

Our Heritage



THE STORY OF THE PIZZA OVEN

The origin of the Wood Burning Oven leads us back to the origin of Bread when the only way to bake Bread was by means of a Wood Burning Brick Oven. The Wood Burning Brick Oven provides food with a wholesome flavour that cannot be achieved with other types of cooking.

As its name suggests, 'Forno Italiano' means 'Italian Oven'. With its birthplace in Italy, Pizza was originally considered a peasant food but became so popular that today it is available and enjoyed worldwide by all.

At Forno Italiano we offer traditional Italian Wood Fired Pizza and a variety of authentic Italian specialties. We use only the freshest ingredients and all our dishes are prepared with great care in our traditional Wood Burning Oven.



Cucina Italiana

*All images in this menu are for illustrative purposes only.
Food from our kitchen may contain Seafood Allergens.

 Suitable for Vegetarians

Starters

NEW *Switch your base for a Banting / Cauliflower base for an extra R25

Garlic Focaccia  **35**

Thin base Pizza topped with Garlic & Herbs

Peppadew® Feta Focaccia  **45**


Thin base Pizza topped with Peppadew®, Feta & Olives

Cheesy Garlic Focaccia  **50**

Garlic Focaccia topped with Mozzarella Cheese

Fegatini di Pollo **42**


Chicken Livers prepared with Tomato & Herbs, served with fresh Bread

Halloumi Cheese  **45**

Grilled Halloumi fingers served with Sweet Chilli Sauce

Calamari **54**

Imported Calamari grilled in a creamy Lemon Butter Sauce

Potato Skins  **25**

Potato Skins Served with a Dollop of Sour Cream, Guacamoli and Salsa

With Bacon **40**



Salads

Greek Salad 

Crispy Lettuce, Tomatoes, Peppers, Onions & Cucumber all tossed together & topped with Feta & Olives

Table **60**

***Add Avo 18**

Side **42**

***Add Avo 12**

Halloumi & Peppadew® Salad  **65**

Pan-fried Halloumi mixed with Peppadews®, Parsley & Rocket. Finished off with our secret Dressing

***Add Avo** **12**

Chicken Pasta Salad **59**

Penne Pasta topped with strips of grilled Chicken served on an Italian Salad with spicy Dressing

Add Bacon **16**

Chicken, Bacon, Avo & Feta Salad **84**

A delicious mix of crispy Lettuce, Tomatoes, Peppers, Onions & Cucumber topped with grilled Chicken Breast, Bacon, Feta & *Avo



House Pasta

Served with your choice of Linguine, Penne, Spaghetti, Fettuccine

Bolognaise 69

Topside Mince, Italian Tomato & our secret mixture of Herbs

Napolitana  64

Our famous homemade traditional Italian Tomato based Sauce recipe


Arrabiata  64

Our famous Napolitana Sauce with Onion, Chilli & Garlic

Mafiosa 79

Chicken Livers prepared the Italian way with Tomato, Chilli, Herbs & Garlic

Add Bacon 15

Spinaci  79

Spinach, Bacon, Cream & Cheese deliciously bound together

No Bacon option 64


Con Pollo 79

Cubed Chicken Breast, Mushrooms & Tomato, prepared with Cream & Chilli



Gourmet Pasta

Choose between Linguine / Penne / Spaghetti / Fettuccine

Gnocchi e Formaggio  99


Gnocchi tossed in a creamy Cheese Sauce, drizzled with homemade Basil Pesto & topped with shaved Parmesan or your choice of Sauce (Napolitana, Alfredo, Bolognaise, Mafioso)

Carbonara 84

Our secret blend of Cream, Bacon, Cheese & Egg to compliment your favourite Pasta

Puttanesca 84

A delicious blend of Tomato, Anchovies, Olives & Garlic with your choice of Pasta

Olio d' Oliva  74

Olive Oil, Parmesan & Garlic with fresh Green Chillies, bound together & served with your choice of Pasta

Alfredo 89

A decadent dish made with Ham, Mushrooms, Cream & Cheese

Chicken & Bacon 89

Strips of Chicken Breast & Bacon, prepared with Cream & a hint of Garlic

Risotto  75

Rice, Risotto style, with sautéed Mushrooms & Sundried Tomato, done with homemade Vegetable Stock & a dash of fresh Cream. Topped with shredded Basil Leaves & served with a side Salad



* Avocado availability is subject to seasonal fluctuations

Baked Pasta

Beef Lasagne 84

Layers of Topside Mince, homemade creamy Cheese Sauce & tender Lasagne Pasta covered in Cream & topped with melted Cheese

Vegetarian Lasagne 68

Our Vegetables of the day, fresh Cream & homemade Cheese Sauce, topped with melted Cheese

Penne Al Forno 84

Grilled Chicken Strips & Penne covered in Napolitana Sauce & Basil Pesto, topped with Mozzarella Cheese & baked to perfection

Beef Ravioli 99

Pockets of Pasta filled with Ground Beef, served in a traditional Italian Tomato based Sauce

