

WINTER PRIX FIXE

FEBRUARY
DAILY AFTER 5 PM
TWO COURSES
TAX & TIP EXTRA

\$20.00

ANTIPASTI

ZUPPA P/A

please ask your server for today's soup selection

COZZE 11.75

3/4lb fresh mussels in a spicy tomato sauce with pernod, herbs

CALAMARI FRITTI

sardinian spiced deep fried calamari with lemon aioli
piccolo 5.75 grande 10.00

CROSTINI 7.25

grilled bread topped with mushrooms, goat's cheese

BRUSCHETTA 7.00

grilled bread with olive oil, garlic, tomatoes, basil
with mozzarella 8.75

PANE con AGLIO 5.00

toasted bread with garlic & parsley butter
with mozzarella 6.00

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NOTA BENE

FRESH MOZZARELLA

a local, soft cow's milk cheese made daily
exclusively for IL FORNELLO

RICOTTA di BUFALA

a local, buffalo milk ricotta cheese made daily
exclusively for IL FORNELLO

INSALATE

INSALATA CAPRESE 13.50

vine ripened tomatoes, mozzarella di bufala, fresh basil,
balsamic reduction

INSALATA ROMA

mixed greens, goat's cheese, roasted red peppers, roasted
walnuts, balsamic vinaigrette
piccola 8.50 grande 11.50

INSALATA FUNGHI e RUCOLA 12.25

medley of sautéed wild mushrooms, arugula, tomatoes,
shaved grana padano, roasted shallot vinaigrette

INSALATA CESARE

crisp romaine with our famous caesar dressing
piccola 7.50 grande 10.50
anchovies ADD 1.75

INSALATA MISTO

mixed greens, tomatoes, cucumber in a tangy lemon
vinaigrette
piccola 7.00 grande 9.50

EXTRAS – INSALATA

add to any of the above salads

6 oz. grilled salmon 10.00

6 oz. chicken breast 6.25

PIATTO PRINCIPALE

SALMONE 23.00

grilled atlantic salmon with new potatoes, vegetables, lemon,
parsley butter

VEAL LIMONE 22.00

veal scallopine with lemon garlic sauce, butter & chive
fettuccine, vegetables

CHICKEN ASIAGO 19.00

spinach & asiago stuffed chicken breast with honey
mustard cream sauce, mashed potatoes, vegetables

CHICKEN PARMIGIANA 18.00

breaded chicken scallopine, tomato sauce, mozzarella &
parmigiano, linguini pomodoro

EGGPLANT PARMIGIANA 16.75

traditional eggplant parma with mozzarella cheese & tomato
sauce

PASTA

substitute gluten-free pasta in select pastas ADD 2.00

extra tomato sauce ADD 2.25

extra cream sauce ADD 2.25

PAPPARDELLE di AGNELLO 18.50

pappardelle, country lamb ragu, blistered cherry tomatoes,
grana padano

LINGUINI di MARE 19.00

shrimp, bay scallops, mussels, calamari in a light olive oil
tomato sauce

LASAGNA 16.75

bolognese, tomato sauce, ricotta, mozzarella, parmigiano
with béchamel

LINGUINI POLLO e PESTO 16.50

grilled chicken, pesto, roasted cherry tomatoes, parmigiano

PENNE CAPRI 16.50

grilled chicken, mixed mushrooms, spinach, tomato, lemon,
garlic, grana padano

CANNELLONI FORMAGGIO 17.00

ricotta & spinach filled cannelloni finished with tomato sauce,
mozzarella & parmesan

SPAGHETTI POMODORO 13.00

spaghetti with tomato sauce & basil

PAPPARDELLE con SALSICCIA 16.75

pappardelle, spicy Italian sausage, baby arugula, red chilis,
vine ripened tomatoes, aglio e olio, pecorino romano

GNOCCHI SORRENTINA 16.00

gnocchi with tomato sauce & ricotta di bufala

RAVIOLI FUNGHI 17.00

porcini, truffle ravioli in a brown butter sage sauce

LINGUINI SALMONE 17.00

linguini, smoked salmon, peas, lemon tarragon cream sauce

SPAGHETTI BOLOGNESE 16.00

traditional tomato & braised beef sauce

FETTUCCINE ALFREDO 14.00

white wine, cream & butter sauce, fresh parmesan

EXTRAS – INSALATA

add to any of the above pastas

grilled chicken 4.00 hot italian sausage 4.00

primavera - daily vegetables 4.00 shrimp 4.00

PIZZA HAND CRAFTED, WOOD OVEN BAKED

Our pizzas come on our regular crust

multigrain crust ADD 0.80

organic, yeast-free spelt crust ADD 2.00

gluten-free crust ADD 5.25

PROSCIUTTO 16.50

tomato sauce, mozzarella, prosciutto, artichoke hearts, black
olives

SALSICCIA ITALIANA 16.00

tomato sauce, mozzarella, spicy Italian sausage, grilled red
onions, basil, chili oil

DIAVOLO 16.00

tomato sauce, fresh mozzarella, spicy salami, basil, hot
peppers, black olives

QUATTRO STAGIONI 16.00

tomato sauce, fresh mozzarella &
¼ with salami,
¼ with artichoke hearts,
¼ with green olives
¼ with mushrooms

TARTUFI 16.00

extra virgin olive oil, ricotta di bufala, potatoes,
truffle paste, fresh mozzarella

PEPPERONI 10.50

tomato sauce, mozzarella, pepperoni

FICHI 16.00

mascarpone, prosciutto, figs, shaved grana
padano, honey, arugula

PIZZA alla NORMA 15.00

tomato sauce, ricotta di bufala & eggplant

GORGONZOLA 15.75

gorgonzola, pears, caramelized onions, walnuts, arugula

PESTO e MOZZARELLA FRESCA 13.75

pesto, fresh mozzarella cheese, cherry tomatoes, basil

MARGHERITA 12.50

tomato sauce, fresh mozzarella, basil

PIZZA di BUFALA 13.50

extra virgin olive oil, mozzarella di bufala, tomato
sauce, basil

FUNGHI 14.50

cremini, portobello & oyster mushrooms, scamorza
cheese, roasted fennel seed, arugula