

RISOTTERIA

Il Fornaio
MAURIZIO MAZZON EXECUTIVE CHEF

Antipasti

Appetizers

Bruschetta al Pomodoro Toasted whole wheat baguette rubbed with garlic, topped with tomatoes, basil, and extra-virgin olive oil; served with Kalamata olives 5.99

Caprese Fresh mozzarella, sliced tomatoes, basil 6.59

Polipo con Patate Griddled octopus served with potatoes, celery, onion, lemon and extra-virgin olive oil 7.99

Carpaccio Tartufato* Thinly sliced raw beef topped with wild arugula, lemon, extra-virgin olive oil, parmesan and white truffle oil 7.79

Calamaretti Fritti Baby squid, lightly floured and deep fried, spicy marinara sauce 8.99

Salumi Misti e Mozzarella Prosciutto di Parma, salame and speck served with fresh mozzarella, black olives and grissini breadsticks 7.99

Zuppe e Insalate

Soups & Salads

Zuppa del Giorno Soup of the day 3.59/4.59

Pappa al Pomodoro Traditional Tuscan tomato and bread soup with chicken broth and onions 3.59/4.59

Insalata della Casa Salad of mixed greens, carrots, fennel and focaccia croutons; house vinaigrette 6.99

Insalata di Pomodoro Tomatoes with cucumbers, basil, red onions, olives and red wine vinaigrette 7.59

Insalata Cesarina Romaine, tomatoes, parmesan, hard boiled eggs, focaccia croutons and anchovies; housemade caesar dressing 7.59

Insalata del Fattore Chopped salad with romaine, radicchio, cannellini beans, avocado, tomato, cucumber; blue cheese dressing or house vinaigrette 8.79

Insalata di Spinaci Fresh organic baby spinach tossed with walnuts, mushrooms, applewood-smoked bacon, tomatoes, onions, aged ricotta; balsamic vinaigrette 8.79

Insalata di Pollo Mixed greens, shredded rotisserie chicken, applewood-smoked bacon, aged ricotta; house vinaigrette 11.99

Pizza

Thin crust pizza with housemade dough and real mozzarella

Margherita Mozzarella, basil, tomato sauce 10.59

Capricciosa Mushrooms, artichokes, olives, ham, mozzarella, tomato sauce 11.99

Vegetariana Zucchini, asparagus, eggplant, roasted tomato, mozzarella, pesto sauce 10.99

Contadina Italian sausage, sopressata, wild mushrooms, mozzarella, tomato sauce, peperoncino oil and basil 11.99

Calzone Folded pizza filled with fresh ricotta cheese, imported ham, organic spinach, sautéed mushrooms, smoked mozzarella, tomato sauce and sprinkled with parmesan cheese 11.99

Gnocchi Fatti in Casa

Housemade potato dumplings

Pomodoro Tomato sauce and basil 11.59

Rustica Tomatoes, tomato sauce, cream and pesto 11.99

Bolognese Traditional meat ragu 12.79

Quattro Formaggi Fontina, mascarpone, gorgonzola and parmesan cheese 12.59

Dalla Risotteria Mazzon

Risotto made with carnaroli rice imported from Italy

Filante Tomatoes, fresh mozzarella, parmesan, basil, fresh oregano, garlic 10.99

Dorato Asparagus, artichokes, butternut squash, zucchini, tomatoes, mushrooms, parmesan, garlic, saffron 11.99

Dante Spicy sausage, roasted peppers, shallots and smoked mozzarella 11.99

Porcini Parma prosciutto, porcini mushrooms, white truffle oil, fontina cheese, green peas 13.99

Fra Diavola Shrimp, mushrooms, tomatoes, parmesan and spicy marinara sauce 12.99

Broccoletti e Pollo Chicken breast, broccoli, sun-dried tomatoes, parmesan, roasted garlic 12.99

Buranella Mussels, clams, shrimp, scallops, shallots, lemon, garlic 12.99

Pasta Fresca e Secca

Fresh pasta is made on-site; dry pasta is imported from Italy

Capellini Angel hair pasta, chopped roma tomatoes, marinara sauce and fresh basil 10.59

Spaghetti ai Frutti di Mare Long thin pasta with clams, mussels, scallops, squid, shrimp, tomato, garlic, chili flakes, marinara, white wine 14.99

Tagliatelle alla Bolognese Wide fresh pasta ribbons with meat ragu and parmesan 12.59

Barilotti Integrali Pesto e Gamberi Barrel shaped whole wheat pasta with shrimp, tomatoes, mushrooms, pesto and cream sauce 13.59

Linguine con Pollo Thin flat pasta strands with chicken breast, portobello mushrooms, asparagus and cream sauce 12.99

Bucatini all'Amatriciana Tubular spaghetti with pork guanciale in a lightly spiced tomato sauce with basil, onion and Calabrian peperoncino; tossed with pecorino cheese 12.79

Ravioli Cacio e Pere Fresh pasta filled with roasted pears, mozzarella and parmesan cheese; asparagus and crescenza cream sauce topped with toasted walnuts 13.99

Cannelloni al Pollo Fresh large pasta tubes filled with rotisserie chicken, sun-dried tomatoes, ricotta, pecorino, smoked mozzarella and organic spinach; béchamel, marinara and mushrooms 12.99

Lasagna alla Calabrese Fresh egg pasta sheets layered with sausage, meat ragu, marinara, imported ham, hard-boiled eggs, fresh mozzarella and pecorino; baked in the brick oven 13.99

Specialita

Authentic Italian specialties

Cioppino Seafood soup with prawns, mussels, clams, scallops and white fish, chili flakes, brandy and tomato stock; grilled filone croutons 16.99

Scaloppine Caprese Thinly pounded veal with fresh mozzarella, marinara and basil served with sautéed organic spinach and roasted Yukon Gold potatoes 14.99

Pollo allo Spiedo Rotisserie chicken with Tuscan salad and roasted Yukon Gold potatoes 14.99

Battuta di Pollo Piccante Pounded chicken breast with herbs, red pepper, white wine, Dijon mustard sauce; topped with arugula, tomatoes, parmesan and spicy sauce 15.99

Salmone Piccata* Griddled salmon with capers, artichokes, lemon sauce; Tuscan salad and roasted Yukon Gold potatoes 16.99

*Consuming raw or undercooked meats may increase your risk of foodborne illness.