

MENU DELLA CENA



Created by Executive Chef Maurizio Mazzon

ANTIPASTI

INDIVIDUAL APPETIZERS AMPLE ENOUGH TO SHARE

BRUSCHETTA AL POMODORO 7.99

Grilled Il Fornaio ciabatta bread rubbed with garlic, marinated chopped tomatoes, basil and kalamata olives

RUSTICHELLA 9.59

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

CARPACCIO* 10.99

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

CALAMARETTI FRITTI 10.99

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

GRIGLIATA COSTA SMERALDA 12.99

Grilled scallops, calamari and shrimp served with parsley sauce

PROSCIUTTO E MELONE 9.99

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

ANTIPASTO DELLA CASA per person 13.59

A sampling of authentic Italian antipasti including: Tuscan melon, Prosciutto di Parma, green and black olives, Grana Padano cheese, salame, tomato and fresh mozzarella, grilled artichokes, caponatina 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 7.59**
Organic baby lettuces; balsamic vinaigrette

INSALATA DEL FORNAIO 8.59
Mixed greens, garlic croutons and shaved parmesan; house vinaigrette

CAPRESE 8.99
Vine-ripened sliced tomatoes, fresh mozzarella and basil, drizzled with basil-infused extra-virgin olive oil

 **INSALATA DI BIETOLE 8.99**
Organic red and gold beets with red wine vinegar, wild arugula, toasted walnuts and Asiago cheese; lemon-olive oil dressing

INSALATA CESARINA 8.99
Romaine lettuce, parmesan cheese, hardboiled egg, focaccia croutons; housemade Caesar dressing

INSALATA DELLA CASA 9.79
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, tomatoes, champignon mushrooms and toasted walnuts; warm vinaigrette

PIZZA

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

PIZZA MARGHERITA 12.99

Mozzarella, tomato sauce, oregano, fresh basil

PIZZA VEGETARIANA 13.59

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

PIZZA FRADIAVOLA 13.79

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

PIZZA CRISTINA 14.99

Fresh mozzarella, prosciutto, shaved parmesan, mushrooms and wild arugula, drizzled with white truffle oil

CALZONE 13.99

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

 This symbol indicates these dishes contain certified organic produce.

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

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

PASTA FRESCA E SECCA

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

CAPELLINI AL POMODORO 13.99

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

TAGLIATELLE ALLA BOLOGNESE 14.99

Pasta ribbons with traditional meat ragu and parmesan cheese

PACCHERI ALLA RUSTICA CON GAMBERI 17.79

Wide pasta tubes tossed with bay shrimp, tomatoes and pesto

BARIOTTI INTEGRALI ALLE MELANZANE 15.59

Barrel shaped whole wheat pasta tossed with smoked mozzarella, eggplant, tomato sauce and fresh basil

PENNONI ALLA VODKA 15.99

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

CONCHIGLIE AL POLLO 16.99

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

CAPPELLACCI DI ZUCCA 16.99

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

RAVIOLI ALLA LUCANA 17.99

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

SPECIALITA' DELLA CASA

LASAGNA FERRARESE 15.99

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

CANNELLONI AL FORNO 16.99

Fresh large pasta tubes filled with rotisserie chicken, sundried tomatoes, ricotta, pecorino, smoked mozzarella and organic spinach; béchamel, marinara and mushrooms

LINGUINE MARE CHIARO 19.99

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 18.59

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

SCALOPPINE AI CARCIOFI E LIMONE 19.99

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

SPIEDINI ALLA PESARESE 21.99

Grilled skewers of tiger prawns, scallops, red and yellow bell peppers; served over sautéed organic spinach, artichokes, fresh tomatoes and lemon

TAGLIATA CHIANTINA* 26.99

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* 34.99

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

PETTO DI POLLO AL PEPERONCINO 18.99

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