

ENTREE

Garlic Bread \$13

Crusty bread baked with butter, fresh garlic & herbs

Lemon Pepper Calamari \$21

Lightly floured baby calamari, shallow fried & served with garlic aioli

Bruschetta \$18

Fresh tomato, basil, bocconcini & red onion with balsamic glaze

School Prawns \$22

Pan fried with chili, garlic, parsley, lemon & aioli

Scallops Grigliate (GF) \$26

Pan fried scallops with red peppers and buttery Gremolata sauce

Antipasto Platter (\$29)

Share platter with marinated vegetables, cured meats, olives & cheeses

SALADS

Calamari Salad (GF) \$28

Grilled calamari strips with chilli & basil on rocket with cherry tomatoes, feta, bocconcini, olive oil & lemon juice

Lamb Salad (GF) \$29

Marinated lamb, roasted pumpkin, baby beetroot, feta & yogurt mint dressing

Chicken Prosciutto Salad (GF) \$29

Chicken fillet & prosciutto with roasted pumpkin, capsicum, feta & pine nuts on mesclun mix

PASTA AND RISOTTO

Choose your pasta:

Spaghetti, Linguine, Penne or Gnocchi

Pan Fried Prawn \$32

Tiger prawns, garlic, butter, fresh chilli, baby spinach, basil & olive oil

Bolognese \$27

Traditional beef slowly braised with fresh herbs

Carbonara \$28

Creamy parmesan sauce with bacon, spring onion, egg & black pepper

Matriciana \$28

Pan fried bacon, Spanish onion, garlic, chilli, white wine & tomato

Chicken Avocado \$31

Pan fried chicken breast, prawns & avocado in a cream sauce with parmesan

Rosso \$29

Pan fried chicken breast, sundried tomatoes & spinach in a creamy tomato sauce

Pollo di Pesto \$29

Pan fried chicken, white wine & spinach in a creamy pesto sauce

Ortolana \$28

Pumpkin, pine nuts & spinach in a creamy pesto sauce

Risotto di Pollo (GF) \$32

Pan fried chicken, white wine, spinach & a creamy pesto sauce

Risotto Primavera \$31

Pumpkin, sundried tomato, pesto, rocket & feta

MAINS

Sirloin Steak \$52

Grain fed porternouse with seasonal vegetables & mashed potato

Pollo Parmigiana \$36

Herb & parmesan crusted chicken breast with pomodoro sauce & mozzarella with chips & salad

Veal Scallopine \$44

Pan fried veal with white wine, mushroom, cream & herbs with seasonal vegetables and mashed potato

Chicken Valentino (GF) \$38

Chicken breast sauteed with garlic, mushroom, bacon & sundried tomato with white wine & cream reduction, with seasonal vegetables and mashed potato

Calamari Fritti \$38

Lightly floured baby calamari, shallow fried & served with chips and salad

Creamy Garlic Prawns \$42

Tiger prawns sauteed in garlic sauce served on a bed of rice & salad

DESSERTS

Tiramisu \$14

Layered sponge biscuits soaked in coffee & mascarpone served with ice cream

Nutella Calzone \$16

Nutella & strawberries dusted with vanilla icing sugar

Sticky Date Pudding \$15

Homemade moist sponge cake with butterscotch sauce and vanilla ice cream

Chocolate Mousse \$15

Waffle \$15

Waffle topped with Nutella and vanilla ice cream

SEE VISUAL MENU & FOLLOW
ALONG @ALFORNOKITCHEN



AL • FORNO

TRADITIONAL PIZZAS

Medium \$21

Large \$28

Margherita

Tomato, mozzarella, basil, oregano, garlic

Pepperoni

Tomato, cheese, salami, herbs

Capricciosa

Tomato, cheese, ham, mushrooms, olives, herbs, garlic

Hawaiian

Tomato, ham, cheese, pineapple

The Lot

Tomato, cheese, ham, mushrooms, olive, onion, capsicum, salami, pineapple, anchovies, garlic

