

# Menu Della Cena

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## Antipasti

These dishes can be individual appetizers but are ample enough to share

### **Bruschetta Calda** 10.95

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

### **Rustichella** 15.50

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

### **Calamaretti Fritti** 17.50

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

### **Polpettine con Ricotta** 12.95

Meatballs in marinara sauce; topped with sheep's milk ricotta and Grana Padano

### **Carpaccio\*** 16.50

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

### **Antipasto di Pesce\*** 19.95

Seafood platter with seared ahi tuna, spicy grilled calamari, scallop and shrimp

### **Antipasto della Casa** 18.95 per person

A sampling of authentic Italian antipasti including: Prosciutto di Parma, Italian salame, caprese, bruschetta, grilled artichoke, grilled zucchini and eggplant, roasted bell pepper, Grana Padano, green and kalamata olives

## Insalate e Zuppe

Soups and dressings are made on site; our minestrone is vegan

### **Minestrone di Verdure** 6.95 cup 8.95 bowl

Seasonal vegetable soup made with vegetable stock

### **Insalata del Fornaio** 10.95

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

### **Caprese Calda** 14.50

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

### **Insalata di Bietole** 13.95

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

### **Insalata Cesarina** 13.95

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

## Pizza

Wood-fired thin-crust pizza using housemade dough and mozzarella

### **Margherita** 17.50

Mozzarella, oregano, tomato sauce and fresh basil

### **Vegetariana** 18.95

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

### **Fradiavola** 19.95

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

### **Cristina** 21.95

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

### **Capricciosa** 19.50

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

### **Polpettine** 18.95

Meatballs, fresh mozzarella, tomato sauce, Grana Padano, basil olive oil and oregano

\*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

Fresh pasta made on site; dry artisan pasta from Italy. Gluten-free pasta available. Served in primi or secondi portions.

### **Capellini al Pomodoro** 13.95/17.95

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

### **Tagliatelle alla Bolognese** 14.95/19.50

Pasta ribbons with traditional meat ragu and Grana Padano

### **Pennoni alla Vodka** 14.95/19.95

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

### **Conchiglie al Pollo** 15.95/20.50

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

### **Cappellacci di Zucca** 15.95/20.95

Butternut squash pasta filled with butternut squash and walnuts served with tomato sauce, brown butter, Grana Padano and crispy sage

### **Linguine con Polpettine** 14.95/19.50

Thin flat pasta with meatballs, tomato sauce and Grana Padano; topped with pecorino pepato

### **Ravioli alla Lucana** 16.95/20.95

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

### **Cannelloni al Forno** 22.50

Fresh large 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** 25.95

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

## Griglia e Girarrosto

Authentic Italian specialties from our wood-fired rotisserie and grill

### **Pollo Toscano** 24.95

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

### **Scaloppine ai Carciofi e Limone** 30.50

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

### **Grigliata di Pesce Misto** 31.50

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

### **Filetto di Bue\*** 36.95

Certified Piedmontese beef tenderloin, grilled rare, with balsamic vinegar and green peppercorn sauce; served with sautéed organic spinach and mashed potatoes

### **Agnello al Limone\*** 27.95

Wine-braised lamb shank with lemons and spring onions; served with mashed potatoes and organic sautéed spinach

### **Petto di Pollo Peperoncino** 25.95

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

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

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