

# il fornello

O A K V I L L E

Chef Daniel Pascoa

## "All You Can Enjoy" Lunch Buffet

Monday to Friday from 11:30 AM to 2:30 PM

"All You Can Enjoy" featuring  
pasta, gourmet pizza, salads,  
+ more **11.99**

## appetizers

- SOUP** - ask your server for today's selection **P/A**
- ANTIPASTO FOR TWO** - a selection of olives, prosciutto, lemon + tarragon dressed grilled shrimp, marinated portobello mushrooms, grilled eggplant, pickled red onion, bocconcini, oven roasted tomatoes + italian cured sausage **16.99**
- MUSSELS** - ¾lb fresh mussels in a spicy tomato sauce with pernod + herbs **11.59**
- GRILLED CALAMARI + SHRIMP** - on tossed greens with a black olive + tomato salsa **11.39**
- SARDINIAN SPICED DEEP FRIED CALAMARI** - with tartar sauce + lemon **11.39**
- CROSTINI** - four pieces of grilled bread topped with wild mushrooms + chèvre **7.29**
- BRUSCHETTA** - italian bread toasted with olive oil, garlic, tomatoes + basil with brick + mozzarella cheese **add 1.59** **6.59**
- GARLIC BREAD** - toasted with fresh garlic + parsley butter with cheddar cheese **5.99** **4.99**  
with sun-dried tomatoes, brick + mozzarella cheese **6.99**

## salads

- INSALATA AFFUMICATO** - romaine, treviso, baby spinach, smoked prosciutto + Monforte Dairy's smoked sheep's cheddar with a honey balsamic vinaigrette **11.99**
- GRILLED CHICKEN + FETA** - grilled chicken on baby spinach with goat feta + slivered almonds in a light honey mustard dressing **12.39**
- WILD MUSHROOM + ARUGULA** - medley of wood-fire roasted wild mushrooms, tomatoes, shaved grana padano + roasted shallot vinaigrette **10.99**
- INSALATA ROMA** - mixed greens with chèvre, roasted red peppers, roasted walnuts + balsamic vinaigrette **small 7.39** **10.99**
- PEAR, ARUGULA + GORGONZOLA** - organic arugula, endive, walnuts, pears + Castello gorgonzola with a champagne vinaigrette **10.99**
- CAESAR SALAD** - crisp romaine with our famous caesar dressing **small 6.95** **9.99**  
anchovies **add 1.49**
- TOSSED SALAD** - mixed greens, tomatoes + cucumber in a tangy lemon vinaigrette **small 6.59** **8.99**
- ADD ONS** - add to any of the above salads  
6 oz. grilled salmon **9.99** 6 oz. grilled chicken add **5.99**

## main course

- ATLANTIC SALMON** - grilled atlantic salmon fillet on a new potato, grilled artichoke, seasonal vegetable medley with lemon parsley butter **22.99**
- VEAL MARSALA** - sautéed veal scaloppini, in a cream + marsala wine sauce with fettuccine alfredo **22.99**
- CHICKEN ASIAGO** - chicken breast stuffed with spinach + asiago cheese on roasted potatoes + seasonal vegetables topped with a honey mustard cream sauce **18.99**
- CHICKEN PARMA + PASTA** - chicken breast baked in tomato sauce, mozzarella, brick + parmesan cheeses, served with linguini pomodoro + finished with basil oil **17.99**

## sandwiches

- served with side caesar or tossed salad. insalata roma add **2.15**
- VEAL** - breaded veal cutlet with mozzarella with a rich tomato sauce **10.99**  
add wood-fire roasted mushrooms **1.59**
- VEGETARIAN** - roasted red pepper, eggplant, chèvre, pesto, arugula **9.99**
- GRILLED CHICKEN** - grilled chicken breast, tomato, romaine hearts, red onion, provolone, roasted red pepper mayonnaise **10.29**

## lunch pasta

- served with side caesar or tossed salad. insalata roma add **2.15**
- PENNE CAPRI** - grilled chicken, wood-fire roasted mushrooms, spinach, tomato, finished with lemon garlic olive oil, shaved grana padano **+** **12.99**
- LINGUINI CARBONARA** - parmesan, splash of cream, garlic, sautéed leeks, egg yolk, butter, smoked prosciutto + black pepper **+** **12.99**
- PENNE ARRABIATE** - spicy tomato sauce with garlic + hot peppers **+** **11.39**

## pasta

- +** substitute gluten-free spiral pasta in select pasta dishes **1.79**
- LINGUINI DI MARE** - shrimp, scallops, mussels, calamari, light olive oil tomato sauce **+** **18.99**
- LINGUINI POLLO E PESTO** - grilled chicken, pesto cream sauce, plum tomatoes, pinenuts, parmesan **+** **16.59**
- AGNOLOTTI FORNELLO** - cheese filled spinach agnolotti, spicy tomato cream sauce **15.79**
- SPAGHETTINI BOLOGNESE** - traditional tomato + braised veal + beef sauce **+** **15.39**

## our pizzas

- On regular crust. Substitute multigrain crust for **.79** more  
Substitute our organic, yeast-free spelt crust for **2.09** more  
Substitute our gluten-free Quejos crust for **3.99** more
- CALZONE FORNELLO** - filled with tomato sauce, brick + mozzarella cheese, italian sausage, oven-cured tomatoes, caramelized onions, wood-fire roasted mushrooms, parmesan **15.99**
- CHICKEN + PESTO PIZZA** - pesto, gaisli, grilled chicken, fried eggplant (lightly floured), roasted garlic **15.89**
- PROSCIUTTO PIZZA** - tomato sauce, brick + mozzarella cheese, warm prosciutto, artichoke hearts, red pepper, black olives **15.49**
- PIZZA SANTO** - organic spelt flour crust, tomato sauce, cheese flavoured topping, herbs, sautéed spinach, red onions, roasted red peppers **14.99**
- 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** - 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, basil oil **13.39**
- VEGETARIAN PIZZA** - tomato sauce, brick + mozzarella cheese, grilled zucchini+ fennel, fried eggplant (lightly floured), marinated tomatoes, Italian parsley leaves **12.99**
- HAWAIIAN PIZZA** - tomato sauce, brick + mozzarella cheese, crispy prosciutto, grilled pineapple **11.19**
- TRADITIONAL PIZZA** - tomato sauce, brick + mozzarella cheese, pepperoni, wood-fire roasted mushrooms **10.69**
- PIZZA SEMPLICE** - tomato sauce, brick + mozzarella cheese, fresh herbs **8.09**