

ANTIPASTI

OLIVES 6.25

plate of marinated olives

ZUPPA del GIORNO P/A

please ask your server

ANTIPASTO 16.00

chef's selection of cheeses, cured meats & marinated olives

CALAMARI e POLPO 14.50

grilled calamari & baby octopus, radicchio, black olives, oven cured tomatoes in a spicy limoncello vinaigrette

SALMONE AFFUMICATO 12.75

smoked salmon & chèvre, capers, marinated red onions

COZZE 12.75

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

BRUSCHETTA 7.75

toasted bread with olive oil, garlic, tomatoes & basil with mozzarella 9.25

PANE con AGLIO 5.50

toasted bread with garlic & parsley butter with mozzarella 7.75

PIZZETTA FORMAGGIO 7.00 HANDCRAFTED MINI PIZZA

extra virgin olive oil, mozzarella, parmesan, garlic

INSALATE

INSALATA CAPRESE 13.50

vine ripened tomatoes, bocconcini, fresh basil, white balsamic reduction

INSALATA ROMA

mixed greens, goat cheese, roasted red peppers, roasted walnuts, balsamic vinaigrette

piccolo 9.00 grande 12.75

INSALATA di BARBABIETOLE 12.25

roasted beets, arugula, goat cheese, citrus vinaigrette

INSALATA FUNGHI e RUCOLA 12.25

sautéed mushrooms, arugula, tomatoes, shaved grana padano, roasted shallot vinaigrette

INSALATA CESARE

crisp romaine with our famous caesar dressing

piccolo 8.50 grande 11.50

anchovies ADD 1.75

INSALATA MISTO

mixed greens, tomatoes, cucumber, tangy lemon vinaigrette

piccolo 7.00 grande 9.50

AGGIUNGERE alla INSALATA

add to any of the above salads

6 oz. grilled salmon 10.00

6 oz. chicken breast 6.25

PIATTO PRINCIPALE

SALMONE 24.50

grilled Atlantic salmon, new potatoes, vegetables, lemon parsley butter

VITELLO LIMONE 23.00

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

POLLO con ASIAGO 22.50

chicken breast filled with spinach, caramelized onions & asiago with honey mustard cream sauce, roast potatoes, vegetables

POLLO PARMA e PASTA 19.50

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

PARMIGIANA di MELANZANE 17.25

layers of eggplant, oven dried tomatoes & fontina

RESERVE YOUR TABLE NOW

FOR TODAY'S DATE AVAILABILITY

Please Call 416-9977-2855

FOR FUTURE DATE RESERVATIONS

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PIZZA HAND CRAFTED, WOOD OVEN BAKED

Our pizzas come on our regular crust
multigrain crust **ADD 0.80**
gluten-free crust **ADD 5.25**

PROSCIUTTO 16.50

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

NOVE 12.00

tomato sauce, mozzarella, green pepper, mushrooms, onions

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, salami, artichoke hearts, green olives, mushrooms, fresh mozzarella

PEPPERONI 10.50

tomato sauce, mozzarella, pepperoni

FICHI 16.00

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

POLLO 15.00

tomato sauce, provolone, grilled chicken, roasted garlic, roasted red peppers

PIZZA a la NORMA 15.00

tomato sauce, ricotta di bufala & eggplant

GORGONZOLA 15.75

gorgonzola, pears, caramelized onions, walnuts, arugula

PESTO e FRIULANO 13.75

pesto, friulano 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

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

CHEF DELLA PIZZA
CRAIG OVENSTONE

PASTA FRESCA FRESH PASTA

substitute gluten-free pasta **ADD 2.00**

LINGUINI di MARE 20.25

fresh linguini, shrimp, bay scallops, mussels, calamari, light olive oil tomato sauce

SPAGHETTINI POMODORO 13.25

fresh spaghetti with tomato sauce & basil

PENNE CAPRI 18.75

fresh penne, grilled chicken, mushrooms, spinach, tomato, lemon, garlic, grana padano

PAPPARDELLE con SALSICCIA 18.25

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

PENNE RUSTICA 16.50

fresh penne rigate, oven roasted tomatoes, ricotta, artichoke hearts, spinach, black olives & aglio e olio

SPAGHETTINI BOLOGNESE 18.25

fresh spaghetti, traditional tomato & braised beef sauce

LINGUINI POLLO PESTO 18.50

fresh linguini, grilled chicken, pesto, roasted cherry tomatoes, parmesan

GNOCCHI SORRENTINA 17.25

fresh gnocchi with tomato sauce & ricotta di bufala

PENNE alla PAPALINA 17.25

fresh penne rigate, prosciutto, peas, parmesan, extra virgin olive oil, black pepper

PAPPARDELLE di AGNELLO 19.75

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

LINGUINI SALMONE 17.50

fresh linguini, smoked salmon, peas, lemon tarragon cream sauce

FETTUCCINE ALFREDO 16.00

white wine, cream & butter sauce, fresh parmesan

AGGIUNGERE alla PASTA

add to any of the above pastas

grilled chicken **4.00**

primavera - daily vegetables **4.00**

hot italian sausage **4.00**

shrimp **4.00**

PASTA al FORNO BAKED FRESH PASTA

CANNELLONI FORMAGGIO 17.50 FROM OUR PIZZA OVEN

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

CREATED BY
CHEF TIM TUTTON