

Benvenuti a tavola

THE BEST OF SELECTED PARTS OF ITALY!

We want to give you an authentic Italian dining experience even though we are far north of Italy! We work exclusively with the best ingredients and handle them with care.

In Italy, each region has a strong culinary tradition with their own specialties, both in food and wine. The southern regions are best known for their spaghetti. Bologna has its tortelloni and Milan, you can enjoy various risotto dishes. The pizza has its origin from Napoli. Try to choose a good wine from our elaborate wine list for a flawless Italian dining experience.

Welcome to us at Il Forno Italiano!

Large Groups

IL FORNO ITALIANO
ITALIENSKT KÖK

Book your own wine tasting

Invite your friends, family, clients or colleagues to an evening in the sign of Italian wine. For a few hours we learn to know more about all the treasures of our popular wine country.

Our warm and cozy restaurant is perfect for wine tasting. Why not try the wines from your Italian favorite region? We offer everything from the Barbera in the north to Cataratton in the south. A wonderful journey from Piedmont to Sicily.

Or why not focus on a particularly good and special vintage.
Everything can be done.

Come up with your own ideas or get help from us at Il Forno Italiano,
we will be more than happy to suggest your event.

Cin Cin.

Minimum 6 people

LARGE GROUPS

Here we present a number of fixed menus, all so that your company will be served food at the same time. Everyone chooses the same menu but can choose different alternatives in it.



Menu 1

3 COURSE MEAL 395:-

MAIN COURSE

LINGUINI AI FRUTTI DI MARE

Linguine with garlic-scented seafood, lobster stock, chilli, white wine and parsley.

Alternative

RISOTTO AI FUNGHI

Creamy risotto with chanterelles, shiitake and wild mushrooms, and a cream of Karl-Johan mushrooms. Topped with artichoke chips.

VEGETARIAN - VEGAN ALTERNATIVE

Alternative

FETTUCINE CON FILETTO

Fettuccine with beef fillet, cream reduction flavored with white wine, garlic and parmesan. Served with seasonal grilled vegetables and crispy bacon.

Alternative

STINCO DI AGNELLO AL FORNO

Low-tempered lamb shank, served with saffron risotto and gremolata.

DESSERT

TIRAMISU

Homemade Tiramisu: Savoyard Biscuits and Mascarpone Cream flavored with espresso and amaretto.

Alternative

SORBETTO

Alternative

VEGAN CHOCOLAT CAKE

Served with a scoop of raspberry sorbet, topped with roasted hazelnuts.

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE



Menu 2

2 COURSE MEAL 450:-

FIRST COURSE

CARCIOFI CROCCANTI E SALSA AL TARTUFO

Fried artichoke served with truffle cream, pickled silver onion and artichoke chips.

VEGAN

Alternative

BRUSCHETTA AL POMODORO E STRACCIATELLA

Grilled focaccia with stracciatella, chopped tomato, garlic, olive oil, basil and onion
Topped with balsamic pearls.

VEGETARIAN - VEGAN ALTERNATIVE

Alternative

GAMBERI PICCANTI

Tiger prawns in hot garlic oil and fresh chili.

MAIN COURSE

LINGUINI AI FRUTTI DI MARE

Linguine with garlic-scented seafood, lobster stock, chilli, white wine and parsley.

Alternative

RISOTTO AI FUNGHI

Creamy risotto with chanterelles, shiitake and wild mushrooms,
and a cream of Karl-Johan mushrooms. Topped with artichoke chips.

VEGETARIAN - VEGAN ALTERNATIVE

Alternative

FETTUCINE CON FILETTO

Fettuccine with beef fillet, cream reduction flavored with white wine, garlic and parmesan.
Served with seasonal grilled vegetables and crispy bacon.

Alternative

STINCO DI AGNELLO AL FORNO

Low-tempered lamb shank, served with saffron risotto and gremolata.

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE



Menu 3

3 COURSE MEAL 595:-

FIRST COURSE

CARCIOFI CROCCANTI E SALSA AL TARTUFO

Fried artichoke served with truffle cream, pickled silver onion and artichoke chips.

VEGAN

Alternative

BRUSCHETTA AL POMODORO E STRACCIATELLA

Grilled focaccia with stracciatella, chopped tomato, garlic, olive oil, basil and onion
Topped with balsamic pearls.

VEGETARIAN - VEGAN ALTERNATIVE

Alternative

GAMBERI PICCANTI

Tiger prawns in hot garlic oil and fresh chili.

