

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.

Welcome to our Italian Kitchen!

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



*Switch your base for a Banting / Cauliflower base for an extra R25		
Garlic Focaccia Thin base Pizza topped with Garlic & Herbs	R35.00	
Cheesy Garlic Focaccia Garlic Focaccia topped with Mozzarella Cheese	R50.00	
Peppadew [®] Feta Focaccia <i>⁽⁷⁾</i> Thin base Pizza topped with Peppadew [®] , Feta & Olives	R45.00	
Minestrone Soup 🧭 🔊 Italian Vegetable Soup flavoured with Tomato & Olive Oil	R35.00	
Pomodoro Soup Homemade Cream of Tomato Soup, served with fresh Bread	R35.00	
Fegatini di Pollo Chicken Livers prepared with Tomato & Herbs, served with f	R40.00 iresh Bread	
Halloumi Cheese Grilled Halloumi fingers served with Sweet Chilli Sauce	R45.00	
Calamari Imported Calamari grilled in a creamy Lemon Butter Sauce	R54.00	
Potato Skins	R19.00	
Thinly sliced, lightly fried & covered in Cheddar Cheese With Bacon	R36.00	



Greek Salad 🖉

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

Table Single R64.00 R43.00

*Add Avo *Add Avo R18.00 R10.00

Italian Salad 🖉 💵

A mix of garden fresh Lettuce with Radicchio, Red Pepper, Green Pepper, Cherry Tomatoes & Spring Onion. Served with our traditional Italian Dressing

Table Single R59.00 R39.00

Caprese Salad 🖉

R52.00

Mozzarella Cheese, Tomatoes & Basil sprinkled with Olive Oil

Halloumi & Peppadew[®] Salad Ø R62.00

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

*Add Avo

R10.00

Chicken Pasta Salad

Penne Pasta topped with strips of grilled Chicken & a spicy Dressing

Add Bacon

Chicken, Bacon, Avo & Feta Salad

A delicious mix of crispy Lettuce, Tomatoes, Peppers, Onions & Cucumber topped with grilled Chicken Breast, Bacon, Feta & *Avo R55.00

R16.00

R77.00

* Avocado availability is subject to seasonal fluctuations

House Pasta

Choose between Linguine / Penne / Spaghetti / Fettuccine

Bolognaise Topside Mince, Italian Tomato & our secret mixture of Herbs

Napolitana
R58.00
Our famous homemade traditional Italian Tomato based Sauce recipe

R68.00

R58.00

Arrabiata 🕖 Our famous Napolitana Sauce with Onion, Chilli & Garlic

MafiosaR73.00Chicken Livers prepared the Italian way with Tomato, Chilli, Herbs & GarlicAdd BaconR16.00

SpinaciR78.00Spinach, Bacon, Cream & Cheese deliciously bound togetherNo Bacon option Ko Bacon option

Con Pollo R78.00 Cubed Chicken Breasts, Mushrooms & Tomato, prepared with Cream & Chilli



Baked Pasta

Choose between Linguine / Penne / Spaghetti / Fettuccine Gluten free option for an extra R25

Gnocchi e Formaggio 🖉 R89.00

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

Carbonara

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

Puttanesca

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

Olio d' Oliva 💋

R69.00

R89.00

R89.00

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

Melanzane & Zucchini Z R69.00

Layers of grilled Brinjal, grilled Zucchini & Lasagne Sheets, with Tomato & Béchamel Sauce, topped with Mozzarella & grated Parmesan Cheese

Alfredo

R89.00

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

Add Onion

R 9.00

Meat Ball

Italian Beef Meat Balls, prepared with Onions & Mushrooms

Chicken & Bacon

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

Risotto 🖉 NEW

R75.00

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

Beef Lasagne

R79.00

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

Chicken Lasagne **R74.00**

Layers of Chicken Breast, creamy Cheese Sauce & tender Lasagne Pasta topped with melted Cheese

Vegetarian Lasagne 7 R68.00

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

Penne Al Forno

R79.00

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

Beef Ravioli

R95.00

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

Butternut and Sage Ravioli / NEW

R95.00

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

R83.00





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

*Switch your 30cm base for a Banting or Cauliflower base for an extra R30



Margherita Mozzarella & Tomato	R49.00	R59.00
Formaggi Mozzarella, Cheddar, Feta, Garlic & Herbs	R63.00	R86.00
Tropicale Mozzarella, Bacon & Banana	R60.00	R81.00
Vegetarian Mozzarella, Mushrooms, Onions, Green Pepper, Peppadews®, Feta Cheese & Olives	R60.00	R81.00
Regina Mozzarella, Ham & Mushrooms	R60.00	R81.00
Hawaiian Mozzarella, Ham & Pineapple	R60.00	R81.00
Mexicana Mozzarella, Peppers, Onion, homemade Bolognaise & Chilli	R65.00	R91.00
Chicken Mayo	R63.00	R88.00

