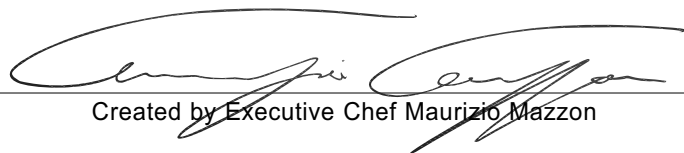


MENU DEL PRANZO E DELLA CENA


Created by Executive Chef Maurizio Mazzon

ANTIPASTI

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

BRUSCHETTA RUSTICA 7.95

Grilled Il Fornaio ciabatta bread with fresh mozzarella, grilled eggplant and marinated cherry tomatoes

ZUCCHINE E CIPOLLE FRITTE 8.95

Battered and fried zucchini strips and onion rings served with spicy tomato sauce and tartar sauce

POLIPO CON PATATE 10.50

Warm potato and octopus salad with extra-virgin olive oil and fresh lemon

ZUPPETTA DI PESCE CON SAMBUCA 12.95

Seafood soup with whitefish, mussels, scallops and shrimp; sambuca and tomato broth with parsley and trebbiano; grilled ciabatta crouton

MELANZANE ALLA PARMIGIANA 8.95

Baked eggplant with smoked mozzarella, tomato, basil, oregano and parmesan cheese

CALAMARETTI FRITTI 11.75

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

CROSTINI DI POLENTA 10.95

Crispy polenta and provolone squares with six different toppings: smoked salmon; shrimp; gorgonzola and thinly sliced speck; Andouille sausage; porcini mushroom; asparagus and marinated cipolline onions

CARPACCIO* 9.95

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

ANTIPASTO DELLA CASA per person 15.95

A sampling of authentic Italian antipasti including: seasoned goat cheese rolled in smoked salmon, grilled portobello mushrooms, prosciutto, bruschetta rustica, eggplant salad, grilled marinated artichoke, salametti, cipolline onions and olives - for 2 or more

MINESTRE E INSALATE

Soups and dressings are made on-site, our minestrone is vegan

MINISTRONE DI VERDURE 6.95

Seasonal vegetable soup made with vegetable stock

INSALATA AL BALSAMICO 7.95

Mixed wild greens, shredded carrots and cherry tomatoes; balsamic vinaigrette

INSALATA DEL FORNAIO 8.95

Mixed greens, garlic croutons and shaved parmesan; house vinaigrette

INSALATA INVERNALE 8.75

Frisee, radicchio, endive, gorgonzola, red grapes, toasted walnuts and pomegranate dressing

CAPRESE CALDA 8.95

Grilled tomatoes and fresh mozzarella, basil and extra-virgin olive oil

INSALATA DI SPINACI 9.95

Organic baby spinach salad with aged ricotta, red onions, applewood-smoked bacon, champignon mushrooms and toasted walnuts; warm vinaigrette

INSALATA CESARINA 10.75

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

PIZZA

Thin-crust pizza using housemade dough and mozzarella imported from Italy

PIZZA MARGHERITA 12.95

Mozzarella, tomato sauce, oregano, fresh basil

PIZZA VEGETARIANA 13.95

(Available with or without cheese)

Fresh asparagus, grilled zucchini, fresh tomato, roasted bell peppers, button mushrooms, smoked mozzarella and basil

PIZZA CAPRICCIOSA 13.95

Prosciutto cotto, button mushrooms, kalamata olives, artichokes, mozzarella, tomato sauce and oregano

PIZZA PICCANTE 14.75

Eggplant, Andouille sausage, tomato filets, smoked mozzarella, oregano, basil and spicy peperoncino oil

PIZZA CRISTINA 15.75

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

CALZONE 14.95

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

PASTA

All fresh pastas are made on-site and dry pastas are imported from Italy

CAPELLINI AL POMODORO 15.95

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

SPAGHETTINI ALLA BOLOGNESE 17.95

Imported thin spaghetti, meat ragu and parmesan

LINGUINE MARE CHIARO 23.95

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

PENNONI ALLA VODKA 16.95

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

PACCHERI GRATINATI 16.75

Wide pasta tubes with ham, button mushrooms, green peas, cream and parmesan sauce

CANNELLONI CON POLLO 18.95

Large pasta tubes filled with roasted chicken, swiss chard, ricotta, pecorino and parmesan cheese, onions and applewood-smoked bacon; baked in the wood-fired oven with béchamel and topped with sautéed champignon mushrooms and marinara sauce

BARIOTTI ALLA FRIULANA 16.95

Barrel shaped pasta with Italian sausage, mushrooms, onions, rosemary, thyme, tomato sauce

SPAGHETTI ALLE SEPPIE 17.75

Spaghetti pasta with cuttlefish ragu, spicy tomato sauce and green peas

CONCHIGLIE AL POLLO 18.50

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

TURTEI CON ARAGOSTA 24.95

Fresh ravioli filled with fresh Maine lobster, leeks and Il Fornaio filone bread; topped with shrimp, diced tomato and lobster-cream sauce

LASAGNA FERRARESE 17.50

Fresh spinach pasta layered with meat ragu, porcini mushrooms, parmesan and bechamel, baked in the wood-fired oven

GIRARROSTO, GRIGLIA E SPECIALITA

Authentic Italian specialties from rotisserie and grill

POLLO TOSCANO 19.95

Rotisserie chicken seasoned with rosemary, served with seasonal vegetables and roasted Yukon gold potatoes

GARRETTO D'AGNELLO* 26.95

Lamb shank braised with vegetables, herbs and Sangiovese wine; served with polenta and sautéed organic spinach

SCALOPPINE CAPRESE 24.95

Thinly pounded veal sautéed and topped with tomato and fresh mozzarella; served with sautéed vegetables and roasted Yukon gold potatoes

BRASATO DI MANZO AL VINO ROSSO 22.95

Short ribs braised in red wine; served with polenta and sautéed organic spinach

TAGLIATA CHIANINA* 33.95

Beef tenderloin grilled rare and sliced, balsamic vinegar and green peppercorn sauce, served with sautéed organic spinach and roasted Yukon gold potatoes and uccelletta cannellini beans

BISTECCA ALLA FIORENTINA* 39.95

Grilled 22 oz. prime porterhouse beef steak, served with uccelletta cannellini beans, sautéed organic spinach and roasted Yukon gold potatoes

PETTO DI POLLO AL PEPERONCINO 21.95

Grilled double chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon, served with sautéed organic spinach and roasted Yukon gold potatoes