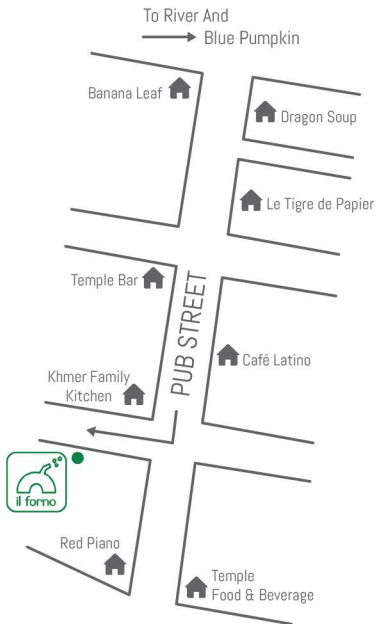


HERE WE ARE



ST. THE ALLEY OF PUB STREER, SIEM REAP



-Delivery-

ITALIAN
EATERY
&
WINERY

+855 (0) 63 763 380 / (0) 78 208 174

WWW.ilforno.restaurant

STARTERS

BRUSCHETTE

Garlic & Olive Oil, Tomato, Pesto,
Spicy Eggplant Mousse

✓ \$4

BRUSCHETTE CALAMARI

With Calamari Ragout

\$6,5

GRILLED VEGETABLES WITH PESTO

Grilled Eggplant, Zucchini, Capsicum,
Tomatoes & Pesto

✓ \$5,5

CAPRESE

Fior di Latte Mozzarella, Fresh Tomatoes,
Basil & Extra Virgin Olive Oil

✓ \$7

PARMA WRAP

Fior di Latte Mozzarella wrapped
in Parma Ham

\$8,5

TUNA CARPACCIO

Imported Sashimi Grade Tuna
with Citrus Vinaigrette

\$10

CHEESE PLATTER

Taleggio, Spicy Primo Sale, Pecorino,
Gongorzola, Fior di Latte, Mozzarella,
Honey, Nuts & Pears

✓ \$12

SEAFOOD GRAND PLATTER

Fresh Tuna Carpaccio, Marinated Seabass & Prawns

\$14

MAINS

FILETTO ALLA PIASTRA

250 gr. Imported Premium Beef Fillet
Grilled to your Liking

\$18,5

FILETTO DI PARMA AI PORCINI

250 gr. Imported Premium Beef Fillet wrapped
in Parma Ham with Porcini Mushrooms Sauce

\$26

FILETTO AL PEPE VERDE

250 gr. Imported Premium Beef Fillet in
Creamy Marsala Sauce and Green Pepper

\$22

SCALOPPINE DI POLLO AI PORCINI

Chicken Breast with Porcini Mushrooms Sauce
and Mashed Potatoes

\$11,5

ROSTICCIANA

500 gr. Marinated Pork Ribs in Honey
and Mustard Sauce served with Fried Spinach

\$13,5

FILETTO DI SPIGOLA IN CROSTA

Crispy Seabass Fillet with Spinach & Mash
Potatoes & Balsamic Cherry Tomatoes

\$15

TONNO SCOTTATO

Seared Tuna Steak
with Rucola & Tomato salad

\$15

GOURMET BURGER

150gr. Tenderloin and Shoulder Patty, Scamorza,
Crispy Bacon, Tomato, Lettuce, French Fries

\$9,5

SALADS



ITALIAN

Mixed Salad, Organic Cherry Tomato,
Parmesan Shavings

✓ \$4,5

GORGONZOLA

Mixed Salad with Gorgonzola, Nuts & Apples

✓ \$7

APOLLO

Mixed Salad with Chicken Breast, Bacon,
Tomatoes & Parmesan Shavings

\$8

TUNA

Seared Tuna Salad with Black Olives
& Parmesan Shavings

\$10

PASTAS - Gluten Free Option Available

SPAGHETTI OR PENNE POMODORO

Fresh Tomato Sauce

✓ \$6

HOMEMADE TAGLIOLINI AL PESTO

Pesto with Green Beans and Potato

✓ \$7,5

HOMEMADE TAGLIATELLE BOLOGNESE

Traditional Meat Ragout

\$8

HOMEMADE BUCATINI ALL'AMATRICIANA

Fresh Tomato Sauce, Pecorino, Guanciale & Chillies

\$9

HOMEMADE GNOCCHI 4 CHEESE

Potato Dumplings in Cheese Sauce

✓ \$10

TAGLIOLINI NERI GAMBERI E ZUCCHINE

Homemade Black Ink Tagliolini
with Prawns & Zucchini

\$11

MALTAGLIATI AL RADICCHIO E SALSICCIA

Homemade Maltagliati with Radicchio e Salsiccia

\$10

GNOCCHI AI FUNGHI

Potato Dumplings with Mushrooms & Saffron

✓ \$10,5

RAVIOLI DI PESCE

Homemade Ravioli with Prawns
& Seabass in Prosecco Sauce

\$12

- PASTAS -



TORTELLI ALLA BOSCAIOLA \$11,5
Meat Stuffing in Porcini, Parma Ham & Cream Sauce

TORTELLI AL PROSCIUTTO CRUDO \$11
Parma Ham and Ricotta in Pink Sauce

PAPPARDELLE CON POLPETTE \$10
Homemade Pappardelle with Meatballs
in Fresh Tomato Sauce

