

MENU DEL PRANZO E DELLA CENA

Created by Executive Chef Maurizio Mazzon



GLUTEN-FREE

Items in red need to be removed to make this dish gluten-free.
Please tell your server that you would like the gluten-free version of this dish.

ANTIPASTI

CARPACCIO*

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

CAPRESE CALDA

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

POLENTA E FORMAGGIO ALLA GRIGLIA

Grilled polenta topped with primo sale cheese, served with sautéed porcini and champignon mushrooms and white truffle oil

ANTIPASTO DELLA CASA

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

MINISTRONE DI VERDURE vegan

Seasonal vegetable soup made with vegetable stock

INSALATA DEL FORNAIO

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

INSALATA DI BIETOLE

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

INSALATA CESARINA

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

INSALATA DI SPINACI (Lunch Only)

Organic baby spinach salad with red onions, mushrooms, toasted walnuts and vinaigrette

INSALATA REGINA (Lunch Only)

Wild arugula salad with **couscous**, avocado, tomatoes, red onions, capers, raisins, lemon and extra-virgin olive oil

PASTA SENZA GLUTENE

POMODORO

Gluten-free pasta with chopped tomatoes, garlic, marinara sauce and fresh basil

BOLOGNESE

Gluten-free pasta with meat ragu and Grana Padano

ALLA VODKA

Gluten-free pasta with bacon, vodka-cream-tomato sauce and Grana Padano

MARE CHIARO

Gluten-free pasta with clams, mussels, prawns and scallops; seasoned with tomatoes, crushed red pepper, garlic and Trebbiano wine

PIATTI UNICI

LUNCH ONLY

SALMONE CON SPINACI*

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

INSALATA DI TONNO*

Seared sushi-grade ahi tuna served with wild arugula salad with **couscous**, tomatoes, red onions, capers, raisins and lemon-olive oil dressing; served with peperoncino and Caesar dressing in egg white halves

INSALATA DI POLLO DAL GIRARROSTO

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

PETTO DI POLLO AL PEPERONCINO

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

GRIGLIA

PETTO DI POLLO AL PEPERONCINO

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

POLLO TOSCANO

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

GRIGLIATA DI PESCE MISTO (Dinner Only)

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

TAGLIATA CHIANINA* (Dinner Only)

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

DOLCI

AFFOGATO AL CAFFÈ

Espresso poured over two scoops of vanilla gelato and topped with fresh whipped cream and chocolate espresso beans

ZABAIONE ALLA GRITTI

Chilled zabaione with fresh berries, Bellini sorbet, **wafers**, fresh whipped cream and an amarena cherry

GELATI MISTI

Assortment of Italian gelato; served with **wafers**

GELATO SCOOP

Vanilla, Dark Chocolate, Caramel-Sea Salt, Pecan Praline

SORBET SCOOP

Bellini, Raspberry, Blood Orange

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

Il Fornaio created this menu for our gluten intolerant guests. Please be aware that the handcrafted nature of our menu items, variety of procedures in our kitchens, cross-contamination with ingredients containing gluten and our reliance on suppliers may result in variations in the ingredients of these menu items. We therefore make no guarantees regarding the gluten content of these items.

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