Mozzarella & creamy Chicken Mayonnaise



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

*Switch your 30cm base for a Banting or Cauliflower base for an extra R30	23 cm	30 cm
Siciliana Mozzarella Cheese, Olives, Anchovies & Capers	R71.00	R 92.00
Campo Mozzarella, Salami, Chouriço, Onion, Green Pepper & Garlic	R76.00	R 97.00
Biltong Sliced Beef Biltong, crushed Garlic, Cheddar & *Avo	R76.00	R 97.00
Carnivoro Mozzarella, Ham, Salami, Bacon & Chouriço	R79.00	R105.00
Paradise Mozzarella, Mushrooms, Bacon, Onion, Garlic, Olives, Feta & *A	R79.00	R105.00
Bacon, Feta & Avo Mozzarella, Bacon, Feta & *Avo	R68.00	R 92.00
Pollo Picante e Avo Mozzarella, spicy marinated Chicken & *Avo	R67.00	R 91.00
Supremo Mozzarella, Mushrooms, Ham, Bacon, Green Peppers, Olives, Garlic & Chilli	R79.00	R105.00
Al Capone Mozzarella, Steak, Salami, Halloumi Cheese, Sweet Chilli Sauce & Rocket	R94.00	R115.00
Parma Ham & Rocket Parma Ham & fresh Rocket. A must try!	R79.00	R105.00
Frutti de Mare Mozzarella, Calamari, Prawns, Mussels, Onions & Garlic	R84.00	R110.00
Gambero Mozzarella, Prawns, Garlic, Onion & Peri-Peri Sauce	R79.00	R105.00

* Avocado availability is subject to seasonal fluctuations



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

*Switch your 30cm base for a Banting or Cauliflower base for an extra R30	23 cm	30 cm
Salami Mozzarella, Salami, Mushrooms & Olives	R65.00	R96.00
Quattro Stagioni Mozzarella, Mushrooms, Ham, Artichokes & Olives	R68.00	R94.00
Costolette (Rib) Mozzarella & deboned Spare Ribs, marinated in our secret recipe	R63.00	R86.00
Chicken Mayo & Bacon Mozzarella, Chicken & Bacon with creamy Mayonnaise	R67.00	R91.00
Bistecca Mozzarella, strips of Steak, Mushrooms & Green Pepper	R75.00	R96.00
EXTRAS		
Garlic / Chilli / Sauce	R 8.00	R11.00
Mozzarella / Cheddar / Feta / Halloumi	R15.00	R21.00
Mushrooms / Onion / Olives / Rocket / Green Pepper Pineapple / Tomato / Peppadews® / *Avo / Artichokes Banana / Butternut	R11.00	R16.00
Anchovy / Chicken / Salami / Ham / Chicken Livers Bacon / Mince / Rib Meat / Calamari / Steak Chaurica / Biltong / Balagnaisa	R15.00	R21.00
Chouriço / Biltong / Bolognaise Prawns / Parma Ham	R19.00	R25.00

* Avocado availability is subject to seasonal fluctuations



Meat

Served with your choice of Chips, Rice or Vegetables

Osso Buco Style Beef Shin

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

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

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

300g

T-Bone Steak (500g)

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

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

Chicken Cacciatora

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

R 99.00

R119.00

R125.00

R 90.00

R125.00

R149.00

R 89.00

Fish

Fish "Florentine"

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

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

Pasta Gambero

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

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

Pescatore

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

R109.00

R109.00

R 89.00

R 99.00





Burgers

Classic Burger 150g Patty, Onion, Tomato, Pickles & Mayonnaise **R29.90** Chicken R34.90 Beef

Classic Cheese Burger

150g Patty, Cheese, Onion, Tomato, Pickles & Mayonnaise **R34.90** Chicken R39.90 Beef

Bacon & Cheese Burger 150g Patty, , Cheese, Bacon, Onion, Tomato, Pickles & BBQ Sauce R44.90 Chicken R49.90 Beef