SPAGHETTI AI FRUTTI DI MARE \$13
Spaghetti with Prawns, Squid, Clam & Mussels
in Fresh Tomato Sauce or in White Wine Sauce

GNOCCHI O PENNE ALLA NORMA  \$11
Homemade Potato Dumplings or Penne
with Fried Eggplant, Fresh Tomato Sauce,
Fresh Mozzarella & Basil

RAVIOLI ZENZERO, RICOTTA E ARANCE  \$10
Homemade Ravioli with Ricotta,
Ginger & Orange Zest

MELANZANE ALLA PARMIGIANA  \$8,5
Fried Eggplant baked with Tomatoes, Mozzarella & Parmesan

GNOCCHI ALLA SORRENTINA  \$9
Homemade Potato Dumplings with Tomato,
Mozzarella & Basil

LASAGNE "IL FORNO" \$9
Homemade Lasagne
with Besciamella & Bolognese Sauce

LASAGNE "VEGETARIANE"  \$8
Homemade Lasagne with Besciamella,
Grilled Eggplant & Zucchini

CANNELLONI  \$9
Homemade Cannelloni filled with Fresh Ricotta,
Spinach & Besciamella

- FROM THE OVEN -





PIZZA

BIANCA	M \$4	L \$6
Rosemary, Extra Virgin Olive Oil & Rock Salt		
MARINARA	M \$5,5	L \$7,5
Tomato Sauce, Garlic, Black Olives, Oregano		
MARGHERITA	M \$6,5	L \$8,5
Tomato Sauce, Mozzarella & Basil		
NAPOLI	M \$7,5	L \$10
Tomato Sauce, Mozzarella, Capers, Anchovies & Black Olives		

PIZZA

FUNGHI	M \$8	L \$10,5
Tomato Sauce, Mozzarella & Mushrooms		
SALAME	M \$8	L \$10,5
Tomato Sauce, Mozzarella & Salame, Spicy or Not		
VEGETARIANA	M \$7,5	L \$10
Tomato Sauce, Mozzarella, Grilled Eggplant, Zucchini and Capsicum		
CALZONE	M \$9,5	L \$12,5
Pizza Wrap with Tomato Sauce, Mozzarella, Mushrooms & Cooked Ham		
4 FORMAGGI	M \$10,5	L \$13
Taleggio, Scamorza, Gorgonzola & Mozzarella		
4 STAGIONI	M \$10	L \$13
Tomato Sauce, Mozzarella, Cooked Ham, Artichokes, Mushrooms & Black Olives		
PROSCIUTTO & FUNGHI	M \$8,5	L \$10,5
Tomato Sauce, Mozzarella, Mushrooms & Cooked Ham		
SALSICCIA E SCAMORZA	M \$10	L \$12
Mozzarella, Scamorza & Fresh Sausage		
RICCA	M \$10,5	L \$13
Tomato Sauce, Fior di Latte Mozzarella, Rucola, Parma Ham, Parmesan Shavings		
FRUTTI DI MARE	M \$10	L \$13,5
Tomato Sauce, Mozzarella, Squid, Prawns & Mussels		

- SPARKLING AND DESSERT -

CUVÉE LOUNGE, PROSECCO, ASTORIA, Veneto \$25

IL VINO DEI POETI, PROSECCO ROSATO, BOTTEGA, Veneto \$35

MOSCATO D'ASTI, MOSCATO, BAVA, Piemonte \$29



- WHITE & ROSÉ WINE -

CAMPOGRANDE, ORVIETO, SANTA CRISTINA, Umbria \$23

COR DE CHASSE, GAVI DI GAVI, BAVA, Piemonte \$35

SAN ANGELO, PINOT GRIGIO, BANFI, Toscana \$42

ROSAPASSO, PINOT NOIR, BISCARDO, Veneto \$33

- RED WINE -

COL DI SASSO, CABERNET SAUVIGNON, BANFI, Toscana \$27,5

MONTEPULCIANO D'ABRUZZO, TALAMONTI, Abruzzo \$29

BROLIO, CHIANTI CLASSICO, BARONE RICASOLI, Toscana \$55

AMARONE CLASSICO, BISCARDO, Veneto \$85

- WINE LIST -