MAIN COURSE

LINGUINI AI FRUTTI DI MARE

Linguine with garlic-scented seafood, lobster stock, chilli, white wine and parsley.

Alternative

RISOTTO AI FUNGHI

Creamy risotto with chanterelles, shiitake and wild mushrooms,
and a cream of Karl-Johan mushrooms. Topped with artichoke chips.

VEGETARIAN - VEGAN ALTERNATIVE

Alternative

FETTUCINE CON FILETTO

Fettuccine with beef fillet, cream reduction flavored with white wine, garlic and parmesan.
Served with seasonal grilled vegetables and crispy bacon.

Alternative

SALTIMBOCCA ALLA "IL FORNO"

Grilled veal fillet wrapped with prosciutto and fresh sage.
Served with green asparagus, sky sauce and potato pastry topped with grated parmesan.

DESSERT

TIRAMISU

Alternative

SORBETTO

Alternative

VEGAN CHOCOLAT CAKE

Served with a scoop of raspberry sorbet, topped with roasted hazelnuts.

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE



Menu 4

3 COURSE MEAL 650:-

FIRST COURSE

BURRATA ARTIGIANALE PUGLIESE

Creamy burrata with variation on tomatoes, iced silver onions, basil and balsamic caviar.

VEGETARIAN

Alternative

BRUSCHETTA AL PROSCIUTTO DI PARMA

Grilled focaccia with stracciatella, chopped tomato, garlic, olive oil, basil and onion topped with balsamic pearls and Prosciutto di Parma 16 months.

Alternative

GAMBERI PICCANTI

Tiger prawns in hot garlic oil and fresh chili.

MAIN COURSE

SALTIMBOCCA ALLA "IL FORNO"

Grilled veal fillet wrapped with prosciutto and fresh sage.
Served with green asparagus, sky sauce and potato pastry topped with grated parmesan.

Alternative

CODA DI ROSPO ALLA GRIGLIA

Grilled monkfish with hand-peeled shrimp in a lobster sauce flavored with cognac and thyme served with green beans and potato croquettes.

Alternative

CANNELLONI RIPIENI AI SPINACI E FUNGHI

Mushroom and spinach filled cannelloni with vegan basil pesto topped with semi-dried tomatoes, arugula and lime dressing, gratined in the wood oven.

VEGAN

DESSERT

TIRAMISU

Homemade Tiramisu: Savoyard Biscuits and Mascarpone Cream flavored with espresso and amaretto.

Alternative

SORBETTO

Alternative

TORTINO AL CIOCCOLATO BIANCO E CARMELLO

White chocolate fondant served with raspberry sorbet and fresh raspberries.

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE



Menu 5

3 COURSE MEAL 750:-

FIRST COURSE

CARCIOFI CROCCANTI E SALSA AL TARTUFO

Fried artichoke served with truffle cream, pickled silver onion and artichoke chips.

VEGAN

Alternative

CROCHETTE DI PATATE RIPIENE AL PROSCIUTTO SERVITE CON CREMA AL TARTUFO NERO

Crispy croquettes filled with prosciutto are topped with truffle cream, parmesan and fresh truffle.

Alternative

ANTIPASTO MISTO DELLA CASA

Our selection of Italian charcuterie, cheeses, pickled vegetables, olives, tapenades and snacks.

Served for 2 persons.

SECOND COURSE

MACCHERONI AL TARTUFO E FILETTO DI VITELLO

Maccheroni in creamy truffle sauce with veal fillet topped with citrus and fresh truffle.

MAIN COURSE

SALTIMBOCCA ALLA "IL FORNO"

Grilled veal fillet wrapped with prosciutto and fresh sage.

Served with green asparagus, sky sauce and potato pastry topped with grated parmesan.

Alternative

CODA DI ROSPO ALLA GRIGLIA

Grilled monkfish with hand-peeled shrimp in a lobster sauce flavored with cognac and thyme served with green beans and potato croquettes.

Alternative

CANNELLONI RIPIENI AI SPINACI E FUNGHI

Mushroom and spinach filled cannelloni with vegan basil pesto topped with semi-dried tomatoes, arugula and lime dressing, gratined in the wood oven.

VEGAN

DESSERT

TIRAMISÙ

Homemade Tiramisu: Savoyard Biscuits and Mascarpone Cream flavored with espresso and amaretto.

Alternative

PANNACOTTA ALLA VANIGLIA

Vanilla panna cotta with blackberries & caramel crisps.

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE



WE ARE CASH FREE

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