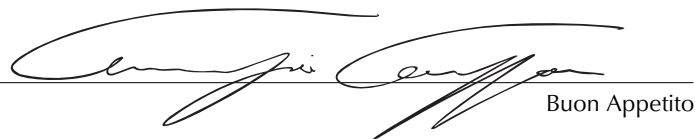


# MENU DEL PRANZO

Created by Executive Chef Maurizio Mazzon



## 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.

## PIATTI UNICI

"UNIQUE DISHES" COMBINING THE BEST OF THE GRILL AND PANTRY ON ONE PLATE

### **POLLO TOSCANO** 18.99

Free-range rotisserie chicken seasoned with rosemary; served with roasted Yukon Gold potatoes and Tuscan salad

### **SALMONE CON SPINACI\*** 19.59

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

### **INSALATA DI TONNO\*** 20.59

Seared sushi-grade ahi tuna served with a couscous, arugula, tomato, raisin, onion, caper, lemon and extra-virgin olive oil salad

### **INSALATA DI POLLO DAL GIRARROSTO** 14.99

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

### **INSALATA DI TACCHINO** 14.99

Organic mixed greens salad with house roasted turkey breast, hardboiled egg, avocado, cannellini beans, cherry tomatoes, cucumber, Grana Padano and balsamic vinaigrette

### **PIATTO SMERALDA** 19.99

Mixed grill of marinated scallops, calamari and shrimp with garlic and red chili flakes, braised tomatoes, wilted wild arugula, sautéed organic spinach and cannellini beans; grilled ciabatta rubbed with garlic and extra-virgin olive oil

### **PETTO DI POLLO AL PEPERONCINO** 19.99

Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon; served with spicy peperoncino sauce and Tuscan salad

## 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

### **PAPPARDELLE 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