

ANTIPASTI

ZUPPA P/A

please ask your server for today's soup selection

ANTIPASTO per DUE 19.00 FOR TWO TO SHARE

olives, prosciutto di parma, grilled portobello mushroom, grilled artichoke hearts, grana padano, house roasted red peppers, homemade cacciatore salami, friulano cheese

COZZE 11.75

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

ARRANCINI con GRANCHIO e RISOTTO 13.00

fried crab & risotto cakes on a bed of mixed greens

CALAMARI e GAMBERI alla GRIGLIA 12.00

grilled calamari & shrimp on spiced, herbed tomatoes

per DUE 21.00 FOR TWO TO SHARE

SALMONE AFFUMICATO 11.00

smoked salmon, goat cheese, multigrain flatbread, capers, marinated red onions

BRUSCHETTA 7.00

grilled bread with olive oil, garlic, tomatoes, basil

with mozzarella 8.75

additional pieces ea. 2.00

PANE con AGLIO 5.00

toasted bread with garlic & parsley butter

with mozzarella 6.00

with sun-dried tomatoes, mozzarella 7.00

INSALATE

INSALATA POLLO alla GRIGLIA e ASIAGO 12.50

grilled chicken, baby spinach, asiago, slivered almonds, light honey mustard dressing

INSALATA ROMA

mixed greens with goat's cheese, roasted red peppers, roasted walnuts, balsamic vinaigrette

piccola 8.00 grande 11.00

INSALATA FUNGHI e RUCOLA 12.00

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

INSALATA PERA e GORGONZOLA 11.00

pear & arugula, champagne & roasted pear vinaigrette, toasted walnuts, crumbled gorgonzola

INSALATA CESARE

crisp romaine with our famous caesar dressing

piccola 8.00 grande 11.00

anchovies ADD 1.50

INSALATA MISTO

mixed greens, tomatoes, cucumber in a tangy lemon vinaigrette

piccola 7.00 grande 9.50

AGGIUNTA

add to any of the above salads

6 oz. grilled salmon 10.00

6 oz. wood fired chicken breast 6.25

grilled shrimp 4.00

PASTA

substitute gluten-free pasta in select pastas **ADD 2.00**
grilled chicken **ADD 4.00**
hot italian sausage **ADD 4.00**
shrimp **ADD 4.00**

LINGUINI di MARE 19.00

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

ORRECHIETTE FUNGHI e CARNE 19.00

beef tenderloin, mushrooms, brandy cream sauce, tomatoes, grana padano

LINGUINI POLLO e PESTO 17.50

grilled chicken, pesto, roasted cherry tomatoes, parmigiano

PENNE CAPRI 17.25

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

LINGUINI CARBONARA 16.50

sautéed leeks, egg yolk, cream, butter, pancetta, black pepper, parmesan

RAVIOLI FORNELLO 15.75

cheese filled ravioli, spicy tomato cream sauce

LASAGNA 16.75

bolognese sauce, ricotta, mozzarella, porcini mushrooms

SPAGHETTINI BOLOGNESE 15.50

traditional tomato, braised beef & veal sauce

PENNE ARRABBIATE 13.50

spicy tomato sauce with garlic, hot peppers

PIATTO PRINCIPALE

FILETTO di MANZO 29.00

certified angus beef tenderloin, porcini mushroom reduction, garlic mashed potatoes, spicy rapini

SALMONE 23.00

grilled atlantic salmon, roast potatoes, seasonal vegetable medley

VITELLO MARSALA 23.00

sautéed veal scaloppine, cream marsala wine sauce, mushrooms, fettuccine alfredo

COSCIA DI AGNELLO 20.00

lamb shank braised in tomato & red wine served on garlic mashed potatoes with green beans, finished with marinated red onions & capers

POLLO con ASIAGO 19.00

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

POLLO PARMA e PASTA 18.00

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

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**

PESTO e POLLO 16.00

pesto, asiago, grilled chicken, blistered cherry tomatoes, grilled eggplant

DIABOLO 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

FICHI 16.00

mascarpone, prosciutto, figs, grano padano, honey, arugula

PROSCIUTTO 15.50

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

SALSICCIA ITALIANA 15.00

tomato sauce, mozzarella, spicy italian sausage, red onions, basil, chili oil

POLLO 15.00

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

SALMONE 14.50

smoked salmon, chèvre, grilled leeks, caper

BUFALA 14.30

olive oil, mozzarella di bufala, oven cured tomatoes, fresh basil

GORGONZOLA 14.25

gorgonzola, pears, caramelized onions, walnuts, lemon dressed arugula

FUNGHI 14.00

cremini, portobello & oyster mushrooms, scamorza cheese, fresh basil

HAWAIANO 12.20

tomato sauce, mozzarella, prosciutto, grilled pineapple

MARGHERITA 12.00

tomato sauce, mozzarella di bufala, basil

PEPPERONI 9.75

tomato sauce, mozzarella, pepperoni

NOTA BENE

FRESH MOZZARELLA

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