



ITALIAN
IN TURKS & CAICOS
IL FORNO

DA DIVIDERE - SOMETHING TO SHARE

Experience Italy on your plate, with every dish carefully prepared using fresh, seasonal ingredients and traditional flavors that capture the essence of Italian cuisine.

OLIVES ^{VE}	8
<i>Gaeta olives, Nocellara olives, chili, garlic, oregano.</i>	
DOUGH BALLS ^V CLASSIC	8
<i>6 dough balls, garlic butter.</i>	
AL FORNO	12
<i>6 dough balls, mozzarella, Parmigiano.</i>	
DOPPIO	18
<i>12 dough balls, garlic butter, pesto, tomato harissa.</i>	
PANE ^V	12
<i>Neapolitan-style garlic bread.</i>	
TOMATO, GARLIC, AND BASIL	12
MOZZARELLA AND PROVOLONE	14
SCARPETTA ^V	14
<i>Sweet tomato and garlic sauce, garlic bread.</i>	

ANTIPASTI - STARTERS

TONNO CRUDO	22
<i>Tuna, olive oil, lemon, capers.</i>	
POLPO GRIGLIATO	24
<i>Charred octopus, chickpea purée, kale, salami.</i>	
VITELLO TONNATO	24
<i>Roast veal top, tuna, caper sauce.</i>	
POLPETTE ALLA NAPOLETANA	22
<i>Beef meatballs, Pecorino Romano, tomato and basil sauce.</i>	
FRITTO MISTO	24
<i>Calamari, shrimp, cod, artichoke, garlic-lemon aioli.</i>	
ARANCINI SICILIANI ^V	18
<i>Rice balls, mozzarella, green peas, pomodoro sauce.</i>	

PASTA & RISOTTO

TAGLIOLINI AL FRUTTI DI MARE	42
<i>Squid ink tagliolini, calamari, mussels, shrimp, white wine, basil.</i>	
LASAGNA AL FORNO	40
<i>Fresh pasta, beef ragù, béchamel, Parmigiano, Pecorino Romano, mozzarella.</i>	
FETTUCCINE ALLA BOLOGNESE	34
<i>Slow-cooked beef ragù, tomatoes, ricotta cheese, basil.</i>	
RISOTTO GAMBERONI	45
<i>Carnaroli rice, jumbo prawns, lemon, Italian parsley.</i>	
GNOCCHI AL TARTUFO ^V	32
<i>Potato gnocchi, TCI mushrooms, black truffle paste, Pecorino Romano.</i>	
RISOTTO PRIMAVERA ^V	32
<i>Risotto, asparagus, sugar snap peas, caramelized garlic, extra virgin olive oil.</i>	
RAVIOLI DI ZUCCA ^V	32
<i>Pumpkin ravioli, Parmigiano, mushroom soffritto, salsa blanca.</i>	

SECONDI - MAINS

BRANZINO AL FORNO	42
<i>Baked branzino, lemon, olive oil, garlic, cherry tomatoes, herbs.</i>	
ARAGOSTA ALLA GRIGLIA	52
<i>Grilled spiny lobster, herbs, roasted vegetables.</i>	
GAMBERI E FAGIOLI	40
<i>Tiger shrimp, garlic, herbs, cannellini beans, grilled lemon.</i>	
POLLO ALLA PARMIGIANA	35
<i>Breaded chicken cutlet, tomato sauce, mozzarella.</i>	
OSSO BUCO ALLA MILANESE	42
<i>Braised veal shanks, saffron risotto, gremolata.</i>	
TAGLIATA DI MANZO	42
<i>Grilled Mishima Wagyu hanging tender, arugula, aged balsamic.</i>	
MELANZANE ALLA PARMIGIANA ^V	30
<i>Eggplant, Pecorino Romano, provolone, basil pesto.</i>	

INSALATE - SALADS

CLASSIC CAESAR	18
<i>Gem lettuce, Parmigiano, pancetta, anchovies, garlic sourdough croutons.</i>	
Add: Chicken, Shrimp	+6 +8
TRICOLORE ^V	18
<i>Buffalo mozzarella, heritage mixed-variety tomatoes, avocado, basil pesto, fresh basil.</i>	
BURRATA ^V	20
<i>Apulian mozzarella, green beans, semi-dried cherry tomatoes, walnuts, lemon dressing.</i>	
INSALATA DELLA CASA ^V	24
<i>Roasted beetroot, artichokes, cherry tomatoes, figs, Parmigiano, Italian vinaigrette.</i>	
ESTIVA ^V	18
<i>Goat's cheese with tomatoes, beetroot, fine beans, wild rocket, pistachios, honey-mustard dressing.</i>	

CONTORNI - SIDES

ZUCCHINE FRITTE	10
<i>Zucchini fries.</i>	
INSALATA MISTA	10
<i>Mixed green salad: lettuce, tomatoes, cucumber, radish, red onion, Parmigiano Reggiano.</i>	
CAVOLO DA FOGLIA	10
<i>Kale, garlic, extra virgin olive oil.</i>	
PATATINE FRITTE	10
<i>Potato fries.</i>	
BROCCOLETTI	10
<i>Sautéed tenderstem broccoli, fresh red chili, garlic butter.</i>	
PATATE AL FORNO	10
<i>Roasted rosemary, garlic, olive oil potatoes.</i>	

^V – Vegetarian
^{VE} – Vegan

10% service charge and 12% government tax will be added to your final bill.

Allergies and Intolerances
We operate an open-kitchen environment using fresh ingredients, and therefore cannot guarantee that any of our dishes are free from allergens. To ensure that we keep you and your party safe, and to help you enjoy your visit, please discuss any dietary needs with our experienced team.