Butternut and Sage Ravioli 99

Pockets of Pasta filled with Roasted Butternut, served in a creamy Sage Sauce



House Pizza

Can't decide? Try half and half!
Add R20 for Calzone

*Switch your 30cm base for a Banting or Cauliflower base for an extra R25



Margherita	64	74
Mozzarella & Tomato		

Formaggi	69	89
Mozzarella, Cheddar, Feta, Garlic & Herbs		

Tropicale	68	84
Mozzarella, Bacon & Banana		

Vegetarian	64	74
Mozzarella, Mushrooms, Onions, Green Pepper, Peppadews®, Feta Cheese & Olives		

Regina	64	74
Mozzarella, Ham & Mushrooms		

Hawaiian	64	74
Mozzarella, Ham & Pineapple		

Mexicana	74	94
Mozzarella, Peppers, Onion, homemade Bolognese & Chilli		

Chicken Mayo	74	94
Mozzarella & creamy Chicken Mayonnaise		

Gourmet Pizza

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Siciliana Mozzarella, Olives, Anchovies & Capers	73	94
Biltong Sliced Beef Biltong, crushed Garlic, Cheddar & *Avo	79	109
Carnivoro Mozzarella, Ham, Salami & Bacon	79	109
Paradise Mozzarella, Mushrooms, Bacon, Onion, Garlic, Olives, Feta & *Avo	79	109
Bacon, Feta & Avo Mozzarella, Bacon, Feta & *Avo	74	99
Pollo Picante e Avo Mozzarella, spicy marinated Chicken & *Avo	74	99
Supremo Mozzarella, Mushrooms, Ham, Bacon, Green Peppers, Olives, Garlic & Chilli	81	112
Al Capone Mozzarella, Steak, Salami, Halloumi Cheese, Sweet Chilli Sauce & Rocket	98	124
Frutti de Mare Mozzarella, Calamari, Prawns, Mussels, Onions & Garlic	92	124
Gambero Mozzarella, Prawns, Garlic, Onion & Peri-Peri Sauce	86	114
Salami Mozzarella, Salami, Mushrooms & Olives	76	104
Quattro Stagioni Mozzarella, Mushrooms, Ham, Artichokes & Olives	76	104
Costolette (Rib) Mozzarella & deboned Spare Ribs, marinated in our secret recipe	68	96
Chicken Mayo & Bacon Mozzarella, Chicken & Bacon with creamy Mayonnaise	74	99
Bistecca Mozzarella, strips of Steak, Mushrooms & Green Pepper	77	104
Extras		
Garlic / Chilli / Sauce	8	11
Mushrooms / Onion / Olives / Rocket / Green Pepper / Pineapple Tomato / Peppadews® / *Avo / Artichokes / Banana / Butternut	11	16
Mozzarella / Cheddar / Feta / Halloumi / Anchovy / Chicken Salami / Ham / Chicken Livers / Bacon / Mince / Rib Meat Calamari / Steak / Chouriço / Biltong / Bolognaise	15	21
Prawns / Parma Ham	19	25

Fish

Fish “Florentine”

119

Grilled Fish (Kingklip or Sole) topped with sautéed Spinach & Cheese Sauce & oven baked. Served with homemade Chips or Savoury Rice & sprinkled with fresh Herbs

Kingklip in Phyllo Pastry

119

Grilled Kingklip topped with Spinach & creamy Mushrooms, wrapped in Phyllo Pastry & baked in the oven. Accompanied by creamed Potato & Italian Side Salad

Specialities

Pasta Gambero

104

Shelled Prawns tossed in a fresh Basil, Garlic & a hint of Chilli flavoured Tomato Sauce. Finished off with a dollop of fresh Cream & shaved Parmesan. Served with your choice of Pasta

Calamari Pasta

104

Your choice of Pasta. Flash fried Calamari with Olive Oil, Capers, Anchovies, fresh Garlic & Parsley, with a chunky Tomato & Basil Sauce

Pasta Pescatore

104

Calamari, Prawns & Mussels, prepared with Tomato & served with your choice of Pasta

Chicken

Chicken Cacciatora

99

A traditional Italian Chicken dish made of grilled Chicken Fillet, infused with Olive Oil, fresh Garlic, Thyme & Rosemary. Served with Buttered Polenta & Oven Roasted Butternut

Chicken Wings

Our delicious Chicken Wings served with your choice of flavour

4 pieces 25 | 8 pieces 48 | 16 pieces 95

WHAT'S YOUR FLAVOUR?

