

# MENU DEL PRANZO

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.

## PIATTI UNICI

"UNIQUE DISHES" COMBINING THE BEST OF THE GRILL AND PANTRY ON ONE PLATE

### **POLLO TOSCANO** 18.99

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

### **SALMONE CON SPINACI\*** 19.99

Grilled salmon over organic baby spinach salad with red onions, mushrooms, toasted walnuts and warm vinaigrette

### **INSALATA DI TONNO\*** 20.99

Searched sushi-grade ahi tuna served with baby arugula salad with couscous, tomatoes, red onions, capers, raisins, lemon and extra-virgin olive oil

### **INSALATA DI POLLO DAL GIRARROSTO** 15.59

Mixed greens, shredded free-range rotisserie chicken breast, applewood-smoked bacon, shaved Grana Padano cheese, tomatoes, focaccia croutons and house vinaigrette

### **PIADINA CON ARROSTO DI MANZO** 18.99

Grilled housemade roast beef sandwich on pizza bread with caramelized onions, tomatoes, baby arugula and pecorino pepato; served with french fries and peperoncino sauce

### **PIATTO SMERALDA** 20.99

Mixed grill of marinated scallops, calamari and shrimp with garlic and red chili flakes, braised tomatoes, wilted wild arugula, sautéed organic spinach and cannellini beans; grilled ciabatta rubbed with garlic and extra-virgin olive oil

### **PETTO DI POLLO AL PEPERONCINO** 19.99

Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon; served with spicy peperoncino sauce and sautéed seasonal vegetables

## PASTA FRESCA E SECCA

FRESH PASTA MADE ON SITE; DRY ARTISAN PASTA FROM ITALY. 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

### **FETTUCCINE 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