

IL FORNO

ROOM SERVICE MENU



Breakfast served daily from 6.30am to 11am.
All-day menu available from 11am to 9.30pm.
Dial 800 or scan the QR code overleaf to place your order.

BREAKFAST SELECTION

CONTINENTAL BREAKFAST 25

*Pastries, fresh fruit, cereals.
Coffee or tea, fresh juice.*

FRESH FRUIT BOWL 22

Watermelon, papaya, pineapple, apples, banana, grapes, oranges.

AVOCADO TOAST 18

Neapolitan-style bread, mashed avocado, lemon juice, olive oil, cherry tomatoes.

ITALIAN BENEDICT 20

Two poached eggs, focaccia, prosciutto di Parma, pomodoro, Parmigiano cream.

OATMEAL BOWL 12

Rolled oats, banana, honey, nuts, cinnamon.

COFFEE & TEA

FILTERED COFFEE / DECAFFEINATED COFFEE 6

ESPRESSO 6

CAPPUCCINO 7

LATTE 7

HOT CHOCOLATE 6

SELECTION OF TEAS 6

ENGLISH BREAKFAST, GREEN, HERBAL

FRESH JUICES

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT OR PINEAPPLE JUICE 12

APPLE JUICE 10

PINEAPPLE JUICE 14

BREAKFAST SMOOTHIES

SUNRISE COCONUT MANGO 14

Mango, coconut milk, pineapple, banana.

GREEN ISLAND ENERGIZER 14

Spinach, pineapple, mango, banana, coconut water.

PIZZAS

Discover our menu of mouth-watering Neapolitan-style pizzas. Made using only the finest and freshest ingredients on a soft, delicate crust, each pizza offers a rustic yet irresistible taste of Italy.

THE CLASSICS

MARGHERITA v 18
Tomato sauce, mozzarella, basil, extra virgin olive oil.

CAPRICCIOSA 24
Tomato sauce, mozzarella, prosciutto, mushrooms, artichokes, olives.

QUATTRO FORMAGGI 26
Mozzarella, Gorgonzola, provolone, Parmigiano.

NAPOLETANA 20
Tomato sauce, mozzarella, anchovies, capers, oregano.

DIAVOLA 23
Tomato sauce, mozzarella, salami, chili oil.

FUNGHI v 22
Tomato sauce, mozzarella, fresh TCI mushrooms, parsley.

VEGETARIANA v 22
Tomato sauce, mozzarella, grilled zucchini, eggplant, bell peppers.

THE SIGNATURES

MICA PIZZA E FICHI 26
Tomato sauce, goat's cheese, figs, prosciutto.

AMATRICIANA 24
Mozzarella, tomatoes, bacon, Parmigiano, Pecorino, chili flakes.

TRIPLE PEPPERONI 24
Tomatoes, Italian pepperoni, mozzarella, burrata, chili honey.

FRUTTI DI MARE 28
Mozzarella, tomatoes, calamari, shrimp, clams, mussels, garlic.

INSALATE - SALADS

CLASSIC CAESAR 18
Gem lettuce, Parmigiano, pancetta, anchovies, garlic sourdough croutons.

Add Chicken +6

BURRATA v 20
Creamy Apulian mozzarella, green beans, cherry tomatoes, walnuts, lemon dressing.

INSALATA DELLA CASA v 18
Roasted beetroot, artichokes, cherry tomatoes, figs, Parmigiano, Italian vinaigrette.

CONTORNI - SIDES

PATATINE FRITTE 10
Potato fries.

BROCCOLETTI 10
Tenderstem broccoli, red chili, garlic butter.

PATATE AL FORNO 10
Potatoes, rosemary, garlic, olive oil.

DESSERTS

NUTELLA PIZZA 18
Nutella, banana, strawberries, icing sugar.

CANNOLI 15
Fried pastry, ricotta cream, pistachio, chocolate chips.

PASSION FRUIT PANNA COTTA 14
Strawberries, mint, meringue, passion fruit ice cream.

TIRAMISU 16
Coffee, mascarpone, cocoa.

BEVERAGES

BOTTLED BEERS 7

TURKS HEAD (Lager, Light, IPA)

CORONA EXTRA PALE LAGER

COORS LIGHT LAGER

HEINEKEN 0.0 NON-ALCOHOLIC LAGER (ABV 0.03%)

SOFT DRINKS 4

Coca-Cola | Diet Coke | Sprite | Ginger Ale | Club Soda | Tonic

CHILLED JUICES 6

Orange | Apple | Pineapple | Cranberry | Tomato

PREMIUM WATER

FIJI NATURAL ARTESIAN 8

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.