



-MENU-

RESTAURANT
AND
WINERY



- STARTERS -

BRUSCHETTE (Garlic & Olive Oil, Spicy Eggplant Mousse, Fresh Tomato, Pesto) 	\$4
BRUSCHETTE CALAMARI (Bruschette with Calamari Ragout)	\$6,5
GRILLED VEGETABLES WITH PESTO 	\$5,5
(Grilled Eggplant, Zucchini, Tomatoes & Capsicum with Homemade Pesto)	
CAPRESE (Fresh Mozzarella with Tomatoes & Basil) 	\$7
PARMA WRAP (Fresh Mozzarella Wrapped in Parma Ham)	\$8,5
TUNA CARPACCIO (Imported Sashimi Grade Tuna in Citrus Vinaigrette)	\$10
CHEESE PLATTER 	\$12
(Taleggio, Gorgonzola, Spicy Primosale, Pecorino, Grana Padano, Honey, Pear & Wholenuts)	
SEAFOOD GRAND PLATTER (Fresh Tuna Carpaccio, Marinated Seabass & Prawns)	\$14
CHARCUTERIE GRAND PLATTER	\$18
(Parma Ham, Mortadella, Speck, Salame, Grana Padano, Pecorino, Fresh Mozzarella, Gorgonzola, Walnuts, Honey, Eggplant Mousse, Caramelised Beetroot & Onion)	

- SALADS -

ITALIAN with Cherry Tomatoes & Parmesan Shavings 	\$4,5
GORGONZOLA with Gorgonzola, Wholenuts & Apple 	\$7
APOLLO with Grilled Chicken Breast, Crispy Bacon, Cherry Tomatoes & Parmesan Shavings	\$8
TONNO with Seared Tuna, Black Olives & Parmesan Shavings	\$10

- FROM THE OVEN -

MELANZANE ALLA PARMIGIANA 	\$8,5*
(Oven Baked Eggplant with Mozzarella, Fresh Tomato Sauce & Parmesan)	
GNOCCHI ALLA SORRENTINA 	\$9
(Oven Baked Gnocchi with Tomato Sauce, Mozzarella & Basil)	
LASAGNE "IL FORNO"	\$9
(Homemade Lasagne with Tomato Sauce, Besciamelle & Bolognese Sauce)	
LASAGNE "VEGETARIAN" 	\$8*
(Homemade Lasagne with Tomato Sauce, Besciamelle, Grilled Eggplant & Zucchini)	
CANNELLONI 	\$9*
(Homemade Cannelloni with Ricotta, Spinach, Besciamelle Sauce & Parmesan)	

*PLEASE ALLOW 20 MIN FOR PREPARATION

- LE CLASSICHE -

SPAGHETTI OR PENNE AL POMODORO (Fresh Tomato Sauce) 🍅\$6
SPAGHETTI OR PENNE ALL'ARRABBIATA (Fresh Tomato Sauce with Chillies) 🍅\$6
TAGLIOLINI AL PESTO 🍅 (Homemade Tagliolini with Fresh Pesto, Long Beans & Potatoes)\$7,5
SPAGHETTI ALLA CARBONARA (Eggs, Guanciale, Pecorino & Black Pepper)\$8
TAGLIATELLE ALLA BOLOGNESE (Homemade Tagliatelle with Bolognese Sauce)\$8
BUCATINI ALL' AMATRICIANA (Homemade Bucatini in Fresh Tomato Sauce, with Pecorino, Guanciale & (chillies)\$9
GNOCCHI 4 FORMAGGI (Homemade Potato Dumplings with 4 Cheese sauce) 🍅\$10

- SPECIALITA DEL FORNO -

TAGLIOLINI GAMBERI & ZUCCHINE (Homemade Black ink Tagliolini with Prawns & Zucchini)\$11
MALTAGLIATI AL RADICCHIO E SALSICCIA (Homemade Maltagliati with Spicy Italian Sausage, Radicchio & Cream)\$10
GNOCCHI AI FUNGHI 🍅 (Homemade Potato Dumplings with Mushrooms & Saffron Sauce)\$10,5
RAVIOLI DI PESCE (Homemade Ravioli with Prawns & Seabass Stuffing in Prosecco & Basil Sauce)\$12
TORTELLI ALLA BOSCAIOLA (Homemade Tortelli with Parma Ham, Porcini Mushrooms & Cream)\$11,5
TORTELLI AL PROSCIUTTO CRUDO (Homemade Tortelli filled with Parma Ham & Ricotta in Pink Sauce & Sage)\$11
PAPPARDELLE CON POLPETTE (Homemade Pappardelle with Meatballs in Fresh Tomato Sauce)\$10
SPAGHETTI AI FRUTTI DI MARE (Spaghetti in Fresh Tomato Sauce with Prawns, Squid, Clams & Seabass)\$13
GNOCCHI O PENNE ALLA NORMA 🍅 (Homemade Potato Dumplings or Penne with Fried Eggplant, Fresh Tomato Sauce, Fresh Mozzarella & Basil)\$11
TORTELLI PESTO & RICOTTA 🍅 (Homemade Tortelli with Ricotta & Homemade Pesto in Fresh Tomato Sauce)\$10
RAVIOLI ZENZERO, RICOTTA & ARANCE 🍅 (Homemade Ravioli with Ricotta, Ginger & Orange Zest in Butter & Thyme Sauce)\$10