Blue Cheese Burger

150g Patty, Blue Cheese, Onion, Tomato, Pickles & Mayonnaise R44.90 Chicken R49.90 Beef

Guacamole & Cheese Burger

150g Patty, Guacamole, Cheese, Bacon, Onion, Tomato, Pickles & Mayonnaise

Chicken	R49.90
Beef	R54.90

Bacon, Buffalo & Cheese Burger

150g Patty, Mozzarella, Bacon, fresh Chilli, Italian Relish & Buffalo Sauce

Chicken		
Beef	12	

R49.90 R54.90





Our delicious Chicken Wings served with your choice of flavour

4 pieces 8 pieces 16 pieces 32 pieces R 25.00 R 48.00 R 95.00 R175.00

WHAT'S YOUR FLAVOUR?

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



¹/₂ kg Pork Ribs 1 kg Pork Ribs R 79.00 R149.00

Sides

Rice Veggies Salad Chips R 19.00 R 25.00 R 25.00 R 25.00

RIDDIES MENU

	555555555555555555555555555555555555555	555555	
1	Chicken Strips	R40.00	
	Kiddies Ribs	R40.00	
	Penne Bolognaise	R40.00	2
	Mozzarella & Tomato	0.000	
	Cheesy Penne Mozzarella, Cheddar & Feta Cheese	R40.00	u.
	Kiddies Milkshake	R 19.00	
	Nutella and Ice-Cream Pizza	R39.00	
	Delicious thin Pizza base covered in Nutella & to	pped	7
	with a dollop of Ice-Cream or Cream. Add Banana R9		
	Caramel Pizza	R30.00	il.
	Delicious thin Pizza base covered in Caramel & C	Cream.	
	Served with Cream or Ice-Cream Add Banana R9		
h	TAX Comphisses		
(A	THE CONCERDADOOD)
			5
111			
	Make your own pizza! R3	9.00	
	Choose any 2 toppings Ham OR Bacon AND Mushroom OR Pineapp		J
	Make it, hame it, Er	joy it!	



Ice-Cream & Chocolate Sauce

Vanilla Ice-Cream drizzled with a rich, smooth Chocolate Sauce

Tiramisu

Finger Biscuits soaked in Whipped Cream, Rum & Coffee, layered with Mascarpone Cheese

Italian Kisses

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

Traditional Italian Tartufo filled with Cassata Ice-Cream, wrapped in Chocolate Ice-Cream & dusted with Cocoa

Tartufo San Carlone

A beautiful handmade Tartufo made of Cassate Ice-Cream surrounded by Tiramisu Ice-Cream, coated in Chocolate & crushed Nuts

Waldorf Gateaux

Pecan Nut Ice-Cream rolled in crushed Nuts & decorated with Chocolate

Profiterole

Pastry Puffs filled with homemade Vanilla Custard or homemade Chocolate Custard drizzled with Chocolate Sauce & topped with Icing Sugar

Panna Cotta

Served with a Mixed Berry Compote. If you haven't tasted it yet, it is about time!

R45.00

R30.00

R40.00

R26.00

R36.00

R29.00

R39.00



R30.00

Cold Beverages

	500ml	750ml
Valpré (Still / Sparkling)	R17.00	R28.00
S. Pellegrino		R49.00
Aqua Panna		R49.00
	330ml	
Soft Drinks	R18.00	6. 9 M
	1.5-5	
Juices*	R19.00	
Milkshakes	R23.00	Jan States
Magnum Milkshake*	R36.00	States State
		A THE A
Tisers / Ice Tea	R22.00	
Tisers / Ice Tea	R22.00	111000

Hot Beverages

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R16.00 R24.00 R16.00 R24.00 R18.00 R29.00 R29.00

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

Alcoholic Beverages

Beers			
Castle / Castle Lite	R20.00	Heineken	R25.00
Peroni	R25.00	Windhoek	R25.00
Black Label	R20.00	Windhoek Draught	R27.00
Amstel	R25.00	Millers	R25.00
Hansa	R20.00		
Rum (Single)		The second	AL SING
Captain Morgan	R17.00		
Bacardi White	R17.00 R16.00		
Malibu	R16.00		
Spiced Gold	R16.00		
Red Heart	R10.00 R17.00		
	K 1/.00		
Whisky	A CONTRACTOR		
Bells	R18.00		
J&B	R18.00		
Jameson	R23.00		
Jack Daniels	R29.00		
Johnnie Walker Black	R27.00		
Johnnie Walker Red	R19.00		
Brandy (Single)			200
Klipdrift	R15.00	AT Da	3/1/ >
Richelieu	R15.00	Call Strate	
KWV	R17.00	P WINT IN	as h
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Jugs		I CONTRACTOR	
Caipirinha	R95.00	d'and	The second
Fresh Lime & Sugar muddled with I	atter - Destablish	a	10
Sangria Tha Spanish classic served chilled	R90.00	nish	
The Spanish Classic served chilled			N



