

# il fornello

491 CHURCH STREET

Corporate Chef Steven Silvestro  
Church Street Chef Tim Tutton

## appetizers

SOUP - please ask your server for today's soup	P/A
STEAMED CLAMS - with chorizo sausage, tomato, green onion garlic, fresh herbs + fennel seed in a white wine brodo	11.49
MUSSELS - fresh mussels in a spicy tomato sauce with pernod + herbs	¾ lb 6.49      1½ lb 10.99
SARDINIAN SPICED DEEP FRIED CALAMARI - with tartar sauce + lemon	for one 5.89      for two 9.89
BRUSCHETTA <b>From Our Wood-Fired Oven</b> - italian bread toasted with olive oil, garlic, tomatoes + basil with brick + mozzarella cheese <b>add 1.49</b>	6.99
OLIVES - a plate of marinated olives	5.99
GARLIC BREAD <b>From Our Wood-Fired Oven</b> - toasted with fresh garlic, parsley butter with cheddar cheese <b>5.99</b> with sun-dried tomatoes, brick + mozzarella cheese <b>6.99</b>	4.99
SIDE OF YUKON GOLD FRIES	4.99
SIDE OF SWEET POTATO FRIES	5.99

## salads

SICILIAN CAPRESE SALAD - roasted vine ripened tomato wrapped in crispy prosciutto with fresh buffalo mozzarella, basil, white wine vinegar + olive oil drizzle	13.99
INSALATA ROMA - mixed greens with chèvre, roasted red peppers, roasted walnuts + balsamic vinaigrette	small 7.39      10.99
WILD MUSHROOM + ARUGULA - organic arugula with a medley of wood-fire roasted wild mushrooms, tomatoes, shaved grana padano + roasted shallot vinaigrette	10.99
CAESAR SALAD - crisp romaine with our famous caesar dressing small <b>6.99</b> anchovies <b>add 1.45</b>	9.99
TOSSED SALAD - mixed greens, tomatoes, cucumber + tangy lemon vinaigrette small <b>6.59</b>	8.99
ADD ONS - add to any of the above salads 6 oz. grilled salmon <b>8.99</b> 6oz. grilled chicken add <b>5.99</b>	

## mains

STEAK - AAA Angus beef tenderloin served with fingerling potatoes, sautéed spinach, wild mushroom demi glace	29.99
ATLANTIC SALMON - grilled atlantic salmon fillet on a new potato, seasonal vegetable medley with a lemon thyme vinaigrette	22.99
CHICKEN WITH PROSCIUTTO - prosciutto wrapped chicken supreme filled with fontina + sautéed spinach served with fingerling potatoes + seasonal vegetables finished with a lemon pan jus	18.99
CHICKEN PARMA + PASTA - chicken breast baked in tomato sauce, mozzarella, brick + parmesan cheeses, served with linguini pomodoro	17.99
CLASSIC WAGYU (KOBE) BEEF BURGER + FRIES - Wagyu beef are the original Kobe beef from Japan now raised in Ontario + fed an all-natural, hormone-free diet resulting in an extremely delicious burger. Served with yukon gold fries + truffled mayonnaise <b>toppings 1.69 each</b> cheddar - brie - wild mushrooms - bacon gorgonzola - caramelized onions	16.59

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Join Us For

\$19.99  
prix fixe

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Sundays through Thursdays, After 5:00 PM

## from our wood-fired oven

### Appetizers

BRUSCHETTA - italian bread toasted with olive oil, garlic, tomatoes + basil	6.99
with brick + mozzarella cheese <b>add 1.49</b>	
GARLIC BREAD - toasted with fresh garlic, parsley butter with cheddar cheese <b>5.99</b>	4.99
with sun-dried tomatoes, brick + mozzarella cheese	6.99

### Pizza

#### Our Crusts

On regular crust. Multigrain crust **add .79**. Organic, yeast-free spelt crust **add 1.99**. Gluten-free Quejos crust (additional **3.79**)

ROASTED PEPPER + PROSCIUTTO PIZZA - house roasted red, yellow + orange sweet peppers with prosciutto, red onion, fresh basil, chili oil, tomato sauce + buffalo mozzarella	16.99
PROSCIUTTO PIZZA - tomato sauce, brick + mozzarella cheese, warm prosciutto, artichoke hearts, red pepper, black olives	15.49
ITALIAN SAUSAGE PIZZA - tomato sauce, brick + mozzarella cheese, spicy italian sausage, grilled red onions, fresh basil, + chili oil	14.99
FIG PIZZA - mascarpone, warm prosciutto, figs, shaved grana padano, drizzle of honey, lemon dressed arugula	14.89
PIZZA POLLO - tomato sauce, provolone cheese, grilled chicken, roasted garlic, roasted red peppers	14.79
PIZZA GORGONZOLA - Castello gorgonzola, red wine caramel pears, caramelized onions, walnuts, lemon dressed arugula	14.29
WILD MUSHROOM PIZZA - brie cheese, wood-fire roasted button, oyster + portobello mushrooms, fresh basil	13.39
PIZZA DI BUFALA - tomato sauce, buffalo mozzarella + fresh basil	12.99
PIZZA NOVE - tomato sauce, brick + mozzarella cheese, green pepper, mushrooms + onions	11.69
TRADITIONAL PIZZA - tomato sauce, brick + mozzarella cheese, pepperoni + wood-fire roasted mushrooms	10.69

## pasta

GARGANELLI FUNGHI E CARNE - garganelli (a delicate, handmade penne style pasta), wood-fire roasted wild mushrooms + beef tenderloin tips in a brandy jus, with cream + shaved grana padano	18.69
LINGUINI DI MARE - shrimp, clams, mussels + calamari in a light olive oil tomato sauce	18.39
LINGUINI POLLO E PESTO - grilled chicken, pesto cream sauce, plum tomatoes, pine nuts, parmesan	16.59
PENNE CAPRI - grilled chicken, wood-fire roasted mushrooms, spinach + tomato, finished with lemon garlic olive oil + shaved grana padano	16.59
SPAGHETTINI BOLOGNESE - traditional tomato + braised veal + beef sauce	15.49
FETTUCCINE ALFREDO - white wine, cream + butter sauce with fresh parmesan	14.29

MARTINI MONDAYS

\$6.00 martinis, all night long

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