

DAYTIME

until 16h00

BREAKFAST

- Croissant with jam and butter 3.25
- Coconut yoghurt with granola, fruit and honey 5.50

DRINKS

- Orange juice 2.75 / 4.50
- Grapefruit juice 2.75 / 4.50
- Orange / Grapefruit juice 4.50
- Ginger shot 2.25
- Homemade Hibiscus Ice Tea 2.75
- Agroposta: bio-lemonade in the flavours sage, elderflower, lemon, lavender, raspberry or mint 2.75
- Fentiman's Rose Lemonade: Botanical rose lemonade with ginger- and rose extract 3.75
- Bloody Mary: Ketel One Vodka, Tabasco, lemon, Worcestersauce and Big Tom 8.25

KIDS

- Kids sandwich with Nutella and banana 3.50
- Kids sandwich with peanut butter and jam 3.50

EGGS

- Scrambled or fried 6.50
- + Smoked salmon 3.00
- + Bacon 2.00
- + Avocado 2.50
- + Roasted tomato 1.50
- + Parmesan 0.50

SWEETS

- Cake from our local bakery: BAKSELS 4.50

T 020 6187415

restaurantforno.nl — info@restaurantforno.nl

Facebook: restaurantforno

Do you have an allergy? Let us know!

HOMEMADE BREAD

- Avocadamash with sprout vegetables, roasted seeds and rocket 7.50
- Tuna salad with radish, watercress and pickled red onion 8.50
- Truffle-egg salad, with bundle mushrooms and rocket 7.50
- Roasted eggplant with pomegranate, herb salad and goat cheese 6.50
- Warm goat cheese, honey, pear, thyme and walnut . . . 7.50
- Carpaccio, truffle mayonnaise, rocket, pine nuts and Parmesan 9.50
- Open tosti with tomato, cheese and basil 5.50
- Open tosti with ham, cheese and basil 6.00

SOUP & SALAD

- Pappa al pomodoro: Tuscan tomato soup with bread and basil 6.50
- Warm goat cheese salad with spinach, radicchio, baby gem lettuce, pear, walnuts and French dressing 9.50

PIZZETTA

- Tartufo: Onion sauce, mushrooms, prosciutto, truffle creme, rocket and Parmesan 8.00
- Margherita: tomato sauce, mozzarella, cherry tomato, buffalo mozzarella and basil 7.00
- Salami Piccante: tomato sauce, mozzarella, salami, red onion, red pepper, cherry tomato and basil 7.50

ANTIPASTI

from 12h00

- Olives 3.00
- Oysters (Fines de Claires) (1 / 6 pc) 2.50 / 12.50
- Bruschetta:
 - × Aioli 4.50
 - × Tomato, garlic and basil 5.50
- Buffalo mozzarella with bruschetta and salsa verde . 8.50
- Bitterballen with mustard 5.50
- Cheese-rocket croquetes 6.50
- Shrimps croquettes with aioli 7.50
- Arancini with lemon 6.50

FORNO

EVENING

from 17h30

ANTIPASTI

- Oysters (Fines de Claires) (1 / 6 pc) 2.50 / 12.50
- Bruschetta:
 - × Aioli 4.50
 - × Tomato, garlic and basil 5.50
- Buffalo mozzarella with bruschetta and salsa verde . 8.50
- Bitterballen with mustard 5.50
- Cheese-rocket croquettes with sweet chili 6.50
- Shrimps croquettes with aioli 7.50
- Arancini with lemon 6.50
- Roasted eggplant with pomegranate and Sardinian flatbread 7.50
- Carpaccio with truffle mayonnaise, rocket, pine nuts and Parmesan 9.50
- Forno platter: thinly sliced meats with olives 10.50
- Formaggio misto 11.50
- Antipasto misto 14.50

SOUP & SALAD

- Pappa al pomodoro: Tuscan tomato soup with bread and basil. 6.50
- Warm goat cheese salad with spinach, radicchio, baby gem lettuce, pear, walnuts and French dressing 9.50

PASTA

- Ravioli broad beans and Pecorino with yellow and red cherry tomato, sprout vegetables and ricotta-lemonsauce 16.50
- Lasagne with eggplant, garlic, spinach, mozzarella and tomato 14.50
- Gnocchetti with fennel sausage, green asparagus, cream and porcini 15.50

SIDES

- Rocket salad with Parmesan and balsamic dressing. . 3.00
- Fries with home made mayonnaise 3.50
- Sweet potatoes wedges 3.00
- Fregoula salad with coriander 3.50

