


MENU DELLA CENA

Created by Executive Chef Maurizio Mazzon



Buon Appetito

ANTIPASTI

INDIVIDUAL APPETIZERS AMPLE ENOUGH TO SHARE

BRUSCHETTINE CASARECCIE 9.99

Assorted bruschetta: chopped tomatoes; grilled eggplant with pesto and goat cheese; caponata with shaved ricotta salata

RUSTICHELLA 12.99

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

SFORMATINO DI RISO 11.99

Black rice cake with Gorgonzola and fontina cheese, served over Vellutata sauce topped with crispy Grana Padano chips

CALAMARETTI FRITTI 13.99

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

CARPACCIO* 11.99

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

POLPETTINE CON POLENTA 12.99

Wild boar meatballs served with mushrooms and soft polenta

ANTIPASTO DELLA CASA 16.59 per person

A sampling of authentic Italian antipasti including: Prosciutto di Parma, salame di Parma, caponata, caprese calda, bruschetta calda, grilled artichoke, Grana Padano, green and black olives

MINESTRE E INSALATE

SOUPS AND DRESSINGS ARE MADE ON SITE

MINISTRONE DI VERDURE 4.99/6.99 *vegan*

Seasonal vegetable soup made with vegetable stock

INSALATA AL BALSAMICO 8.99

Organic baby lettuces; balsamic vinaigrette

INSALATA DEL FORNAIO 9.99

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

CAPRESE CALDA 12.79

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

INSALATA DI BIETOLE 11.99

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

INSALATA CESARINA 11.59

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

INSALATA DI CAVOLO NERO 10.99

Black kale, farro, garbanzo beans, Grana Padano and multigrain croutons; Il Fornaio dressing

INSALATA DELLA CASA 10.99

Chopped salad of romaine, radicchio, cannellini beans, avocado, tomato and cucumber; Gorgonzola dressing

INSALATA DI SPINACI 12.59

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

MARGHERITA 14.99

Mozzarella, tomato sauce, oregano and fresh basil

VEGETARIANA 15.99

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

FRADIAVOLA 17.99

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

CRISTINA 18.99

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

CALZONE 16.99

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

CAPRICCIOSA 16.99

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

FORMAGGI CON FUNGHI E PANCETTA 17.59

Mozzarella, Gorgonzola, fontina, pancetta and mushrooms

*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

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

CAPELLINI AL POMODORO 16.59

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

SPAGHETTINI ALLA BOLOGNESE 18.59

Imported thin spaghetti, meat ragu and Grana Padano

PASTA CON POLPETTINE 17.99

Fettuccine with wild boar meatballs, tomato sauce and Grana Padano

PENNONI ALLA VODKA 17.99

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

CONCHIGLIE AL POLLO 18.99

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

PAPPADELLE GIALLE AI FUNGHI 16.99

Fresh wide ribbon saffron pasta, porcini, crimini and shiitake mushrooms, Taleggio and Grana Padano

FETTUCCINE ALLA FRIULANA 17.99

Fettuccine pasta with Italian sausage, mushrooms, onions, tomato, thyme and cream sauce

RAVIOLI ALLA LUCANA 19.59

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

SPECIALITA' DELLA CASA

LASAGNA FERRARESE 19.59

Fresh pasta sheets layered with meat ragu, porcini mushrooms, Grana Padano and béchamel; baked in the oven

CANNELLONI AL FORNO 18.99

Large fresh 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 23.99

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 19.99

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

SCALOPPINE AI CARCIOFI E LIMONE 26.59

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

GRIGLIATA DI PESCE MISTO 27.99

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

BRASATO AL VALPOLICELLA* 26.99

Braised beef shortribs served with soft polenta

TAGLIATA CHIANINA* 33.99

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

BISTECCA ALLA FIORENTINA* 39.99

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

PETTO DI POLLO AL PEPERONCINO 22.99

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