

il FORNELLO

SINCE 1986

"One Of Toronto's Top Ten Restaurants"
ZAGAT Guide

214 KING STREET WEST

416 977 2855 - Contact Nazir Khan
Featuring a Private Dining Room

BAYVIEW VILLAGE MALL

416 227 1271 - Contact Luigi Ciardullo

1560 YONGE STREET

416 920 7347 - Contact Nazir Khan

576 DANFORTH AVENUE

416 466 2931 - Contact George Wong

2022 QUEEN STREET EAST

416 691 8377 - Contact Brent Mangano

8851 YONGE ST., RICHMOND HILL

905 530 1153 - Contact Michael Festa

203 N. SERVICE RD. W., OAKVILLE

905 338 5233 - Contact Dan Cristiano

QUEEN'S QUAY TERMINAL

416 861 1028 - Contact Keon or Ainslie

Also

Our sister restaurant // bar

LUSSO RESTAURANT AND BAR

Queen's Quay Terminal

416 848 0005 - Contact Keon or Ainslie

A casual, stylish dining lounge,
perfect for cocktail
receptions for up to forty people.

"Recommended" The New York Times

MENÙ #1

ITALIANO RUSTICO

22.00 per person plus taxes & tip

FIRST COURSE choice of INSALATA MISTO

mixed greens, tomatoes, cucumber, tangy
lemon vinaigrette

INSALATA CESARE

crisp romaine with our famous caesar dressing

SECOND COURSE choice of FETTUCCINI ALFREDO

white wine, cream, butter sauce, fresh parmesan

SPAGHETTINI BOLOGNESE

traditional tomato & braised beef sauce

POLLO PARMA e PASTA

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

PIZZA FUNGHI

cremini, portobello & oyster mushrooms,
scamorza cheese, roasted fennel seed, fresh
arugula

PIZZA PEPPERONI

tomato sauce, mozzarella, pepperoni

COFFEE TEA DESSERT

Available for an additional 9.00

MENÙ #2

ITALIANA TRADIZIONALE

33.00 per person plus taxes & tip

BRUSCHETTA to share

grilled bread with olive oil, garlic, tomatoes, basil

FIRST COURSE choice of INSALATA CESARE

crisp romaine with our famous caesar dressing

INSALATA ROMA

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

SECOND COURSE choice of VITELLO LIMONE

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

SALMONE

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

POLLO PARMA e PASTA

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

LINGUINI DI MARE

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

PIZZA FICHI

mascarpone, warm prosciutto, figs, shaved
grana padano, a drizzle of honey, lemon
dressed arugula

COFFEE TEA DESSERT

Available for an additional 9.00

GROUP DINING



Let IL FORNELLO host your next
group dinner or corporate event!

The three group menus inside
serve as guidelines only and may
be modified in accordance with
the preferences of your group.

While all of our locations can
accommodate large groups,
IL FORNELLO on King
features an elegant private
dining room seating 35 for dinner
or 60 for a cocktail reception.

ILFORNELLO.COM

il FORNELLO

SINCE 1986

MENÙ #3

ITALIANA CONTEMPORANEA

38.00 per person plus taxes & tip

CROSTINI to share

grilled bread with chèvre, wild mushrooms

FIRST COURSE choice of ZUPPA

ask your server for today's soup selection

INSALATA FUNGHI e RUCOLA

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

INSALATA ROMA

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

SECOND COURSE choice of BISTECCA

10 oz. AAA striploin steak with pan jus, mashed
potatoes, vegetables

SALMONE

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

POLLO con ASIAGO

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

LINGUINI DI MARE

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

VITELLO LIMONE

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

COFFEE TEA DESSERT

Available for an additional 9.00