T 020 6187415

restaurantforno.nl — info@restaurantforno.nl

Facebook: restaurantforno

MAINS

- Ribeye with puffed garlic, rosemary and fries with homemade mayonnaise 21.50
- Roasted chicken thighs skewer, marinated in honey and lemon, with fregoula salad and coriander 16.50
- Bucatini with vongole, mussels and prawns, in tomato sauce with onion, garlic, red pepper and parsley 21.50
- Catch of the day market price

PIZZA

- Tartufo: Onion sauce, mushrooms, prosciutto, truffle creme, rocket and Parmesan 14.50
- Zucchini: goat cheese, zucchini, red onion, capers, rocket, radicchio and dried tomato 13.25
- Salami Piccante: tomato sauce, mozzarella, salami, red onion, red pepper, cherry tomato and basil 14.00
- Prosciutto: tomato sauce, mozzarella, prosciutto, cherry tomato and rocket 13.75
- Margherita: tomato sauce, mozzarella, cherry tomato, buffalo mozzarella and basil 10.50
- Forno: tomato sauce, pancetta, mozzarella, cherry tomato, olives, capers, chili pepper and basil 14.50

DESSERTS

- Tiramisu 6.50
- Affogato 3.75
- Chocoholic with brownie, oreo, chocolate ice cream, whipped cream and fudge 6.50
- Cake of the moment with vanilla ice cream 5.50
- Strawberries with whipped cream, balsamic and basil 5.00
- Formaggio misto 11.50

AFTER DINNER DRINKS

- Sgroppino 6.75
- Limoncello di Fiorito 4.50
- Limoncello di Fiorito 0,5 l 25.50
- Espresso Martini 8.75

FORNO

Do you have an allergy? Let us know!

DRINKS

CHEAP

— Saporito, Veneto, Italy

Garganega / Chardonnay (white)

Straw colored - velvet - peach 3.80 / 21.50

— Danese, Sicily, Italy

Nero d'Avola (red)

Deep red - berries - powerfull 3.80 / 21.50

DECENT

— Az. Santa Barbera, Marche, Italy

Verdicchio (white)

Aromatic - light oily - bright yellow 4.90 / 28.00

— Montepulciano d'Abruzzo, Tuscan, Italy

Vendemmia (red)

Fruity - smooth - light bitter aftertaste 4.90 / 28.00

— AIX, Provence, France

Grenache, Syrah, Cinsault (rosé)

Light - fresh - strawberries 4.90 / 28.00

GOOD

— Setzer, Weinviertel, Austria

Riesling (white)

Minerals - sprankling - powerfull 5.70 / 32.00

— Senorio de Otazu, Navarra, Spain

Temperanillo (red)

Dark fruit - complex - rich tannines 5.70 / 32.00

SPECIAL

— Vitalonga, Umbria, Italy

Chardonnay (white)

Minerals - rondur - tones of wood 38.50

— La Tota Marchesi Alfieri, Piedmont, Italy

Barbera d'Asti (red)

Aromatic - ripe fruit - vanilla 38.50

SPARKLING

— Le Contesse, Veneto, Italy

Spumante Pinot Rosa (rose prosecco),

Juicy - small red fruit 4.25 / 24.50

— Ramon Canals, Penedes, Spanje

Cava Marta Reserva, Brut Nature

Floral - fresh apple - citrus 5.25 / 29.50

GIN & TONICS

— Tanqueray Gin & Tonic

Tanqueray London Dry Gin, Russell & Co Botanical Tonic

Lime 7.75

— Tanqueray Ten Gin & Tonic

Tanqueray No. 10 Gin, Russell & Co Botanical Tonic

Grapefruit 9.25

— Tanqueray Rangpur Gin & Tonic

Tanqueray Rangpur Gin, Russell & Co Botanical Tonic

Orange 8.50

MIXED DRINKS

— Bourbon Ginger

Bulleit Bourbon, Russell & Co Golden Gingerale

Lime and ginger 8.00

— Moscow Mule

Ketel One Vodka, Fever Tree Gingerbeer

Lime and mint 8.25

— Lemon Spritz

Willem's Wermoeud vermouthe, prosecco, bitter lemon

Lemon 7.50

— Fiorito Tonic

Fiorito Limoncello, Russell & Co Botanical Tonic

Lemon 7.25

Every Saturday & Sunday from 15h00 - 18h00:

Oyster Happy Hour

FORNO

T 020 6187415

restaurantforno.nl — info@restaurantforno.nl

Facebook: restaurantforno

Do you have an allergy? Let us know!