

STARTERS

Garlic bread

Hand stretched pizza base coated in a flavourful garlic butter
Add San Marzano Tomato Sauce, Mozzarella or Vegan Mozzarella for £1.95
Garlic breads can be made gluten free for a £1.50 surcharge

DFO* GFO* VGO*

Prosciutto Caprese

A lighter option...parma ham & buffalo mozzarella served with rocket, basil and extra virgin olive oil

GFO*

Buffalo Bruschetta

Toasted rustic Italian bread served with mixed tomatoes and cherry tomatoes, fresh basil, parsley and garlic oil. Topped with a pesto dressing and buffalo mozzarella

N* GFO* V*

Mushroom Mozzarella Arancini

Crispy chef's mushroom risotto balls stuffed with mozzarella, coated in breadcrumbs and deep fried. Served with a spicy sauce

V*

Soup Of The Day

Specialty soup, served with homemade rosemary and sea salt focaccia.

DFO* GFO* VGO*

Deep Fried Brie

A wedge of brie, coated with panko breadcrumbs and deep fried. Served with apple & plum chutney and rocket

V*

Mushroom Ai Forno

Oven baked stuffed mushrooms, with onion, breadcrumbs, mozzarella and garlic. Served with garlic mayo

V*

Chef's Special Aubergine

Mashed aubergine cooked with cumin and coriander and a touch of tomato with garlic and chillies. Served with rosemary and sea salt focaccia

DFO* GFO* VGO*

BBQ Nduja Pork Ribs & Wings +£2

Oven baked BBQ pork ribs with spicy nduja sausage, chicken wings and a balsamic glaze

DFO*

Cozze Alla Pesto +£3.50

Freshly steamed mussels cooked in garlic oil, and a creamy, pesto white wine sauce. Served with homemade rosemary and sea salt focaccia

GFO*

AL FORNO SPECIALS

Spinach & Ricotta Cannelloni

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.

V*

Lasagne Ai Forno

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 Lasagne

Layers of fresh pasta with 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.

N* V*

Pollo Ai Limone +£2

Panfried chicken breast cooked with spicy pepperoni and fresh spinach in a lemon butter sauce. Served with chips

Please advise your server of any special dietary requirements.

While we try our best to reduce the risk of cross contamination in our kitchen, we cannot guarantee that any of our dishes are free from traces of allergens and therefore cannot accept liability in this respect.

An optional 10% restaurant charge is added to all bills, which goes directly to our incredible servers.

N* Contains Nuts

DFO* Dairy Free Option

GFO* Gluten Free Option

VGO* Vegan Option

V* Vegetarian

PASTA

All of these pasta dishes are available with our gluten free fusilli for a £1.50 surcharge

Linguine Bolognese

DFO* GFO*

Linguine in a classic beef ragu, sautéed in tomatoes with garlic oil, cherry tomatoes, red wine and fresh herbs

Rigatoni Al Pomodoro

DFO* GFO* VGO*

Rigatoni in a rich pomodoro & pizza sauce with garlic, basil and sundried tomatoes, finished off with baby mozzarella
Add Chicken or Spicy Nduja Sausage for £2

Linguine Mushrooms Carbonara

GFO*

This take on the authentic Roman recipe features mushrooms and crispy pancetta cooked with egg yolk, black pepper, cream & pecorino. Served over linguine

Broccoli Casarecce Basilico

GFO*

Casarecce pasta cooked with extra virgin olive oil, garlic, broccoli, sundried tomatoes, chillies, anchovies and fresh basil in a creamy sauce

RISOTTO & RAVIOLI

Risotto King Prawn +£3

DFO* GFO* VGO*

Indulge in our exquisite risotto featuring succulent king prawns and flavourful chorizo, enhanced with garlic, a touch of tomatoes, cream and a hint of chilli.

Ragu Ravioli +£2

Ricotta and spinach filled ravioli, cooked with chicken, rich ragu and a creamy pecorino sauce. Garnished with rocket

PIZZAS & CALZONES

All of our pizzas can be made as a calzone for no additional charge.
All of our our pizzas may be made gluten free for a £1.50 surcharge

Diavolo Pizza

DFO* GFO*

San marzano tomato sauce, mozzarella and sliced pepperoni topped with Sicilian oregano and a drizzle of extra virgin olive oil

Pizza Al Forno

DFO* GFO*

San marzano tomato sauce, mozzarella, pepperoni, prosciutto, artichoke and roasted peppers

Siciliana Pizza

DFO* GFO* VGO*

San marzano tomato sauce, mozzarella, mushroom, red onion, artichokes and black olives. Topped with rocket and a pesto dressing

Sophia pizza

GFO* V*

San Marzano tomato sauce, mozzarella, goat's cheese, roasted peppers, red onion and baby spinach

Meatball Calzone +£2

DFO*

San marzano tomato sauce, mozzarella, homemade beef meatballs, beef ragu, roasted onions, peppers and chillies

Calzone Stromboli +£1

DFO*

San marzano tomato sauce, mozzarella, Italian calabrese sausage, pepperoni, spinach and mushrooms

Calzone Di Verdura

N* V*

San marzano tomato sauce, pesto, mozzarella, goat's cheese, spinach, roasted onions mushrooms

SALADS

Chicken & Chorizo Salad

DFO* GFO*

Deliciously spicy chicken & chorizo cooked with mushrooms in butter and extra virgin olive oil, topped with spinach, mixed salad leaves, cucumber, tomato and avocado
Served with a honey mustard dressing and homemade rosemary and sea salt focaccia

Capra Grill Salad

GFO*

Enjoy our specialty house salad, deliciously warm goat's cheese on homemade bread on a bed of mixed fried vegetables with a balsamic glaze and apple & plum chutney

Pescatore Salad +£3

Mixed salad with succulent king prawns, crispy calamari, rocket, cucumber and cherry tomatoes with a lemon, extra-virgin olive oil dressing

DESSERTS

Choose Any Dessert From Our Menu

