

IL FORNO

Restaurant - Hampton

Dine-In Menu

ASSAGGI (Share Plates)

Small Large

Bruschetta (V)

12.9

Fresh tomato, basil & olive oil served on chargrilled bread

Calamari Fritti

18 28

Salt & pepper fried calamari served with homemade aioli

Zuppa di Cozze

19.5 29

Steamed black mussels in white wine, garlic, tomato & chilli

Cavolfiore (V)

18.5 27

Cauliflower fritters topped with melted gorgonzola cheese and sprinkled with smoked paprika

Polpette della Mamma

18 27

Veal and chicken meatballs slow braised in a tomato sauce served with soft polenta

Cotolette

25 36

Double crumbed pork medallions served with sautéed green beans and tomato passata

Ravioli Encartata (V)

21 32

Mushroom and ricotta ravioli served with sage butter, black truffle oil sprinkled with poppy seed

PASTA (*Gluten free penne pasta available)

Filea Calabrese

Traditional Calabrian pasta shaped with a knitting needle

30

tossed with a rich pork belly ragu

Spaghetti Intergrale ai Gamberi

Wholemeal spaghetti tossed with fresh prawns, garlic, fresh chilli,

36

Prawn bisque, white wine, parsley and virgin olive oil

Cavatelli e Broccoli (V option available)

Shell shape pasta served with sautéed broccoli, peas, browned bread-crumbs, 29

anchovy fillets, parmigiano, olive oil and fresh chilli

Maccaruna Calabrese

Ribbon egg pasta tossed with Moreton Bay bug, artichoke hearts 38

semi sundried tomatoes, fresh basil, garlic, chilli and extra virgin olive oil

Lasagne Tradizionale Del Sud

29

Traditional southern Italian style lasagne, layers of bolognese, boiled egg, ham, peas, mozzarella and parmigiano

Spaghetti Frutti di Mare

Spaghetti with green prawns, calamari, local black mussels, Moreton bay bugs, garlic, 38 chilli, white wine and tomato

CONTORNI

Insalata di Finocchio Orange and fennel salad, red wine vinaigrette and dry chilli 12.9

Insalata di Rucola Wild rocket, fresh pear, walnuts with a balsamic vinaigrette 12.9

Insalata Verde Cos lettuce, tomatoes, cucumber with a red wine vinaigrette 12.9

Patatine Fritte Potato fries tossed in oregano 9.5

Fagiolini Verde Sauteed green beans, garlic and toasted almond flakes 16

FOCACCIA (*Gluten free bases available add \$4.50 to 10") 10' 12"

Garlic & Mozzarella 12.5 16.5

Herb & Mozzarella 12.5 16.5

PIZZE AL FORNO (*Gluten free bases available add \$4.50 to 10")

Margherita (V) 18 23
San Marzano tomato, fior di latte & basil

Gamberi e Pancetta Bianca 22 27
Marinated green prawns, home cured flat pancetta (seasonal) mozzarella & dressed wild rocket

Del Sud 18 23
San Marzano tomato, mozzarella, baby capers, anchovies, black olives & oregano

Prosciutto	21	26
San Marzano tomato, mascarpone, D.O.P prosciutto crudo, dressed rocket leaves & parmesan cheese		
Funghi Bianca	22	27
Sautéed mushrooms, D.O.P prosciutto crudo, mozzarella & black truffle oil		
Ai Gamberi	22	27
San Marzano tomato, mozzarella, fresh prawns, garlic & parsley		
Pancetta	20	25
San Marzano tomato, mozzarella, home cured flat pancetta (Seasonal), chilli & basil		
Mia Casa	21	26
Spiced Calabrian sausage mince, red capsicum, cherry tomatoes, mozzarella, basil & parmigiano		
Sopressa	20	25
San Marzano tomato, mozzarella, sopressa salami, gorgonzola, red capsicum, basil & black olives		
Vegetale (V)	20	25
San Marzano tomato, mozzarella, oven roasted eggplant, zucchini, potato, Spanish onion & red peppers		
Zucca	20	25
San Marzano tomato, mozzarella, pumpkin, pancetta & rosemary		
Patata Bianca (V)		
Oven baked potato, mozzarella, gorgonzola & caramelized onion		
20	25	