Portuguese Peri-Peri, Spicy Buffalo Style, Sticky BBQ, Honey Mustard, Garlic

Sides

Rice 29 | Veggies 29 | Salad 29 | Chips 29

Burgers

Add chips for R15

Classic Burger	34
150g Beef Patty, Onion, Tomato, Pickles & Mayonnaise	
Classic Cheese Burger	39
150g Beef Patty, Cheese, Onion, Tomato, Pickles & Mayonnaise	
Bacon & Cheese Burger	49
150g Beef Patty, Cheese, Bacon, Onion, Tomato, Pickles & BBQ Sauce	
Blue Cheese Burger	49
150g Beef Patty, Blue Cheese, Onion, Tomato, Pickles & Mayonnaise	
Guacamole & Cheese Burger	54
150g Beef Patty, Guacamole, Cheese, Bacon, Onion, Tomato, Pickles & Mayonnaise	
Bacon, Buffalo & Cheese Burger	54
150g Beef Patty, Mozzarella, Bacon, fresh Chilli, Italian Relish & Buffalo Sauce	

Meat

Served with your choice of Chips, Rice or Vegetables

Osso Buco Style Beef Shin 114

Soft Beef Shin braised with Carrot, Celery, Onion, Garlic, Red Wine & peeled Tomatoes. Enhanced with Oregano & Thyme. Served with any Pasta, Rice or Gnocchi

Eisbein 119

A generous portion of Eisbein, prepared according to our traditional recipe, finished off in our Wood Burning Oven to a delightful crisp

Pork Ribs

500g 84 1kg 154

Sirloin Steak

Grilled: Flame grilled & basted to your specification

Oven Roasted: Rubbed with Olive Oil, Black Pepper, fresh Garlic, coarse Salt & fresh Origanum, roasted to your specification in our Wood Burning Oven

200g 99 300g 129

T-Bone Steak (500g) 139

Grilled: Flame grilled & basted to your specification

Oven Roasted: Prepared in our Wood Burning Oven after being smothered in Olive Oil, Black Pepper, fresh Garlic, Origanum & coarse Salt, roasted the way you like it

Lamb Shank 149

Slow cooked in Olive Oil, fresh Garlic, Rosemary & squeezed Lemon, until the Meat falls off the Bone



Desserts

Ice-Cream & Chocolate Sauce	29
Vanilla Ice-Cream drizzled with a rich, smooth Chocolate Sauce	
Tiramisu	49
Finger Biscuits soaked in Whipped Cream, Rum & Coffee, layered with Mascarpone Cheese	
Italian Kisses	39
Four domes of Italian Ice-Cream covered in a creamy Milk Chocolate, served with your choice of Whipped Cream or Ice-Cream	
Tartufo La Veneziana	32
Traditional Italian Tartufo filled with Cassata Ice-Cream, wrapped in Chocolate Ice-Cream & dusted with Cocoa	
Tartufo San Carlone	39
A beautiful handmade Tartufo made of Cassata Ice-Cream surrounded by Tiramisu Ice-Cream, coated in Chocolate & crushed Nuts	
Waldorf Gateaux	42
Pecan Nut Ice-Cream rolled in crushed Nuts & decorated with Chocolate	
Panna Cotta	33
Served with a Mixed Berry Compote. If you haven't tasted it yet, it is about time!	

Cold Beverages

Valpré 500ml	21
Valpré 750ml	32
Soft Drinks	21
Tisers / Ice Tea	23
Juices*	24
Milkshakes	29
Magnum Milkshake*	39

Hot Beverages

Espresso	15
Double Espresso	19
Cappuccino	24
Americano	16
Café Latte	24
Five Roses / Rooibos Tea	18
Hot Chocolate	29

* Subject to availability. Enquire with your waitron about our range

Alcoholic Beverages

Beers

Castle / Castle Lite	22	Heineken	27
Peroni	27	Windhoek	27
Black Label	22	Windhoek Draught	29
Amstel	27	Millers	27
Hansa	22		

Rum (Single)

Captain Morgan	19
Bacardi White	18
Malibu	18
Spiced Gold	18
Red Heart	19

Whisky

Bells	20
J&B	20
Jameson	25
Jack Daniels	29
Johnnie Walker Black	29
Johnnie Walker Red	21

Brandy (Single)

Klipdrift	18
Richelieu	18
KWV	19

Drugs

Caipirinha 99
Fresh Lime & Sugar muddled with Premium Cachaca

Sangria 99
The Spanish classic served chilled with a Tropical finish

Gin

Gordon's	19
Tanquery	24
Bonbay Sapphire	24



Wine List



Carafe: 250ml

White Wine

	Bottle	Carafe
Robertson Beaukett	101	34
Van Loveren Sauvignon Blanc	101	
Spier Chardonnay	121	
Festa Sauvignon Blanc	99	34
Festa Chenin Blanc	97	33
Maria Saudade Verde White	140	

Sparkling Wine

Pongracz	201	
Pongracz Rosé	231	
JC Le Roux Le Chanson	131	
JC Le Roux La Domaine	131	

Rosé Wine

Robertson Rosé	104	36
Maria Saudade Verde Rosé	170	
Festa Rosé	99	35

Red Wine

KWV Classic Pinotage	144	50
Durbanville Hills Cab Sauvignon	171	
Festa Merlot	111	39
Festa Red Blend	111	39