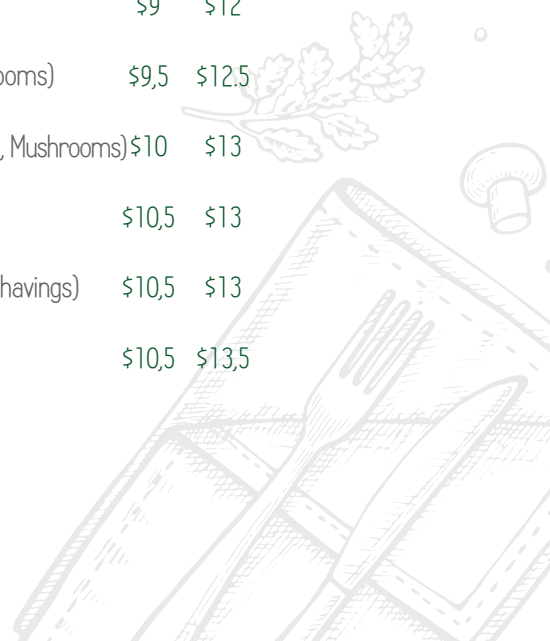


- MAINS -

FILETTO ALLA PIASTRA	\$18,5
(250g Grilled Australian Beef Fillet, Served with Roasted Potatoes)	
FILETTO DI PARMA AI PORCINI	\$26
(250g Grilled Australian Beef Fillet, Wrapped in Parma Ham with Porcini Mushroom Sauce & Mash Potatoes)	
FILETTO AL PEPE VERDE	\$22
(250g Grilled Australian Beef Fillet in Kampot Green Pepper Sauce with Mash Potatoes)	
SCALOPPINE DI POLLO AI FUNGHI	\$11,5
(Grilled Chicken Scaloppine with Mushroom Sauce & Mash Potatoes)	
ROSTICCIANA (500g Oven Baked Marinated Pork Ribs, served with Fried Spinach)	\$13,5
FILETTO DI SPIGOLA IN CROSTA	\$15
(Crispy Seabass Fillet Served with Spinach & Mash with Balsamic Cherry Tomato)	
TONNO SCOTTATO	\$15
(Seared Imported Tuna Steak with Roquette & Tomatoes Salad)	
GOURMET BURGER	\$9,5
(150gr Homemade Premium Patty, Scamorza, Crispy Bacon, Tomato, Lettuce, Caramelised Onions with French Fries)	

- PIZZA -

	M	L
BIANCA (Rosemary, Extra Virgin Olive Oil, Rock Salt) 🍷	\$4	\$6
MARINARA (Fresh Tomato Salsa, Garlic, Black Olives & Oregano) 🍷	\$5,5	\$7,5
MARGHERITA (Fresh Tomato Salsa & Mozzarella) 🍷	\$6,5	\$8,5
NAPOLI (Fresh Tomato Salsa, Mozzarella, Capers, Black Olives & Anchovies)	\$7,5	\$10
VEGETARIANA (Fresh Tomato Salsa, Mozzarella & Grilled Eggplant, Zucchini & Capsicum) 🍷	\$7,5	\$10
FUNGHI (Fresh Tomato Salsa, Mozzarella & Mushrooms) 🍷	\$8	\$10,5
SALAME (Fresh Tomato Salsa, Mozzarella, Salame Spicy or Not)	\$8	\$10,5
PROSCIUTTO & FUNGHI (Fresh Tomato Salsa, Mozzarella, Cooked Ham, Mushrooms)	\$8,5	\$10,5
SALSICCIA & SCAMORZA (Mozzarella, Scamorza, Spicy Italian Sausage)	\$9	\$12
CALZONE (Pizza Wrap with Fresh Tomato Salsa, Mozzarella, Cooked Ham, Mushrooms)	\$9,5	\$12,5
4 STAGIONI (Fresh Tomato Salsa, Mozzarella, Artichokes, Black Olives, Cooked Ham, Mushrooms)	\$10	\$13
4 FORMAGGI (Mozzarella, Taleggio, Scamorza, Gorgonzola)	\$10,5	\$13
RICCA (Fresh Tomato Salsa, Fresh Mozzarella, Roquette, Parma Ham, Parmesan Shavings)	\$10,5	\$13
FRUTTI DI MARE (Fresh Tomato Sauce, Mozzarella, Squid, Prawns, Seabass)	\$10,5	\$13,5



