

MENU DELLA CENA

Created by Executive Chef Maurizio Mazzon



Buon Appetito

ANTIPASTI

INDIVIDUAL APPETIZERS AMPLE ENOUGH TO SHARE

BRUSCHETTA CALDA 8.99

Grilled Il Fornaio ciabatta bread rubbed with garlic, warm chopped tomatoes, basil and kalamata olives

RUSTICHELLA 9.99

Housemade flat bread topped with goat cheese, mozzarella, tomatoes, red onion, kalamata olives, basil, oregano; baked in the oven

CROSTINI DI POLENTA 10.99

Polenta-provolone squares with six toppings: mixed mushrooms and truffle oil, Italian sausage, grilled peppers, imported ham, sautéed zucchini and gorgonzola

CARPACCIO* 11.99

Thinly sliced raw beef, shaved grana, capers and wild arugula drizzled with lemon-olive oil

CALAMARETTI FRITTI 12.99

Baby squid, lightly floured and deep fried, served with spicy marinara

GRIGLIATA COSTA SMERALDA 15.59

Grilled scallops, calamari and shrimp served with parsley sauce

ANTIPASTO DELLA CASA per person 15.99

A sampling of authentic Italian antipasti including: caprese calda, Prosciutto di Parma, green and black olives, Grana Padano cheese, salame, caponata, grilled artichoke and bruschetta calda

MINESTRE E INSALATE

SOUPS AND DRESSINGS ARE MADE ON-SITE

MINISTRONE DI VERDURE 4.59/5.99 *vegan*

Seasonal vegetable soup made with vegetable stock

INSALATA AL BALSAMICO 7.99

Organic baby lettuces; balsamic vinaigrette

INSALATA DEL FORNAIO 8.99

Mixed greens, garlic croutons and shaved parmesan; house vinaigrette

CAPRESE CALDA 10.59

Grilled sliced tomatoes and fresh mozzarella, basil, drizzled with extra-virgin olive oil

INSALATA DI BIETOLE 10.29

Organic red and gold beets with red wine vinegar, wild arugula, toasted walnuts and Asiago cheese; lemon-olive oil dressing

INSALATA CESARINA 10.99

Romaine lettuce, parmesan cheese, hardboiled egg, focaccia croutons; housemade Caesar dressing

INSALATA DELLA CASA 10.59

Chopped salad of romaine, radicchio, cannellini beans, avocado, tomato and cucumber with gorgonzola dressing

INSALATA DI SPINACI 9.99

Organic baby spinach salad with aged ricotta, red onions, applewood-smoked bacon, tomatoes, champignon mushrooms and toasted walnuts; warm vinaigrette

PIZZA

THIN-CRUST PIZZA USING HOUSEMADE DOUGH AND MOZZARELLA IMPORTED FROM ITALY

PIZZA MARGHERITA 13.99

Mozzarella, tomato sauce, oregano, fresh basil

PIZZA VEGETARIANA 14.59

Mozzarella, tomato sauce, sliced artichokes, zucchini, eggplant, sliced tomatoes, mushrooms, fresh basil

PIZZA FRADIAVOLA 14.99

Mozzarella, tomato sauce, Italian sausage, mushrooms, bell peppers, red onions, spicy peperoncino oil

PIZZA CRISTINA 15.99

Fresh mozzarella, prosciutto, shaved parmesan, mushrooms and wild arugula, drizzled with white truffle oil

CALZONE 14.99

Folded pizza filled with mozzarella, ricotta, mushrooms, ham and tomato sauce

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

PASTA FRESCA E SECCA

DRY ARTISAN PASTA FROM ITALY, FRESH PASTA MADE ON-SITE, GLUTEN-FREE PASTA AVAILABLE

CAPELLINI AL POMODORO 15.99

Angel hair pasta, chopped tomatoes, garlic, marinara sauce and fresh basil

SPAGHETTINI ALLA BOLOGNESE 17.99

Imported thin spaghetti, meat ragu and parmesan cheese

PACCHERI ALLE MELANZANE 16.59

Wide pasta tubes tossed with diced eggplant, tomatoes and smoked mozzarella

BARILOTTI ALLA PUGLIESE 17.99

Barrel-shaped whole wheat pasta with cherry tomatoes, arugula, dried ricotta cheese, garlic and tomato sauce

PENNONI ALLA VODKA 16.99

Large pasta tubes with applewood-smoked bacon, vodka-cream-tomato sauce and parmesan cheese

CONCHIGLIE AL POLLO 18.79

Shell pasta, chicken breast, broccoli, sun-dried tomatoes, pecorino cheese, roasted garlic and trebbiano wine

FETTUCCINE ALLA FRIULANA 16.99

Fettuccine pasta with Italian sausage, mushrooms, onions, tomato, thyme and cream sauce

RAVIOLI ALLA LUCANA 17.99

Fresh organic spinach ravioli filled with Italian sausage, ricotta, parmesan and fennel; fresh tomatoes, spicy tomato sauce with imported peperoncino, pecorino pepato cheese and fresh basil

SPECIALITA' DELLA CASA

LASAGNA FERRARESE 18.99

Fresh pasta sheets layered with meat ragu, porcini mushrooms, Parmesan and béchamel, baked in the oven

CANNELLONI CON POLLO 18.99

Large pasta tubes filled with roasted free-range chicken, swiss chard, ricotta, pecorino and parmesan cheese, onions and applewood-smoked bacon; baked in the wood-fired oven with béchamel and topped with sautéed champignon mushrooms and marinara sauce

LINGUINE MARE CHIARO 23.99

Thin flat pasta with clams, mussels, prawns and scallops; seasoned with tomatoes, crushed red pepper, garlic and trebbiano wine

GIRARROSTO, GRIGLIA E SPECIALITA'

AUTHENTIC ITALIAN SPECIALTIES FROM OUR ROTISSERIE AND GRILL

POLLO TOSCANO 19.99

Free-range rotisserie chicken seasoned with rosemary; served with sautéed seasonal vegetables and roasted Yukon Gold potatoes

SCALOPPINE AI CARCIOFI E LIMONE 25.99

Thinly pounded veal sautéed with sliced artichokes and lemon; served with Yukon Gold potatoes and sautéed vegetables

TAGLIATA CHIANTINA* 33.99

Beef tenderloin grilled rare and sliced, balsamic vinegar and green peppercorn sauce; served with sautéed organic spinach and roasted Yukon Gold potatoes

BISTECCA ALLA FIORENTINA* 39.99

Grilled 22-ounce porterhouse steak served with sautéed organic spinach and roasted Yukon Gold potatoes

PETTO DI POLLO AL PEPERONCINO 21.99

Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine and dijon mustard; served with sautéed organic spinach and roasted Yukon Gold potatoes