Mexicana

Ham, salami, capsicum, onion, olives, jalapenos

BBQ Chicken

Tomato, cheese, chicken breast, onion, pineapple, BBQ sauce

Vegetarian Supreme

Tomato, cheese, mushroom, capsicum, olive, Spanish onion, pumpkin & basil pesto

Meat Lovers

Tomato, cheese, beef, bacon, hot salami, smoked leg ham, BBQ sauce

Seafood

Tomato, cheese, prawn, mussels, calamari, anchovies, parsley, garlic

SIDES

Steamed Broccoli \$14

Fries \$15 With aioli & tomato sauce

Wedges \$17 With sour cream & sweet chilli

Italian Salad (GF) \$17

Mixed salad, garnish & balsamic dressing

Rocket Salad (GF) \$16

Rocket, aged balsamic vinegar, olive oil & bocconcini

GOURMET PIZZAS

Medium \$24

Large \$32

Chicken Tandoori

Tomato, cheese, spinach, chicken, Spanish onion, cashew, yogurt mint sauce

Peri Peri Chicken

Spinach, chicken breast, onion, roast capsicum, peri peri sauce

Prawn Deluxe

Tomato, cheese, prawns, feta, roast capsicum, pineapple, garlic, aioli

Sicilian Special

Spicy Italian sausage, red onion, tomato, olives, feta, roast capsicum, herbs, garlic

Prosciutto & Rocket

Tomato, cheese, prosciutto, rocket, parmesan

Moroccan Lamb

Marinated lamb, spinach, Spanish onion, roast capsicum, Moroccan spices, mint yogurt

Pesto Pumpkin

Basil pesto base, roast pumpkin, semi dried tomatoes, feta, roast capsicum, cashew, rocket, balsamic glaze

BEER, CIDER & SPIRITS

BEER

Corona Extra **\$11**

Peroni **\$12**

Crown Lager **\$11.50**

Cascade Premium Light **\$9.50**

James Squire 'Lashes' Pale Ale **\$11.50**

CIDER

Somersby Apple Cider **\$11**

SPIRITS

Please ask our friendly staff for spirits and other alcohol availability & pricing

WINE LIST

SPARKLING

Astoria 'Butterfly' Prosecco Veneto, Italy

G
B
20

Michellini Estate Prosecco Apline Valley, VIC

14 54

WHITE

Block 88 Sauvignon Blanc Marlborough, NZ

14 54

Stumpy Gully Estate Pinot Grigio Mornington Peninsula, VIC

14 54

Thorn Clarke 'Sandpiper' Riesling Eden Valley, SA

14 54

Rockcliffe 'Third Reel' Chardonnay Denmark, Great Southern WA

14 54

Collefrisio 'Filare' Trebbiano Abruzzo, Italy

15 59

Zerella 'La Gita' Moscato McLaren Vale, SA

12 49

DOLS Rose Yarra Valley, VIC

14 54

RED

Shark Point Pinot Noir Mornington Peninsula, VIC

15 59

Castello di Querceto Toscana Sangiovese IGT, Tuscany, Italy

15 59

Stella Bella Cabernet Sauvignon Merlot Margaret River, WA

16 64

Woodvale 'Sharegarden' Shiraz Clare Valley, SA

15 59

Tait 'Ball Buster' Shiraz Blend Barossa Valley, SA

15 59

SPECIALS

FORNO PARMAS

Traditional \$28

Juicy crumbed chicken breast baked in our stone oven, layered with Napoli sauce and melted mozzarella, served with chips.

Pepperoni \$31

Juicy crumbed chicken breast baked in our stone oven, layered with Napoli sauce, melted mozzarella and pepperoni, served with chips.

Add a Side Salad to any Parma for \$5

Vodka Pasta \$28

Creamy tomato and vodka sauce with garlic, onion, a touch of chilli and a dash of cream.

Tossed through your choice of pasta: Spaghetti, Linguine, Penne or Gnocchi.

Add Burrata \$8

Viral Baked Feta Pasta \$29

A creamy sauce of oven-roasted cherry tomatoes with feta and olive oil, mixed with chopped basil.

Tossed through your choice of pasta: Spaghetti, Linguine, Penne or Gnocchi.

Traditional Beef Lasagne \$29

Slow-cooked beef bolognese layered with pasta sheets, creamy bechamel and mozzarella, oven baked until golden and served with a fresh side salad.