Carafe: 220ml

White Wine	Bottle	Carafe
Robertson Beaukett	R 89.90	R29.90
Van Loveren Sauvignon Blanc	R109.90	
Spier Chardonnay	R119.90	194 (State 1
Festa White Blend	R104.90	R32.90
Festa Sauvignon Blanc	R118.90	R43.00
Festa Chenin Blanc	R 86.90	35
Maria Saudade Verde White	R188.90	
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Sparkling Wine

Pongracz	R199.90
Pongracz Rosé	R229.90
JC Le Roux Le Chanson	R119.90
JC Le Roux La Domaine	R119.90

Rosé Wine

Robertson Rosé Durbanville Hills Merlot Rosé Maria Saudade Verde Rosé

R 79.90 R29.90 R109.90 R188.90

Red Wine **KWV Classic Pinotage** R139.90 **Porcupine Ridge Merlot** R124.90 **Barista Coffee Pinotage** R144.90 Durbanville Hills Cab Sauvignon R169.90 **Robertson Wolkloof Shiraz** R189.90 **Beresford Red Blend** R184.90 R114.90 Festa Merlot **Festa Red Blend** R 99.90

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Classic Cocktails	
Mojito Fresh Mint & Lime muddled with Rum & charged with Soda	R45.00
Long Island Ice Tea Rum, Gin & Tequila shaken cold with Vodka & Lemon Juice. Strained over cubed Ice & Ginger Ale	R50.00
Mai-Tai Rum shaken hard with Amaretto Liqueur & Pineapple Juice. Splashed with fresh Lime	R45.00
Sex on the Beach A large measure of premium Vodka & Peach Liqueur shaken ice co with fresh Cranberry & Pineapple Juice. Poured tall over Ice	R43.00
Caipirinha Cachaca muddled with fresh Lime & Sugar stirred through crushed	R35.00
Cosmopolitan Citrus Vodka & Vodka shaken with fresh Lime & Cranberry Juice	R45.00
Strawberry Daquiri Rum spun frozen with Strawberry & a twist of Lime	R45.00
Mango Daquiri Rum spun frozen with Mango & a twist of Lime	R45.00
Pina Colada Rum spun frozen with Coconut, fresh Cream & Pineapple Juice	R45.00
Exotic Cocktails	
Summer Paradise Vodka with Peach Schnapps topped with Cranberry Juice	R47.00

Passion PunchR42.00Vodka with Passion Fruit, Fruit Cocktail Juice & a dash of Grape Juice

Blue Hawaiian R47.00 Blue Curacao & White Rum topped with Mango Juice & Coconut Cream

Tropical Island R45.00 Blue Curacao, Strawberry Liqueur & Banana Liqueur topped with Sprite & a dash of Passion Fruit

Ocean Mist R45.00 Blue Curacao, Lime & Malibu, shaken with Ice & strained into a Martini glass

Virgin Cocktails

0% Alcohol

Virgin Strawberry Daquiri

Crushed Strawberries, Strawberry Juice & a splash of Lime, blended with crushed Ice

Pina Colada

Fresh Pineapple blended smooth with Coconut Milk & chilled Pineapple Juice

Cosmo Crush

Cranberry Juice shaken with Orange Curacao & freshly squeezed Lime Juice. Served tall over crushed Ice & finished off with a Citrus twist

Caramel Crunch Frappé

Espresso spun with cold Milk & crushed Ice & flavoured with Caramel. Topped with Cream, Caramel Sauce & Caramel Biscuit

Virgin Mojito

Fresh Mint & Lime Syrup muddled & charged with Soda

R35.00

R35.00

R30.00

R38.00

R25.00



R25.00
R27.00 wn
R35.00
R20.00
R25.00
R29.00
R27.00
R25.00
R22.00
R25.00
R20.00
R20.00



WILGEHEUWEL www.fornoitaliano.co.za

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For Franchise Opportunities visit www.adegas.co.za