

Start & Share

Soup of The Day | 12

With housemade sourdough

(GF) **Patatas Bravas | 10**

Hand-cut potatoes, Spanish bravas sauce

Falafel | 15

Housemade falafel, tahini & lime yogurt, Italian parsley

Spanakopita | 15

Spinach, goat feta & phyllo, tzatziki, spiced honey drizzle

Arancini | 15

Breaded butternut squash risotto fritters, tomato sauce, basil, parmesan, arugula

(GF) **Merguez Lamb Kofta | 16**

Forno roasted lamb meatballs, Moroccan tomato sauce, pickled onions, mint

Saganaki | 21

Pan-seared Kefalograviera cheese, Ouzo, charred orange, grilled pita

(G+) **Cheese & Charcuterie Platter | 34**

Rosemary goat Gouda, Tiger Blue blue cheese, Alpine ash, prosciutto, salami, housemade pâté, baguette, crackers, fruit chutney, dried fruits, grainy mustard

Fritto Misto | 24

Calamari, prawns, seafood, squash, preserved lemon aioli

(GF) **Chermoula Prawns | 21**

Forno roasted, roasted lemon yogurt, mint

(GF) **Crispy Pork Belly | 18**

24hr slow cooked, celeriac purée, Calvados jus, caramelized apple purée, fennel, radish

(GF) **Fresh Shucked Oysters**

Earl grey mignonette, fresh horseradish, seaweed, lemon
6 for 24 / 12 for 44



Salads

(GF) **Ahi Tuna Niçoise | 26**

Roasted potatoes, soft boiled egg, pickled green beans & red onions, niçoises olives, cherry tomatoes, honey vinaigrette, artisan greens

(V) **(G+)** **Fattoush Salad | Starter 16 / Full 19**

Cucumbers, cherry tomatoes, bell peppers, radish, green onions, pomegranate seeds, romaine hearts, fresh mint, couscous, sumac, pita crisps

(GF) **Beet Salad | Starter 15 / Full 18**

Forno roasted beets, dukkah, labneh, chermoula, arugula

Enhance Your Salad

Chicken Souvlaki 11
Falafel 7
Lamb Koftas 9
Chermoula Prawns 12

Mains

Mussels | 35

1 lb mussels, cream, white wine, leeks, garlic, Italian parley, grilled baguette, pommes frites

Chicken Roulade | 37

Mushroom duxelles, prosciutto, fig, black garlic mushroom sauce, pomme purée, seasonal vegetables

Moroccan Lamb Shank | 42

Braised lamb, cumin, cinnamon, orange, mint, couscous, apricots, dates, braised vegetables

Frutti di Mare | 35

Linguine, shrimp, bay scallops, mussels, cream, fennel, lemon, toasted breadcrumbs

Osso Buco | 38

Braised veal shank, soft polenta, braised vegetables, gremolata

Mushroom Risotto | 28

Roasted wild mushrooms, shallots, garlic, port wine, asparagus, brown butter, parmesan crisps

Add Chicken Souvlaki 11

Add Chermoula Prawns 12

High River Beef Tenderloin | 55

Pomme purée, glazed carrot, harissa mascarpone, roasted hazelnuts, red wine jus

Special of the Day

Chef designed specialty dishes,
ask your server



Enhancements

Chicken Souvlaki 11

Falafel 7

Lamb Koftas 9

Chermoula Prawns 12

Catch of the Day

Ask your server about today's fish selection

Bourtheto style with braised leeks, garlic, paprika, lemon roasted potatoes

Market Price



Forno Pizza

Gluten Friendly Crust 6

Vegan Cheese 2

Margherita | 21

Fior di latte, mozzarella, tomato sauce, fresh basil

Add capicollo or wine salami 4

Prosciutto Fig | 28

Ouzo cream, mozzarella, arugula, balsamic, lemon olive oil, spiced honey

Bianco Funghi | 28

Roasted wild mushrooms, black truffle cream, mozzarella, Italian parsley, lemon

Pizza Feature

Ask your server

