

il fornello

RICHMOND HILL

Chef Majid Gitti

Weekend Buffet Brunch

Saturday + Sunday from 11:30 AM to 2:30 PM

"All You Can Enjoy" featuring
pasta, gourmet pizza, salads,
eggs benedict, omelettes
+ more **14.99**

appetizers

SOUP - ask your server for today's selection	P/A
ANTIPASTO - whole roasted ontario garlic, zerto mozzarella, marinated olives, roasted red peppers, prosciutto, grilled artichoke hearts, salami + extra virgin olive oil	14.99
MUSSELS - ¾lb fresh mussels in a spicy tomato sauce with pernod + herbs	11.59
GRILLED CALAMARI - on a bed of spiced, herbed tomatoes	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
SMOKED SALMON + CHÈVRE PLATE - with warm multigrain flatbread, capers, marinated red onions	9.99
BRUSCHETTA - italian bread toasted with olive oil, garlic, tomatoes + basil with brick + mozzarella cheese add 1.50	6.59
GARLIC BREAD - toasted with fresh garlic + parsley butter with cheddar cheese 5.99 with sun-dried tomatoes, brick + mozzarella cheese 6.99	4.99

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
PEAR, ARUGULA + GORGONZOLA - organic arugula, endive, walnuts, pears + Castello gorgonzola with a champagne vinaigrette	10.99
INSALATA ROMA - mixed greens with chèvre, roasted red peppers, roasted walnuts + balsamic vinaigrette	small 7.39 10.99
CAESAR SALAD - crisp romaine with our famous caesar dressing anchovies add 1.45	small 6.95 9.99
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

ROAST RACK OF LAMB - rosemary crusted roasted double lamb chop with seasonal vegetables, roast potatoes finished with a chianti reduction	28.95
ATLANTIC SALMON - grilled atlantic salmon fillet on a new potato, grilled artichoke medley with lemon parsley butter	22.99
VEAL MARSALA - sautéed veal scaloppini, in a cream + marsala wine sauce with fettuccine alfredo	22.99
OSSO BUCO - braised veal shank with dried cherry gremolata, spaghetti squash, parmesan mashed potatoes + demi-glace	22.99
CHICKEN ASIAGO - chicken breast stuffed with spinach + asiago cheese on buttery mashed potatoes + green beans 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

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
FETTUCCINE SALMONE - applewood smoked salmon, snow peas in a fresh dill vodka cream sauce +	15.79
AGNOLOTTI FORNELLO - cheese filled spinach agnolotti, spicy tomato cream sauce	15.79
SPAGHETTINI BOLOGNESE - traditional tomato + braised veal + beef sauce +	15.39

lunch pasta

served with side caesar or tossed salad. insalata roma add 2.19	
PENNE CAPRI - grilled chicken, wood-fire roasted mushrooms, spinach, tomato, finished with lemon garlic olive oil, shaved grana padano +	12.59
SPAGHETTINI PRIMAVERA - broccoli, spinach, peppers, caramelized onions, fresh tomato sauce, parmesan + grilled chicken add 3.50	12.59
PENNE ARRABIATE - spicy tomato sauce with garlic + hot peppers +	10.99

sandwiches

served with side caesar or tossed salad. insalata roma add 2.19	
VEAL - breaded veal cutlet with mozzarella with a rich tomato sauce	11.99
VEGETARIAN - roasted red pepper, eggplant, chèvre, pesto, arugula	10.99
GRILLED CHICKEN - grilled chicken breast, tomato, romaine hearts, red onion, provolone, roasted red pepper mayonnaise	10.99

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	
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 VICINO - tomato sauce, roasted garlic, zerto mozzarella, olives, roasted red peppers, salami + toscano cheese	15.49
PIZZA SANTO - organic spelt flour crust, tomato sauce, cheese flavoured topping ^G , 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 - Castello gorgonzola, red wine caramel pears, caramelized onions, walnuts, lemon dressed arugula	14.29
PIZZA SALMONE - mascarpone + chèvre cheeses, smoked salmon, grilled red onions, capers, shallots, salsa verde	14.49
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

lunch buffet

Monday to Friday from 11:30 AM to 2:30 PM
"All You Can Enjoy" for only **11.99**