTIC ROMAN RECIPE FEATURING SALTY, CRISPY PANCETTA IN A SAUCE MADE WITH CREAM, EGG YOLK, BLACK PEPPER AND MIC DI FORMAGGIO. SERVED WITH LINGUINE.
ADD CHICKEN FOR £2

RIGATONI MEATBALL DFO £17.25
ITALIAN PORK MEATBALLS, COOKED WITH MUSHROOMS AND CHILLIES IN A VIBRANT POMODORO SAUCE, SERVED WITH RIGATONI.

LINGUINE GAMBERONI GFO, DFO £19.75
LINGUINE WITH JUICY KING PRAWNS IN A CREAMY TOMATO SAUCE WITH CHILLIES, CAPERS AND LEMON JUICE, TOPPED WITH ROCKET.

SEAFOOD LINGUINE GFO, DFO £20.75
CLAMS, MUSSELS, KING PRAWNS AND SQUID COOKED WITH EXTRA VIRGIN OLIVE OIL, CHILLIES AND PARSLEY IN A GARLIC, WHITE WINE, POMODORO SAUCE, SERVED OVER LINGUINE.

RIGATONI AL POMODORO GFO, VGO £16.25
RIGATONI IN A RICH POMODORO & PIZZA SAUCE WITH GARLIC, BASIL AND SUNDRIED TOMATOES, FINISHED OFF WITH BABY MOZZARELLA.
ADD CHICKEN OR CHORIZO FOR £2.00

CASARECCE ARRABIATA GFO, VGO £16.25
CASARECCE PASTA COOKED WITH CHILLIES, GARLIC, BASIL, PARSLEY AND CHERRY TOMATOES IN A POMODORO SAUCE TOPPED WITH BABY MOZZARELLA TO LIGHT UP YOUR DAY!
ADD CHICKEN OR CHORIZO FOR £2

RIGATONI ALLE VERDURE GFO, V, N £16.45
BROCCOLI, ASPARAGUS, SUNDRIED TOMATOES AND SPINACH IN A CREAMY PESTO SAUCE SERVED WITH RIGATONI.



RISOTTOS

SEAFOOD RISOTTO GFO, DFO £21.45
ARBORIO RICE COOKED IN GARLIC OIL, WITH MUSSELS, CLAMS, KING PRAWNS, SQUID, LEMON AND CHILIES IN A WHITE WINE AND TOMATO SAUCE WITH A TOUCH OF CREAM.

RISOTTO POLLO FUNGHI GFO £19.45
ARBORIO RICE COOKED IN A CREAMY, PORCINI MUSHROOM SAUCE WITH CHICKEN, FRESH THYME AND MIX DI FORMMAGGIO.

RISOTTO ALLE VERDURE GFO, VGO £18.25
COURGETTE, ARTICHOKE, PEAS, SPINACH COOKED IN CEAMY TOMATO SAUCE WITH ARBORIO RICE.



SIDES £5.75

ROCKET & PARMESAN SALAD GFO, V **MIXED SALAD GFO, VGO**
WITH HOUSE DRESSING

CHIPS V

CAPRESE SALAD N
ROCKET, CHERRY TOMATO, SUNDRIED TOMATO & BABY MOZZARELLA DRESSED WITH PESTO

TOMATO ONION SALAD GFO, VGO
DRESSED WITH EXTRA VIRGIN OLIVE OIL & BLACK PEPPER



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DESSERTS

TIRAMISU N £8.95
AN ITALIAN CLASSIC, ALTERNATE LAYERS OF LIQUEUR SOAKED SPONGE AND WHIPPED CREAM, DELICATELY SPRINKLED WITH COCOA POWDER

CHOCOLATE FUDGE CAKE GFO, DFO £8.95
A CHOCOLATE SPONGE FILLED, TOPPED AND SIDE COATED WITH CHOCOLATE FUDGE. SERVED HOT WITH GELATO.

TORTA DI MELE V £8.95
SHORTCRUST PASTRY TOPPED WITH A ARRANGEMENT OF SLICED, SWEET APPLES WITH AN APRICOT GLAZE AND DECORATED WITH LAYERS OF SHORTCRUST PASTRY.
ADD A SCOOP OF GELATO FOR £2

LIMONE MOUSSE V, N £8.95
A ZESTY SICILIAN TREAT! SICILIAN LEMON CREAM MOUSSE TOPPED WITH A LEMON SAUCE AND DUSTED WITH ICING SUGAR.

BISCOFF CHEESECAKE VGO £9.45
THIS VEGAN BISCOFF CHEESECAKE IS THE ULTIMATE INDULGENT TREAT FOR ALL OCCASIONS. CREAMY CHEESECAKE FILLING SANDWICHED BETWEEN A BUTTERY BISCUIT BASE AND A DELICIOUS BISCOFF TOPPING.

SALTED CARAMEL ICE CREAM CHEESECAKE V £9.45
CRUNCHY BISCUIT BASE LAYER WITH A LAYER OF VANILLA ICE CREAM, TOPPED WITH CARAMEL SAUCE AND A SPRINKLE OF SEA SALT. DECORATED WITH MILK CHOCOLATE SHARDS SPRINKLED WITH TOASTED BUCKWHEAT.

AFFOGATO GFO, VGO £8.95
2 SCOOPS OF CREAMY VANILLA GELATO SERVED ALONGSIDE A VELVETY ITALIAN ESPRESSO.
ADD A SHOT OF LIQUEUR FOR £2

GELATO V 2 SCOOPS £6.25
3 SCOOPS £8.45

VANILLA, STRAWBERRY, CHOCOLATE, HONEYCOMB GFO
MANGO SORBET, SALTED CARAMEL GFO, VGO

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