-COFFEE-

ESPRESSO	\$2
DOUBLE ESPRESSO	\$3,5
MACCHIATO	\$ 2
CAPPUCCINO	\$3
AMERICANO	\$3
LATTE	\$3
ICE COFFEE	\$2,5
ICE TEA	\$2,5
TEA & CHAMOMILLE	\$2,5

-WATER-

TABLE NATURAL WATER 1,5L	\$1,5
ACQUA PANNA 1L	\$4,5
SAN PELLEGRINO 500ml	\$3,5
SAN PELLEGRINO 1L	\$5,5

-SOFT DRINKS-

COCA COLA/FANTA/SPRITE/DIET COKE/SODA WATER/TONIC WATER/GINGER ALE	\$2
FRESH LEMON JUICE	\$2,5
FRESH ORANGE JUICE	\$3,5
FRESH FRUIT SHAKE (Pineapple, Mango, Banana, Passion Fruit)	\$3,5

-BEER BOTTLE-

ANGKOR	\$2
SINGHA	\$3
CORONA	\$3,5
STELLA ARTOIS	\$3,5
CRAFT BEER	\$3,5



- COCKTAILS -

APEROL SPRITZ	\$5
CAMPARI ORANGE	\$4
AMERICANO	\$5
NEGRONI	\$6
SBAGLIATO	\$5
MOJITO	\$5
MARGARITA	\$5

- DIGESTIFS -

40ML

GRAPPA, SAMBUCA	\$4
LIMONCELLO	\$4
JAGERMEISTER	\$4
AMARO MONTENEGRO	\$4
AMARO AVERNA	\$4
FRANGELICO	\$4
TIGNANELLO (PREMIUM GRAPPA)	\$7
AMARONE (PREMIUM GRAPPA)	\$7

- IMPORTED SPIRITS -

40ML

BOMBAY SAPPHIRE GIN \$4

TEQUILA SAUZA \$4

JACK DANIELS \$4

RUM BRUGAL ANEJO \$5

SKYY VODKA \$4

HENRICK'S GIN \$6

TEQUILA REPOSADA \$6

JAMESON \$6

RUM BRUGAL 1888 RESERVA \$7,5

GREY GOOSE \$6



-WHITE WINE-

CAMPOGRANDE, ORVIETO, SANTA CRISTINA, Umbria	\$4.75 Glass - \$23 Bottle
LE RIME, PINOT GRIGIO, BANFI, Toscana	\$5 Glass - \$27,5 Bottle
THOU BIANC, CHARDONNAY, BAVA, Piemonte	\$5,5 Glass - \$29 Bottle
BENEVENTANO, FALANGHINA, VESEVO, Campania	\$29 Bottle
COR DE CHASSE, GAVI DI GAVI, BAVA, Piemonte	\$35 Bottle
SANT ANGELO, PINOT GRIGIO, BANFI, Toscana	\$42 Bottle

-RED WINE-

SANTA CRISTINA, SANGIOVESE - MERLOT, VILLA ANTINORI, Toscana	\$4.75 Glass - \$25 Bottle
COL DI SASSO, CABERNET SAUVIGNON, BANFI, Toscana	\$5 Glass - \$27,5 Bottle
MONTEPULCIANO D' ABRUZZO, FANTINI, Abruzzo	\$5.5 Glass - \$29 Bottle
VALPOLICELLA, CORVINA VERONESE-RONDIN ELLA-MOLINARA, TOMMASI, Veneto	\$29 Bottle
CHIANTI ANNATA, SANGIOVESE - CANAILOLO, BANFI, Toscana	\$34 Bottle
PEPPOLI, CHIANTI CLASSICO, VILLA ANTINORI, Toscana	\$47 Bottle
BROLIO, CHIANTI CLASSICO, BARONE RISCASOLI, Toscana	\$55 Bottle
CUM LAUDE, SUPERTUSCAN, BANFI, Toscana	\$60 Bottle
AMARONE CLASSICO, BISCARDO, Veneto	\$85 Bottle
BRUNELLO DI MONTALCINO, BRUNELLO, CASTELLO BANFI, Toscana	\$100 Bottle

-SPARKLING, ROSE & DESSERT-

CUVÉE LOUNGE, PROSECCO, ASTORIA, Veneto	\$4.5 Glass - \$25 Bottle
PITARS, PROSECCO MILLESIMATO, Friuli	\$36 Bottle
ROSAPASSO, PINOT NOIR, BISCARDO, Veneto	\$5.Glass.- \$33 Bottle
IL VINO DEI POETI, PROSECCO ROSATO, BOTTEGA, Veneto	\$35 Bottle
MOSCATO D'ASTI, MOSCATO, BAVA, Piemonte	\$5,5 Glass \$29 Bottle





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www.ilforno.restaurant/siemreap



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