

AL FORNO

RESTAURANT

Antipasti - Starters

Garlic Bread Garlic Bread with Cheese	£5.95 £6.50	Olives and Bread Marinated mixed olives, served with bread	£8.95	Tomato and Mozzarella Salad Served with onion, olives, olive oil and oregano	£9.95
Bruschetta Bread topped with fresh tomatoes, garlic, mixed pepper, mozzarella & rocket, and dressed with olive oil	For one £9.00 For two £15.00	Antipasto Della Casa Mixed Italian salami, Cheese, tomatoes, artichokes, olives and bread	For one £10.00 For two £17.95	Calamari Fried squid served on a bed of salad with tartare sauce	£10.50
Mimigitutlo Fritti Whitebait served on a bed of salad with tartar sauce	£10.95	Avocado Al Forno Half An avocado, topped with tomato cream sauce, Parmesan and mozzarella cheese, oven baked	£10.95	Crespelle Oven baked pankakes filled with spinach, mushrooms, ricotta cheese and topped with butter and parmesan cheese	£10.00

Pasta Della Casa

Linguine Al Carbonara Bacon, butter, egg yolks, white sauce and black pepper	£15.95
Linguine Polpetta Homemade meatballs cooked with onion and garlic in a tomato sauce with oregano	£17.95
Linguine Alla Bolognese Minced beef and tomato sauce	£15.95
Linguine Di Mare Mixed seafood cooked in white wine with garlic and tomato sauce, hot chilli, olive oil and parsley	£19.95
Linguine Salmone Smoked salmon with a cream sauce, with peppercorn and fresh dill	£16.50
Penne Pomodoro Tomato sauce, garlic, parsely, chilli *optional	£14.50
Penne Alla Sarda Spicy pepperoni, olives, sun-dried tomatoes, pepper, garlic, mushrooms and tomato sauce	£16.95
Penne Ai Gamberoni Prawns, white wine and tomato sauce cooked with garlic, black pepper and cream	£16.95
Penne Al Pollo Chicken, mushrooms, asparagus, garlic, onions and cream	£16.95
Gnocci Primavera (V) Mushrooms, roast mixed peppers and olives cooked with white wine in a tomato sauce with parsley, garlic, black pepper and cream	£16.95
Gnocci Gratinati Pepperoni cooked with onion, black olives, capers and a touch of cream, gorgonzola cheese and sun-dried tomatoes	£16.95
Gnocci Ai Gorgonzola Chicken, mushrooms and black olives cooked with cream and gorgonzola cheese	£16.95

Risotto

Risotto Al Pollo Italian rice cooked with chicken, mushroom, sun-dried tomatoes, mixed peppers and tomato sauce, served with black pepper and permesan cheese	£18.95
Risotto Alla Vegetariana (V) Italian rice cooked with mushroom, fresh tomato, onion and courgette	£18.50
Risotto Gamberetti Italian rice cooked with prawns, asparagus, white wine, cream and tomato sauce	£18.95
Risotto Di Mare Italian rice cooked with mixed seafood, white wine and tomato sauce with hot chilli (optional)	£18.95

Al Forno - Oven Baked

Melanzane Alla Parmigiana (V) Layered aubergine, capers, parmesan cheese, tomato sauce, basil and oregano, topped with mozzarella cheese, egg	£16.50
Cannelloni Veg (V) Egg pasta stuffed with ricotta cheese and spinach, baked in tomato and besciamella sauce, topped with parmesan and mozzarella cheese	£16.50
Lasagne Classico Layers of egg pasta, baked with a bolognese sauce and besciamella, topped with mozzarella cheese	£16.50
Gnocchi Bolognese Oven- baked gnocchi with bolognese and cream sauce, topped with mozzarella cheese	£15.95
Crispelle Al Pollo Rolled pancakes filled with chicken, spinach, ricotta cheese, mushrooms, baked in a tomato and besciamella sauce, topped with parmesan and mozzarella cheese	£17.95
Frank Speciality Sliced potatoes, pan-fried chicken, onion, garlic and cream sauce, topped with mozzarella cheese and slowly oven baked	£17.95

Pesce - Fish

Zuppa Di Pesce Italian fish stew with prawns, mussels, garlic, onions, hot chilli, white wine and tomato sauce, served with bread	£22.95
Insalate - Salad	
Mixed Salad Crunchy mixed salad leaves, tomato, red onion, olives, cucumber and feta cheese with extra virgin olive oil and balsamic vinegar	£8.50
Insalate Di Pomodoro e Cipolla Tomato and onion salad dressed with extra virgin olive oil, with black olives and fresh basil	£7.50

SIDE ORDERS

Chips	£5.50
Bread	£4.50
Mixed Seasonal Vegetables Fresh seasonal vegetables dressed with olive oil and oregano seasoning	£5.95
Potato Al Rozmarino Sautéed new potatoes cooked with fresh rosemary	£5.50

Carni - Meat

Bistecca ai Funghi Sirloin steak cooked with mushrooms, white wine, black pepper and a demi glace sauce	£28.95
Bistecca al Pepper Sirloin steak cooked with English mustard, onion, black pepper and a touch of cream	£28.95
Fillet ai Funghi Grilled beef fillet cooked with mushroom, white wine, black pepper and a demi glace sauce	£30.00
Fillet Gorgonzola Grilled beef fillet served on a bed of fried, sliced potato with gorgonzola sauce and a touch of cream	£30.00
Pollo al Mustarda Grilled chicken breast cooked with cream, French mustard, sliced bacon and topped with mozzarella cheese	£20.95
Pollo al Gorgonzola Grilled chicken breast cooked with onion, Gorgonzola cheese and cream sauce	£20.95
Pollo alla Romana Grilled chicken breast topped with mozzarella cheese and ham, served on a tomato sauce with black pepper, garlic and oregano	£20.95
Pollo al Prosciutto Grilled chicken breast topped with mozzarella and ham, served with a creamy paprika sauce, cooked with onions and garlic	£20.95

