

MENU DELLA CENA

Created by Executive Chef Maurizio Mazzon



Buon Appetito

ANTIPASTI

INDIVIDUAL APPETIZERS AMPLE ENOUGH TO SHARE

BRUSCHETTA CALDA 10.99

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

RUSTICHELLA 13.99

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

CALAMARETTI FRITTI 14.99

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

PRIMO SALE CON POLENTA E FUNGHI 11.99

Grilled polenta topped with mixed mushrooms and Italian sheep's milk cheese

CARPACCIO* 13.99

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

ANTIPASTO DELLA CASA 17.59 per person

A sampling of authentic Italian antipasti including:

Prosciutto di Parma, Italian salame, caprese calda, bruschetta calda, grilled artichoke, grilled zucchini and eggplant, roasted bell pepper, Grana Padano, green and black olives

MINESTRE E INSALATE

SOUPS AND DRESSINGS ARE MADE ON SITE

MINISTRONE DI VERDURE 4.99/6.99 *vegan*

Seasonal vegetable soup made with vegetable stock

INSALATA DEL FORNAIO 10.29

Mixed greens, garlic croutons and shaved Grana Padano; house vinaigrette

CAPRESE CALDA 13.79

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

INSALATA DI BIETOLE 11.99

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

INSALATA CESARINA 12.99

Romaine lettuce, Grana Padano, hardboiled egg and focaccia croutons; housemade Caesar dressing

INSALATA DELLA CASA 12.59

Chopped salad of romaine, radicchio, cannellini beans, avocado, tomato and cucumber; Gorgonzola dressing

INSALATA DI SPINACI 12.99

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

MARGHERITA 15.99

Mozzarella, tomato sauce, oregano and fresh basil

VEGETARIANA 17.99

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

FRADIAVOLA 18.99

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

CRISTINA 19.99

Fresh mozzarella, prosciutto, shaved Grana Padano, mushrooms and wild arugula; drizzled with white truffle oil

CALZONE 18.99

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

CAPRICCIOSA 17.99

Mozzarella, ham, artichokes, mushrooms, kalamata olives, oregano and tomato sauce

FORMAGGI CON FUNGHI E PANCETTA 16.99

Mozzarella, gorgonzola, fontina, pancetta and mushrooms

In order to reduce water consumption, Il Fornaio will serve water upon request.

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

PASTA FRESCA E SECCA

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

CAPELLINI AL POMODORO 16.99

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

SPAGHETTINI ALLA BOLOGNESE 18.99

Imported thin spaghetti, meat ragu and Grana Padano

CASARECCE CON GERMOGLI DI CAVOLO 18.79

Gluten-free pasta with kale sprouts, mixed mushrooms, Taleggio and Grana Padano

PENNONI ALLA VODKA 18.79

Large pasta tubes with bacon, vodka-cream-tomato sauce and Grana Padano

CONCHIGLIE AL POLLO 18.99

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

FETTUCINE ALLA FRIULANA 18.59

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

RAVIOLI ALLA LUCANA 20.79

Organic spinach ravioli filled with Italian sausage, ricotta, Grana Padano and fennel; topped with fresh tomatoes, spicy tomato sauce with imported peperoncino, pecorino pepato cheese and fresh basil

SPECIALITA' DELLA CASA

LASAGNA FERRARESE 20.99

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

CANNELLONI AL FORNO 20.99

Large fresh pasta tubes filled with free-range rotisserie chicken, sun-dried tomatoes, ricotta, pecorino, smoked mozzarella and organic spinach; topped with béchamel, marinara and mushrooms

LINGUINE MARE CHIARO 24.59

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 21.99

Free-range rotisserie chicken seasoned with rosemary; served with sautéed seasonal vegetables and mashed potatoes

SCALOPPINE AI CARCIOFI E LIMONE 27.99

Thinly-pounded veal sautéed with sliced fresh baby artichokes and lemon; served with roasted Yukon Gold potatoes and sautéed seasonal vegetables

GRIGLIATA DI PESCE MISTO 29.59

Mixed grill of salmon, calamari, scallops, whitefish and prawns, topped with lemon-olive oil sauce; served with roasted Yukon Gold potatoes and broccolini

GARRETTO D'AGNELLO* 26.99

Lamb shank braised with vegetables, herbs and Sangiovese wine; served with sautéed organic spinach and mashed potatoes

TAGLIATA CHIANINA* 35.99

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

BISTECCA ALLA FIORENTINA* 41.99

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

PETTO DI POLLO AL PEPERONCINO 23.79

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