

# IL FORNO RESTAURANT

## HAMPTON

### Assaggi

#### **Calamari Fritti 22**

Salt & pepper fried calamari served with homemade aioli

#### **Cavolfiore (V) 17**

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

#### **Polpette Della Mamma 17**

Poached veal and chicken meatballs served with soft polenta and gremolata

#### **Cotolette 20**

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

### **PASTA** (Gluten free penne available)

#### **Lasagne Calabrian Style 23** (G.F N/A)

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

#### **Filea Calabrese 26**

Traditional Calabrian pasta shaped with a knitting needle tossed with a rich pork belly ragu

#### **Spaghetti Integrale ai Gamberi 28**

Wholemeal spaghetti tossed with fresh prawns, garlic, fresh chilli, prawn bisque, white wine, parsley and extra virgin olive oil

#### **Cavatelli e Broccoli (V option available) 26**

Shell shape pasta served with sautéed broccoli, peas, browned bread crumbs, anchovy fillets, parmesan, olive oil and fresh chilli

#### **Maccaruna Calabrese 28**

Ribbon egg pasta tossed with Moreton Bay bug, artichoke hearts, semi sundried tomatoes, fresh basil, garlic, chilli and extra virgin olive oil

#### **Spaghetti Frutti di Mare 29**

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

#### **Penne Carbonara 24**

Penne pasta tossed with smoked bacon, egg and cream

#### **Cavatelli Napoli 20**

Shell shaped pasta tossed in a traditional tomato and basil sauce

#### **Penne Amatriciana 24**

Penne with smoked bacon, fresh chilli and tomato

#### **Penne Bolognese 24**

Penne tossed in a traditional meat sauce

#### **Spaghetti Putanesca 24**

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Spaghetti tossed with capers, anchovy fillets, black olives, chilli and finished with a tomato based sauce

### CONTORNI

**Insalata di Rucola 12**

Wild rocket, fresh pear, walnuts, parmesan dressed with a balsamic vinaigrette

**Insalata Verde 12**

Cos lettuce, tomatoes, cucumber dressed with a red wine vinaigrette

**Insalata di Finocchio 12**

Orange and fennel salad, red wine vinaigrette and dry chilli

**Patatine Fritte 10**

Potato chips tossed in oregano

**Fagiolini Verde 12**

Sauteed green beans, garlic and toasted almond flakes

### PIZZE 10" or 12" (GF Available 11" add 4.5)

### FOCACCIA

**Garlic & Mozzarella 10.5/14.5**

**Herb & Mozzarella 10.5/14.5**

**Ananas**

**18/23**

San Marzano tomato, mozzarella, leg ham & pineapple

**Capricciosa**

**19/24**

San Marzano tomato, mozzarella, leg ham, mushrooms, black olives, anchovies and oregano

**Margherita**

**18/23**

San Marzano tomato, mozzarella & basil

**Gamberi e Pancetta Bianca**

**21/26**

Marinated green prawns, home cured flat pancetta (seasonal) mozzarella & dressed with wild rocket

**Del Sud**

**19/ 24**

San Marzano tomato, mozzarella, baby capers, anchovies, black olives, oregano

**Prosciutto**

**21/26**

San Marzano tomato, mascarpone, fresh prosciutto, dressed with wild rocket & parmesan

**Funghi Bianca**

**21/26**

Sautéed mushrooms, prosciutto, mozzarella & black truffle oil

**Ai Gamberi**

**21/26**

San Marzano tomato, mozzarella, fresh prawns, garlic & parsley

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### **Pancetta**

**19/24**

San Marzano tomato, mozzarella, home cured pancetta, chilli & basil

### **Mia Casa**

**19/24**

Spiced Calabrian sausage, roasted red peppers, tomatoes, mozzarella, basil & parmesan

### **Sopressa**

**19/24**

San Marzano tomato, mozzarella, Sopressa salami, roasted red peppers, gorgonzola, basil & black olives

### **Vegetale**

**19/24**

San Marzano tomato, mozzarella, oven roasted eggplant, zucchini, potato, spanish onion & red peppers

### **Potata Bianca**

**19/24**

Oven baked potato, mozzarella, gorgonzola & caramelized onion

## **DESSERT**

### **Tiramisu 12.5**

Traditional Italian coffee trifle cake

### **Torta di cioccolato e nocciole 12.5**

A decadent chocolate and hazelnut tart

### **Panna Cotta 12.5**

Vanilla flavored panna cotta with a hint of liquorice served with cream anglaise and hazelnut praline

**@ilfornorestaurant.hampton**

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