(V) - Vegetarian

Whilst all reasonable precautions are taken, we cannot guarantee that our foods do not contain traces of other allergens; we recommend that you speak with a member of our team before ordering if you have an allergy

A discretionary 10% service charge will be added to your total bill

AL FORNO

RESTAURANT

RED

House Italian Merlot 175ml £7.50
Soft, plummy, damson nose. Spicy, herbal flavours. Sour cherry and mineral hints with firm dry tannins. 250ml £9.50
Bottle £25.95

Montepulciano d'Abruzzo £28.95
Defined scents of bitter almonds and wild berries.

Casal Bordino Sangiovese £31.95

A wine dedicated to Sabelli, an ancient population who began the cultivation of the grapevine, an intense red colour with a well balanced flavour which is smooth on the palate, perfectly paired with meat and other dishes.

Primitivo Salento £34.95
A fully intense red colour and a complex bouquet. This wine is characterized by pine aromas that go from mature fruit to spicy notes. This wine goes well with meat & other dishes.

Poesie Bardolino DOC £32.95
This Bardolino is a rich ruby red in colour and displays a wonderful aroma of ripe red fruits. On the palate, there is a soft, lingering finish. A true all rounder throughout the whole meal.

Chianti Classico DOCG £38.95
A beautifully balanced wine, an intense deep Well balanced and dry, with good structure and a velvety texture.

Villa Borghetti Valpolicella Classico DOC £38.95
Only the finest selected grapes from the Veneto hills are used to produce this fragrant wine that is a versatile 'all rounder'. Soft and supple with vanilla edged dark fruit aromas and deep raisin flavours. Wonderful served with fragrant pasta dishes, risotto, roasted game and cheeses.

Barolo DOCG "Le Terre" £51.95
Aged for 38 months, of which at least 18 are in French and Slavonian oak. Ruby red in colour with garnet reflections, concentrated fruit on the nose, particularly red berry fruits. Hint of tobacco and autumn undergrowth. On the palate there are notes of cherry, nutty hints, finely polished tannins and a nice long, smooth finish. Perfect with red meats and game, stews and roasts and also mature cheeses.

Amarone della Valpolicella DOCG £62.95
Majestic and velvety, with richly fruity grape tones.

WHITE

House Pinot Grigio 175ml £7.50
Lifted, brightly fruity aromas with tropical notes and citrus undertones. Fabulously fresh. Dry and refreshing with pink grapefruit, cut grass and passion fruit flavours. 250ml £9.50
Bottle £25.95

Pinot Grigio DOC £27.95
Delicately fruity, relatively full and ample with an ensemble of aromas and great finesse.

Pecorino Bianco IGT Terre Sabelli £32.95
With a delicate bouquet, this wine depicts fresh notes of ripe tropical fruits. Balanced and smooth mouth feel with a medium body and lengthy finish. Great as an aperitif or served with light fishdishes and summer salads.

Verdicchio dei Castelli di Jesi DOC £30.95
Pale yellow in colour with a delicate and lingering aroma. Dry, fresh, nicely acidic with good fruit and a subtle aftertaste, which last pleasantly in the mouth.

Malborough Sauvignon Blanc, New Zealand £30.95
Fresh and intense, suggestions of elderflower and sage.

Greco Di Tufo DOCG Macchialupa £36.95
Deep straw yellow in colour with intense, fruity aromas and hints of apricot. Dry, warm and smooth with a good structure and long lasting finish. Great when served with light appetisers and chicken dishes.

Gavi di Gavi DOCG "Conti Di Alari" £37.95
Straw yellow in colour with subtle green reflections. A delicately aromatic and soft nose precedes a crisp and floral palate with peachy undertones and well balanced structure. Great served with aperitif, hors-d'oeuvres & fish dishes.

ROSE

Pinot Grigio Blush Rosé 175ml £7.50
It is a fresh, clean and crisp wine with a touch of spice. A great match for light pasta, fish or seafood dishes. 250ml £9.50
Bottle £25.95

CHAMPAGNE & SPARKLING

Champagne Paul Langier Brut £69.95
A champagne offering ripe fruit notes with a classic biscuity finish, a careful blend of Pinot Noir, Pinot Meunier and Chardonnay grapes come together to create this outstanding cuvee.

Vino Spumante Prosecco 75cl Bottle £33.95
With delicate white stone fruit and lemon flavours and fine bubbles.

Rosé Prosecco £33.95

Asti Martini £33.95

BOTTLED BEERS, CIDER & ALES

Peroni Nastro Azzuro	300ml	5.1% vol	£5.95
Moretti	300ml	4.6% vol	£5.95
Guest Ale	500ml	4.5% vol	£7.50
Guest Cider	568ml	4.5% vol	£7.50
Beer of the day	660ml		£7.95

LIQUEURS & SPIRITS

Single £4.95

Double £8.95

Premium Single £5.95

Premium Double £9.95

SOFT DRINKS

Appletiser £4.95
(275ml Bottle)

Mineral Water £5.95
Still or sparkling (500ml)

Coca Cola/Diet Coca Cola £4.95
(300ml Bottle)

Orange/Apple Juice £4.95

Bottle Mixers £3.50