

il fornello

"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

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

il fornello 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.



Contact Information
Inside

www.ilfornello.com

MENU #1

“Rustic Italian”

\$22.00 per person plus taxes + tip

TOSSED SALAD

with tomatoes, cucumbers + red onions
in a tangy lemon vinaigrette

OR

il fornello CAESAR SALAD

with herbed croutons + shaved grana
padano

FETTUCCINI ALFREDO

white wine, cream + butter sauce, fresh
parmesan

OR

BLACK ANGUS BURGER + FRIES

Cumbrae's all Ontario prime black angus
beef burger served with yukon gold fries
+ truffled mayonnaise

OR

CHICKEN PARMA + PASTA

breaded chicken scallopini topped with
tomato sauce + mozzarella, served with
linguini pomodoro

OR

PIZZA FUNGHI

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

OR

PEPPERONI PIZZA

oven baked thin crust with tomato
sauce, mozzarella + brick cheeses
+ pepperoni

Coffee or Tea and Dessert
Available for an additional \$9.00

MENU #2

“Traditional Italian”

\$33.00 per person plus taxes + tip

BRUSCHETTA TO SHARE

Italian bread toasted with olive oil,
garlic, tomatoes + basil

il fornello CAESAR SALAD

with herbed croutons + shaved grana
padano

OR

INSALATA ROMA

mixed greens, chèvre, roasted red
peppers, roasted walnuts, balsamic
vinaigrette

VEAL LIMONE

veal scallopini sautéed with garlic,
lemon, demiglace served with a butter,
chive fettuccine + vegetables

OR

ATLANTIC SALMON

grilled atlantic salmon fillet on a new
potato, seasonal vegetable medley
with lemon parsley butter

OR

CHICKEN PARMA + PASTA

breaded chicken scallopini topped with
tomato sauce + mozzarella, served with
linguini pomodoro

OR

RIGATONI FUNGHI E CARNE

sautéed mushrooms + beef tenderloin
tips in a brandy jus, cream + shaved
parma

OR

FIG PIZZA

oven baked thin crust with warm
prosciutto, honey figs, mascarpone,
shaved grana padano

Coffee or Tea and Dessert
Available for an additional \$9.00

MENU #3

“Contemporary Italian”

\$38.00 per person plus taxes + tip

CROSTINI

grilled bread topped with sautéed leeks,
fruilano cheese + warm figs

SOUP OF THE DAY

ask about our selection

OR

SPINACH + MUSHROOM

baby spinach, cremini + portobello
mushrooms + shallots in a walnut
vinaigrette. freshly grated grana padano

OR

INSALATA ROMA

mixed greens, chèvre, roasted red
peppers, roasted walnuts, balsamic
vinaigrette

STEAK

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

OR

ATLANTIC SALMON

grilled atlantic salmon, new potatoes,
vegetables + a lemon thyme vinaigrette

OR

CHICKEN ASIAGO

chicken breast stuffed with spinach +
asiago cheese topped with a honey
mustard cream sauce served with
mashed potatoes + vegetables

OR

LINGUINI DI MARE

shrimp, clams, mussels, calamari,
light olive oil tomato sauce

OR

VEAL LIMONE

veal scallopini sautéed with garlic,
lemon, demi glaze served with a butter,
chive fettuccine + vegetable

Coffee or Tea and Dessert
Available for an additional \$9.00