

# BRUNCH

## FRUIT SMOOTHIE 5.00

skim milk, yoghurt, banana & blueberry

## EGGS BENEDICT 10.00

two poached eggs, peameal bacon on a toasted english muffin, house made hollandaise sauce, pan fried potatoes, fresh fruit

## EGGS FLORENTINE 10.00

two poached eggs on a toasted english muffin with sautéed spinach, house made hollandaise sauce, pan fried potatoes, fresh fruit

## BREAKFAST PIZZA 10.00

tomato sauce, mushrooms, two baked eggs, mozzarella, red pepper, bacon

## LEMON RICOTTA FRENCH TOAST 9.75

with lemon ricotta, blueberry compote & maple syrup

# ANTIPASTI

## ZUPPA P/A

please ask your server for today's soup selection

## CALAMARI e GAMBERI alla GRIGLIA 12.50

grilled calamari & shrimp on tossed greens with a black olive, tomato salsa

## COZZE 11.75

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

## CROSTINI 7.25

grilled bread topped with wild mushrooms, chèvre

## BRUSCHETTA 7.00

toasted italian bread, olive oil, garlic, tomatoes, basil with mozzarella **8.75**

## PANE con AGLIO 5.00

toasted bread, fresh garlic parsley butter with cheddar **6.00**

with sun-dried tomatoes, mozzarella **7.00**

## PIZZETTA FORMAGGIO 7.00 HANDCRAFTED MINI PIZZA

extra virgin olive oil, mozzarella, parmesan, garlic

# INSALATE

## INSALATA CAPRESE 13.50

vine ripened tomatoes, mozzarella di bufala, fresh basil, balsamic reduction

## INSALATA ROMA

mixed greens with chèvre, roasted red peppers, roasted walnuts, balsamic vinaigrette  
piccola **9.00** grande **12.75**

## INSALATA FUNGHI e RUCOLA 12.25

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

## INSALATA CESARE

crisp romaine with our famous caesar dressing  
piccola **8.50** grande **11.50**  
anchovies **ADD 1.75**

## INSALATA MISTO

mixed greens, tomatoes, cucumber in a tangy lemon vinaigrette  
piccola **7.00** grande **9.50**

## EXTRAS – INSALATA

add to any of the above salads

6 oz. grilled salmon **10.00**

6 oz. chicken breast **6.25**

## 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**

# PASTA

substitute gluten-free pasta **ADD 2.00**

## LINGUINI di MARE 19.00

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

## PENNE CAPRI 17.00

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

## SPAGHETTINI BOLOGNESE 16.00

spaghettini, traditional tomato & braised beef sauce

## TORTELLINI FORMAGGIO 16.00

cheese filled tortellini in a rosé sauce

## SPAGHETTINI POMODORO 13.00

spaghettini with tomato sauce & basil

## FETTUCCINE ALFREDO 14.00

white wine, cream & butter sauce, fresh parmesan

## LASAGNA 17.00

spinach lasagna, meat sauce, parmesan, ricotta, bechamel, tomato sauce, mozzarella

## RAVIOLI FUNGHI 17.00

porcini, truffle ravioli in a brown butter sage sauce cherry tomatoes, finished with grana padano, portobello mushrooms & red anjou pear

## EXTRAS – PASTA

grilled chicken **4.00**

spicy Italian fennel sausage **3.50**

primavera - daily vegetables **4.00**

shrimp **4.00**

# PIZZA

HAND CRAFTED, WOOD OVEN BAKED

multigrain crust **ADD 0.80** gluten-free crust **ADD 5.25**

## PROSCIUTTO 15.00

tomato sauce, fresh mozzarella, prosciutto di San Daniele, artichoke hearts, roasted red peppers, black olives

## SALSICCIA ITALIANA 15.00

tomato sauce, fresh mozzarella, spicy italian fennel sausage, grilled cipollini onions, roasted red peppers

## DIAVOLO 15.00

tomato sauce, fresh mozzarella, spicy salami, basil, chilis, black olives

## QUATTRO STAGIONI 15.00

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

## PEPPERONI 11.50

tomato sauce, mozzarella, pepperoni

## NOVE 12.00

tomato sauce, mozzarella, green pepper, mushrooms, onions

## FICHI 15.00

mascarpone, prosciutto, figs, shaved grana padano, honey, arugula

## POLLO 15.00

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

## GORGONZOLA 15.00

gorgonzola, pears, caramelized onions, walnuts, arugula

## PESTO e MOZZARELLA FRESCA 13.75

pesto, fresh mozzarella cheese, cherry tomatoes, basil

## FUNGHI 14.50

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

## PIZZA di BUFALA 12.50

extra virgin olive oil, mozzarella di bufala, tomato sauce, basil

## MARGHERITA 11.50

tomato sauce, fresh mozzarella, basil

## EXTRAS – PIZZA

prosciutto di San Daniele **3.00** Caraffa green olives **2.00**  
speck (cold smoked Citterio prosciutto) **3.50**  
spicy Italian fennel sausage **3.00** lamb sausage **3.00**  
casalingo salami **3.00** sun dried black olives **2.00**

**\$10** ALL PIZZAS  
ALL DAY  
ALL NIGHT  
TUESDAYS\*  
\*Dine in only

**RESERVE YOUR TABLE NOW**

FOR TODAY'S DATE AVAILABILITY

Please Call 416-920-7347

FOR FUTURE DATE RESERVATIONS

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**il FORNELLO**

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1560 YONGE STREET  
ILFORNELLO.COM

CHEF DELLA PIZZA  
CRAIG OVENSTONE