

TO START |

OUR GARLIC FOCACCIA

freshly baked with
Confit garlic | sea salt | oregano | mozzarella 12.5

SWEET POTATO CROQUETTES

spiced tomato jam | prosciutto di parma
rocket | shaved parmigiano 10.5

CHICKEN LIVER PARFAIT

rhubarb mostarda | house pickles
cornichons | toast breads.12.5

CHOPPED SALAD

baby cos | roast honey butternut | quinoa | spiced chickpea
cherry tomato | artichoke | black olive | bocconcini
cucumber pickle | balsamic reduction 24.5

SOUTHWEST LAMB RIBS

slow roasted belly ribs | honey thyme syrup | black olive
pickled celery | lemon 17.5

HOUSE FRIES

hand cut royal blue potato | house aioli.
rosemary salt 9.5

OLIVES & CHEESE

mixed olives | seasonal fruits
vintage cheddar | triple cream brie
apricot paste | crispbreads 15.5

add salumi plate of prosciutto, salami, chorizo and liver parfait 8

FROM THE STOVE |

MEDITERRANEAN PENNE

spiced tomato sauce | pumpkin
cherry tomatoes | quinoa
olive crumb | italian parsley 27.5

PASTA BOLOGNESE

Traditional ragu | smoked pancetta
red wine | herbs | tomatoes
served with parmesan 24.5

CARBONARA LINGUINE

grilled chicken | bacon medley
mushroom italian cream | mirepoix
parmesan | baby tomatoes 32

MUSHROOM RISOTTO

gremolata field mushroom
roquette | balsamic cream.
shaved parmesan | baby tomato
manjimup truffle oil 28.5
add duck
5.50

CHICKEN CHORIZO PENNE

tuscan chicken | chilli jam cream
blistered cherry tomato | chorizo
wilted greens | parmesan 31.5

LINGUINI SEAFOOD

choice of: tomato or garlic sauce.
barramundi | SA mussels | shark bay
prawn | lemon | fresh herbs 38.

| FROM THE OVEN

LASAGNE AL FORNO

dardanup ground beef | garlic vege
herbs | bechamel | mozzarella
served with garden salad 25.5

LAMB SHANK GRIGLIATA

grilled hindquarter | roast potato
pumpkin | tomato | broccolini
parsley | red onion pickle 31

COQ-AU-VIN

chicken maryland | burgundy wine
chicken stock | mirepoix
herbed blue potato
served in classic Le Creuset dishes
with yorkshire puddings 29.5

BEEF BOURGUIGNON

braised angus | cabernet sauvignon
smoked speck | chicken stock herbed
mushrooms | roast potato
served in our classic Le Creuset dishes
with yorkshire puddings 32

CHICKEN PARMIGIANA

GF bread coating | smoked leg ham
tomato napoletana sauce mozzarella
blend
served with hand cut fries and aioli
27.5

GOURMET THIN CRUST PIZZAS

-CONFIT GARLIC PUREE-

VEGETALE | spinach, capsicum, sliced onion, zucchini, roast pumpkin, mushroom, olives, romas 22.5

ROMANA | american style pepperoni, mozzarella, olives 23.5

PANE ALL'AGLIO | italian herbs, buffalo mozzarella, EVOO, Sea Salt 19.5

FLORENTINE | lemon herbed chicken, spinach, mushroom, onion, tomato, feta, olive soil, 27.5

-RED SAUCE-

RONALDO | shaved leg ham, diced pineapples, mozzarella 21.5

MARGHERITA | roma tomato, fresh basil, baby bocconcini, tasty cheese, mozzarella 17.5

AMERICANA | bolognese, leg ham, mushrooms, red onion, tomato, grated parmesan, cheese blend 27.5

CURRIED LAMB | zucchini, red onion, diced capsicum, fior di latte, red chili raita 28.5

DIABOLO | ham, bacon, salami, pepperoni, onion, mushrooms, olives, (with or without Jibbas) 28.5

QUATTRO STAGIONI | ham, salami, artichokes, olives, mushrooms, capsicum, mozzarella, romas 26.5
(with or without anchovies)

-WHITE SAUCE-

ALFREDO | seared chicken, smoked bacon, sliced onion, mushrooms, tomato 26.5

GARLIC PRAWN | prawn cutlets, green onion, black olive, capsicum, roma tomato, red onion, 27.5

PAESANA | garlic field mushrooms, pork belly bacon, oregano feta, baby tomato 27.5

ZUCCA AGLIO | baby spinach, pumpkin, spanish chorizo, confit garlic, danish feta 26.5

**gluten free pizza base 13 inch @ \$4.50 surcharge
all toppings are gluten free

| SIDE ORDER

HOUSE FRIES

hand cut potato | black garlic aioli.
rosemary salt 9.5

THE GARDEN SALAD

tossed greens | pickled shallots
ancient grains | chopped herbs.
mustard dressing 14.5

TOSSED VEGETABLES

market produce | tomato duo
black olive | lemon EVOO 15

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DESSERT |

APPLE CRUMBLE PIZZA

candied tree nuts | rolled oats
cinnamon apple | vanilla custard
milk caramel | berry couli 17.5

FUDGE BROWNIE

Lindt 58% | vanilla anglaise | white
chocolate
seasonal fruits 9.5

TIRAMISU CHEESECAKE

chocolate wafer | fresh strawberry
chocolate sauce 9.5

CRÈME BRULÉE (GF)

bourbon vanilla | seasonal fruit
almond croquant 9.5

PANNA COTTA

with confit lemon sauce shaved
almonds | fresh blueberries 9.5