

AVAILABLE MONDAY TO FRIDAY & UNTIL 5PM ON SATURDAY

2 COURSES £16.95 (ADD A DESSERT FOR JUST £3)

STARTERS

BUCCE DI PATATE V VG

Deep fried crispy potato skins with a garlic or BBQ sauce.

FEGATINA DI POLLO

Chicken liver pate with caramelised red onion chutney & warm toasted focaccia bread.

COZZE AL FORNO

Freshly steamed Scottish mussels in a spicy tomato and garlic sauce or creamy white wine sauce served with homemade bread.

ARANCINI

Deep fried breaded rice balls stuffed with mozzarella & ham & with spicy Napoli sauce.

CROSTINI AI FUNGHI V

Button mushrooms cooked in a white wine garlic and parsley.

BRUSCHETTA V

Cherry tomatoes, pesto, onions, garlic, basil & olive oil on toasted homemade bread.

PANE ALL'AGLIO V VG

Pizza style garlic bread.

MAINS

PENNE CON POLLO E VERDURE

Penne pasta, diced chicken breast, peppers & fresh garlic in a pink peppercorn sauce with a touch of pesto.

PASTA LA VISTA V

Sweet roasted red peppers sauteed with courgettes, red onion, mushrooms, spinach, garlic & chilli, tossed with spaghetti pasta in a creamy white wine & tomato sauce.

LASAGNE AL FORNO

Layers of egg pasta baked in a rich meaty sauce, mozzarella, bechamel & tomato sauce.

ORIGINAL PARMESAN

Chicken breast breadcrumbed & deep fried topped with béchamel, mozzarella & cheddar with chips and salad.

SPAGHETTI BOLOGNESE

Made with our special recipe Al Forno Bolognese sauce.

SPAGHETTI ALLA CARBONARA

With sauteed pancetta, onions & cream, finished with a touch of Parmesan.

POLLO DI NDUJA

Chicken breast cooked with onions, peppers, spicy Nduja sausage & chorizo cooked in a creamy coriander sauce served with homemade chunky chips.

CHICKEN CAJUN PIZZA

BBQ base. cajun spiced chicken, peppers, onions.

AL FORNO SPECIAL PIZZA V

Creamy white base with mushrooms & caramelised onions drizzled with truffle oil rocket.