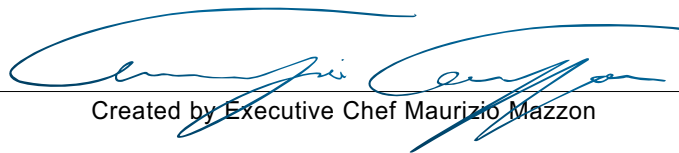


MENU DELLA CENA



Created by Executive Chef Maurizio Mazzon

ANTIPASTI

INDIVIDUAL APPETIZERS AMPLE ENOUGH TO SHARE

BRUSCHETTA AL POMODORO 8.99

Grilled Il Fornaio ciabatta bread rubbed with garlic, marinated 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

CARPACCIO* 11.79

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

CALAMARETTI FRITTI 12.59

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

GRIGLIATA COSTA SMERALDA 13.99

Grilled scallops, calamari and shrimp served with parsley sauce

PROSCIUTTO E MELONE 9.59

Tuscan melon wrapped in Prosciutto di Parma, sprinkled with pepper and garnished with olives

ANTIPASTO DELLA CASA per person 12.99

A sampling of authentic Italian antipasti including: Tuscan melon with Prosciutto di Parma, green and black olives, Grana Padano cheese, salame, tomato and fresh mozzarella, grilled artichokes, roasted and marinated fresh yellow and red bell peppers and bruschetta al pomodoro

MINESTRE E INSALATE

SOUPS AND DRESSINGS ARE MADE ON-SITE,
OUR MINISTRONE IS VEGAN

MINISTRONE DI VERDURE 5.99

Seasonal vegetable soup made with vegetable stock

INSALATA AL BALSAMICO 7.99

Organic baby lettuces; balsamic vinaigrette

INSALATA DEL FORNAIO 8.59

Mixed greens, garlic croutons and shaved parmesan; house vinaigrette

CAPRESE 9.79

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

INSALATA DI BIETOLE 9.59

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

INSALATA CESARINA 9.79

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

INSALATA DELLA CASA 9.99

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, champignon mushrooms and toasted walnuts; warm vinaigrette

PIZZA

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

PIZZA MARGHERITA 13.59

Mozzarella, tomato sauce, oregano, fresh basil

PIZZA VEGETARIANA 13.99

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

PIZZA FRADIAVOLA 14.59

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

We bake all of our breads from scratch and pour our own extra-virgin olive oil imported from Umbria, Italy.



This symbol indicates these dishes contain certified organic produce.

PASTA SECCA

ARTISAN PASTA FROM ITALY

CAPELLINI AL POMODORO 14.99

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

TAGLIATELLE ALLA BOLOGNESE 15.99

Pasta ribbons with traditional meat ragu and parmesan cheese

PACCHERI ALLE MELANZANE 15.99

Wide pasta tubes with diced eggplant, tomatoes and smoked mozzarella

PENNONI ALLA VODKA 16.59

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

CONCHIGLIE AL POLLO 17.99

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

LINGUINE MARE CHIARO 21.99

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

PASTA FATTA IN CASA

FRESH PASTA MADE ON-SITE

CAPPELLACCI DI ZUCCA 18.59

Ravioli filled with butternut squash and walnuts; tomato sauce, brown butter, parmesan and crispy sage

RAVIOLI ALLA LUCANA 18.99

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

LASAGNA FERRARESE 16.99

Pasta sheets layered with meat ragu, porcini mushrooms, parmesan and bechamel, baked in the oven

CANNELLONI AL FORNO 17.99

Large pasta tubes filled with rotisserie chicken, spinach, mushrooms, sundried tomatoes and smoked mozzarella; bechamel and tomato sauces

GIRARROSTO, GRIGLIA E SPECIALITA

AUTHENTIC ITALIAN SPECIALTIES FROM OUR ROTISSERIE AND GRILL

POLLO TOSCANO 18.99

Rotisserie chicken seasoned with rosemary; served with sautéed vegetables and roasted Yukon Gold potatoes

SCALOPPINE AI CARCIOFE E LIMONE 22.99

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

TAGLIATA CHIANINA* 29.99

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 19.99

Grilled double 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

Please help us in our effort to conserve. Water will be served only upon request.

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