

ANTIPASTI

OLIVES 6.25

plate of marinated olives

ZUPPA P/A

please ask your server for today's soup selection

ANTIPASTI per DUE 19.00

selection of cured meats, olives, cheese, marinated & grilled vegetables

COZZE 11.75

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

CALAMARI FRITTI 11.50

sardinian spiced deep fried calamari with lemon aioli

GRILLED CALAMARI 11.50

on spiced, herbed tomatoes

SALMONE AFFUMICATO 12.75

smoked salmon, goat cheese, capers, marinated red onions

CROSTINI 7.25

grilled bread topped with mushrooms, goat's cheese

BRUSCHETTA 7.75

grilled bread with olive oil, garlic, tomatoes, basil with mozzarella 8.75

PANE con AGLIO 5.50

toasted bread with garlic & parsley butter with mozzarella 6.50

INSALATE

INSALATA CAPRESE 14.00

vine ripened tomatoes, bocconcini, fresh basil, balsamic reduction

INSALATA PERA e GORGONZOLA

pear & arugula, gorgonzola dressing, toasted walnuts, crumbled gorgonzola

piccolo 9.00 grande 12.75

INSALATA ROMA

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

piccolo 9.00 grande 12.75

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 1.50

INSALATA MISTO

mixed greens, tomatoes, cucumber in a tangy lemon vinaigrette

piccolo 7.00 grande 9.50

AGGIUNTA

add to any of the above salads

6 oz. grilled salmon 10.00

6 oz. grilled chicken breast 6.25

PIATTO PRINCIPALE

AGNELLO 29.00

roasted double lamb chop, roast potatoes, vegetables, chianti reduction

BISTECCA 28.00

AAA striploin, rapini, mashed potatoes, mushroom chianti reduction

VITELLO OSSO BUCO 24.00

veal osso buco, buttery mash potatoes, root vegetables

SALMONE 23.50

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

VITELLO LIMONE 23.00

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

POLLO con ASIAGO 19.50

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

POLLO PARMA e PASTA 18.50

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

15% gratuity added for parties of eight or more

PASTA FRESCA FRESH PASTA

substitute gluten-free pasta **ADD 2.00**

LINGUINI di MARE 20.00

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

RIGATONI FUNGHI e CARNE 19.00

beef tenderloin, mushrooms, brandy cream sauce, grana padano

LINGUINI POLLO PESTO 17.00

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

PENNE CAPRI 17.00

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

LASAGNA 16.75

bolognese, tomato sauce, ricotta, mozzarella, spinach & mushrooms

GNOCCHI SORRENTINA 16.00

fresh gnocchi with tomato sauce & ricotta di bufala

RAVIOLI 16.00

spinach & ricotta ravioli with tomato sauce, fresh basil

SPAGHETTINI BOLOGNESE 17.00

fresh spaghetti, traditional tomato & braised beef sauce

SPAGHETTINI POMODORO 13.00

fresh spaghetti with tomato sauce & basil

FETTUCCINE ALFREDO 14.00

white wine, cream & butter sauce, fresh parmesan

PENNE ARRABBIATE 13.50

fresh penne, spicy tomato sauce with garlic, hot peppers

PAPPARDELLE con SALSICCIA 17.50

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

LINGUINI SALMONE 17.00

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

PENNE alla PAPALINA 17.00

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

AGGIUNGERE alla PASTA

add to any of the above pastas

grilled chicken **4.00** hot italian sausage **4.00**
primavera - daily vegetables **4.00** shrimp **4.00**

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

CREATED BY CHEF
TIM TUTTON

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**

PROSCIUTTO 16.50

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

SALSICCIA ITALIANA 16.00

tomato sauce, mozzarella, spicy Italian sausage, grilled red onions, basil, chili oil

DIABOLO 16.00

tomato sauce, fresh mozzarella, spicy salami, basil, hot peppers, black olives

QUATTRO STAGIONI 16.00

tomato sauce, fresh mozzarella & ¼ with salami, ¼ with artichoke hearts, ¼ with green olives & ¼ with mushrooms

TARTUFI 16.00

extra virgin olive oil, ricotta di bufala, potatoes, truffle paste, 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 alla NORMA 15.00

tomato sauce, ricotta di bufala & eggplant

GORGONZOLA 15.75

gorgonzola, pears, caramelized onions, walnuts, arugula

PESTO e MOZZARELLA FRESCA 13.75

pesto, fresh mozzarella 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

BUFFETO

"ALL YOU CAN ENJOY" WEEKEND BRUNCH BUFFET

Saturday and Sunday Brunch **15.95**

11:30 AM - 2:30 PM

Featuring pasta, gourmet pizza, salads & more

CHEF DELLA PIZZA
CRAIG OVENSTONE