



STARTER

Antipasto Al Forno

A selections of Al Forno starters to share.

MAIN COURSE

Linguine allo Scoglio

Linguine with mussels, clams, squid, prawns in a white wine and cherry tomato sauce with a touch of chilli.

Fettina di Carne

Angus sirloin minute steak cooked with garlic & rosemary, served with chips and mixed vegetables.

Saltimbocca alla Romana

Pan-fried veal with Parma ham in a sage, white wine sauce, served with sautéed potatoes and mix vegetables.

Pollo Crema e Funghi

Pan-fried chicken breast in a white wine, mushroom and fresh cream sauce, served with sautéed potatoes and mix vegetables.

Salmone Fiorentina

Grilled salmon fillet in a sautéed spinach cream sauce, served with mashed potatoes.

Lasagna Vegetariana (V)

The vegetarian alternative, made with layers of pasta, béchamel, parmesan and vegetables, baked in the oven.

Pizza Margherita (v)

Mozzarella, tomato and basil.

Pizza Diavola

Tomato, mozzarella & chorizo pepperoni.

DESSERT

Tiramisu, Banoffie pie, Cheese cake.

£26 + 10% service charge per person