

# April Specials



## STARTERS

**CREAMY MUSHROOM SOUP** V, GFO £7.25  
CREAMY MUSHROOM SOUP SERVED WITH BREAD.

**OCTOPUS ALL LUCIANA** GFO £12.25  
A NEOPOLITAN SPECIALTY OF WHOLE BABY OCTOPUS PAN FRIED WITH CAPERS, CHERRY TOMATOES, OLIVES, WHITE WINE & GARLIC OIL.

**ASPARAGUS BURATA** GFO £10.95  
TOASTED BREAD TOPPED WITH ASPARAGUS, BURATA, RED ONIONS, CHILLIES, BASIL, PARMESAN, OLIVES & ANCHOVIES.



## MAINS

**PIZZA GAMBERETTI** GFO, N £16.95  
HAND STRETCHED PIZZA BASE WITH A CREAMY PESTO BASE, TOPPED WITH GRATED MOZZARELLA, CHORIZO, PRAWNS, CHERRY TOMATOES & BASIL,

**RISOTTO DELLA NONNA** £16.95  
ARBORIO RICE COOKED WITH PORK MEATBALLS, PEAS, ASPARAGUS & PARMESAN IN A TOMATO SAUCE.



## AFTER DINNER

**CHEESEBOARD** £13.95  
PLEASE SEE THE BOARD FOR OUR CHEESE SELECTION  
ADD A SMALL GLASS OF PORT FOR £5  
OR A LARGE GLASS FOR £9.25



## DRINKS

PLEASE SEE THE BOARD FOR OUR SELECTION OF  
WINES & 2-4-1 COCKTAILS



V - VEGETARIAN, VGO - VEGAN OPTION, GFO - GLUTEN FREE OPTION,  
DFO - DAIRY FREE OPTION, N - CONTAINS NUTS

# 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.
- CAPRESE SALAD GFO, V, N £8.95  
ROCKET, CHERRY TOMATO, SUNDRIED TOMATO & BABY MOZZARELLA. DRESSED WITH PESTO
- 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 E £8.95  
ARBORIO RICE, MUSHROOMS & MOZZARELLA, COATED IN BREADCRUMBS & DEEP FRIED. SERVED WITH A  
SPICY SAUCE AND ROCKET.
- DEEP FRIED BRIE V E £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 E £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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REMOVED UPON REQUEST. WE THANK YOU IN ADVANCE FOR YOUR GENEROSITY.

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# A La Carte Menu



## AL FORNO SPECIALTIES

### EXQUISITE OVEN BAKED FAVOURITES

**LASAGNE E** £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, E** £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, E** £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 E** £20.45

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



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# A La Carte Menu

## 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.

DIAVOLO 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, E** £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.

MEATBALL CALZONE **DFO** £17.95  
SAN MARZANO TOMATO SAUCE, MOZZARELLA, PORK MEATBALLS, RAGU BEEF, CARAMELISED ONIONS, PEPPERS AND CHILLIES



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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, E** £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 FOR £2

**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 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 DELLA NONNA DFO** £20.45  
ARBORIO RICE COOKED WITH PORK MEATBALLS, PEAS, ASPARAGUS, CHERRY TOMATOES & PARMESAN IN A TOMATO SAUCE. TOPPED WITH FRESH BASIL

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

**MIXED SALAD GFO, VGO**  
WITH HOUSE DRESSING

**CHIPS V**



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# DESSERTS

TIRAMISU **N, E** £8.95

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

CHOCOLATE FUDGE CAKE **V, GFO, E** £8.95

A CHOCOLATE SPONGE FILLED, TOPPED AND SIDE COATED WITH CHOCOLATE FUDGE. SERVED HOT WITH GELATO.

TORTA DI MELE **V, E** £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, E** £8.95

A ZESTY SICILIAN TREAT! SICILIAN LEMON CREAM MOUSSE TOPPED WITH A LEMON SAUCE AND DUSTED WITH ICING SUGAR.

CHEESECAKE **GFO, VGO** £8.95

SMOOTH AND CREAMY VEGAN CHEESECAKE SET ON A GLUTEN FREE BISCUIT BASE SERVED WITH A RICH RASPBERRY SAUCE.

SALTED CARAMEL ICE CREAM CHEESECAKE **V, E** £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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