

Al Forno

PANE (STARTERS)

- **Pizza Aglio Olio** (woodfired garlic pizza bread) \$7.00
- **Pizza Aglio Olio whit parmesan cheese** \$8.00
- **Pizza Aglio Olio whit anchovie** \$11.00

PRIMI PIATTI (ENTRÉ)

- **Antipasto** \$24.50/\$38.00
- **Calamari** - pan fired with tomato creamy sauce and chili. \$16.90
- **Funghi** - flat mushrooms with garlic, ham and mozzarella cheese, topped with white wine sauce. \$16.90
(vegetarian – with garlic, capers, capsicum, olives topped with home made Napolitana sauce.)
\$15.90
- **Fegatini di Pollo** – sautéed chicken livers with mushrooms, finished in a rich creamy marsala sauce. 16.90
- **Chicken Crepe** – stuffed with corn fed chicken, mustard, creamy sauce and mozzarella cheese. \$16.90
- **Seafood Crepe** – stuffed with mixed seafood, cream sauce and mozzarella cheese. \$18.90
- **Soup** of the day. \$12.90
- **Cozze** – steamed fresh mussels with chili, fresh herbs and napolitana sauce. \$15.90

PIZZE

- **Margherita** – tomato, mozzarella and fresh basil. \$21.00
- **Margherita** – tomato fresh mozzarella and fresh basil. \$24.00
- **Capricciosa** – tomato, mozzarella, ham and mushrooms \$24.00
- PIZZA PARMIGIANA
- Tomato, mozzarella, salami, aubergines and parmesan \$24.50
- PIZZA CAPRINO Tomato, mozzarella, goats cheese, sun dried tomatoes, kalamata olives and spinach \$25.50
- PIZZA SAPORITA
- Tomato, mozzarella, spicy salami, gorgonzola and black olives \$25.00
- PIZZA AMATRICIANA
- Tomato, mozzarella, pancetta, onions and parmesan \$24.50
- PIZZA LIONNESE
- Tomato, mozzarella, tuna and onion \$24.00
- PIZZA AL FORNO
- mozzarella, spicy salami, mushrooms, potato, fresh mozzarella, parmesan and rosemary \$28.00
- **Prosciutto** – tomato, mozzarella, prosciutto, mushrooms, olives and oregano. \$26.50
- **Cosa Nostra** – tomato, mozzarella, ham, salami, mushrooms and olives. \$25.50
- **Vegetarian** – tomato, mozzarella, eggplant, capsicum, spinach, pumpkin and mushrooms. \$25.00
- **Calzone (rolled pizza)** – tomato, mozzarella, ham, pancetta and mushrooms. \$25.00
- **Pollo** – tomato, mozzarella, chicken, gorgonzola, pumpkin and spinach. \$25.00
- PIZZA ROMA
- Tomato, mozzarella, pancetta, artichokes, capers and olives. \$25.50
- **Monaco** – tomato, mozzarella, salami, pancetta and egg. \$24.50
- **Funghi** – tomato, mozzarella and mushrooms. \$23.00
- **Vesuvio** – tomato, mozzarella, egg and ham. \$23.00
- **Puttanesca** – tomato, mozzarella, anchovies, capers and olives. \$24.50
- **Half/half pizza** \$28.00

PASTA

- **Lasagne al Forno** – layered pasta and ground beef topped with home made tomato sauce, and mozzarella cheese. \$22.90
- **Penne Vegetarian** – tomato, onion, egg plant, capsicum, capers and olives . \$24.00
- **Penne Putanesca** Penne with capers, black olives and anchovies in a tomato sauce \$24.50
- **Linguini al Forno** – panfried prawns, garlic, lemon, lemon zest with white wine sauce. \$26.90
- **Fettuccini Carbonara** – bacon, onion, egg, parmigiano cheese with white wine creamy sauce. \$24.90
- **Fettuccini Alfredo** – shaved ham, mushrooms, black peper, parmigiano cheese served with white wine creamy sauce. \$23.90
- **Spaghetti Bolognese** – topped with rich meat sauce and home made napolitana sauce. \$21.90
- **SPAGHETTI, AGLIO OLIO** - spaghetti, olive oil, garlic lemon zest and chili \$22.90
- **Linguini Marinara** – fresh seafood in coriander and home made napolitana sauce. \$28.90
- **Tortellini di Pollo** – pan fired chicken pieces topped with amaretto white sauce. \$24.90
- **Gnocchi** – with leek, blue cheese topped with white wine creamy sauce . \$24.90

MAINE

- **Pollo Parmigiana** – corn fed chicken breast grilled with garlic, baby spinach, ham, mozzarella, Napolitana sauce, then lightly baked, and served with vegetables. \$31.50
- **Pollo alla Bicocca** – pan fried corn fed chicken breast topped with apricot and white wine creamy sauce. \$29.50
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- **Involtini Pollo All Galliano** – corn fed chicken breast stuffed with ham, mozzarella cheese, topped with Galliano cream sauce and served with vegetables. \$33.50
- **Scaloppine Marsala** – Pork veal medallions with mushrooms, marsala wine cream sauce, served with vegetables. \$31.90
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- **Scaloppine Puttanesca** – Pork veal medallions with anchovies, capers, olives and home made Napolitana sauce, served with vegetables. \$31.90
- **Scaloppine Parmigiana** – Pork veal medallions grilled with garlic, baby spinach, ham, mozzarella cheese, home made napolitana sauce, then lightly oven baked and served with vegetables. \$31.90
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- **Bistecca all Salmone** – prime eye fillet grilled, topped with smoked salmon, prawns and a white wine cream sauce, served with vegetables. \$36.50
- **Bistecca Aglio** – prime eye fillet grilled with garlic, cracked pepper, white wine, parsley, served with vegetables. \$33.90
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- **Bistecca Senape** – prime eye fillet grilled with garlic and onion topped, with creamy mustard sauce, served with vegetables. \$34.90
- **Bistecca Peasana** – prime eye fillet grilled with onion, capsicum and mushrooms, topped with homemade Napolitana sauce and served with vegetables. \$34.90

- **King Prawns** – king prawns pan fried with olive oil, parsley, lemon zest, topped with white wine sauce and served on linguini. \$34.90
- **Pesce** – market fish cooked with prawns and a creamy white wine sauce served with vegetables. \$33.50

I CONTORNI

- **Italian salad** - green salad, tomato, red onion, olives \$7.50
- **Vegetables** - seasonal assortment \$8.50
- **Patate** – cubed potatoes toasted with rosemary and olive oil \$8.00
- **Pomodori** – vine tomatoes, olive oil, basil and garlic \$7.50

DESSERTS

- **Tiramisu** – sponge finger biscuits dipped in chocolate liqueur and whiskey, layered with Mascarpone cream. \$11.90
- **Italian Chocolate Cake** with scoop of gelato. \$11.90
- **Gelato** choice of: \$11.90
 - Roche
 - Lemoncello
 - Pistachio
 - Macadamia & Candied Hazelnut