

## 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

## PIATTO PRINCIPALE

### SALMONE 23.00

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

### VEAL LIMONE 22.00

veal scallopine sautéed with garlic, lemon, demi glaze served with a butter, chive fettuccine, vegetables

### CHICKEN ASIAGO 19.00

chicken breast stuffed with caramelized onions, spinach & asiago cheese topped with a honey mustard cream sauce served with mashed potatoes, vegetables

### CHICKEN PARMIGIANA 18.00

breaded chicken scallopine topped with tomato sauce, mozzarella, served with linguini pomodoro

### EGGPLANT PARMIGIANA 16.75

layers of eggplant with oven dried tomatoes & fontina

**\$10** ALL PIZZAS  
ALL DAY  
ALL NIGHT  
TUESDAYS\*

\*Dine in only

**il FORNELLO**

SINCE 1986

## 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**

**RESERVE YOUR TABLE NOW**

**FOR TODAY'S DATE AVAILABILITY**

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## PASTA

substitute gluten-free pasta **ADD 2.00**

### LINGUINI di MARE 19.00

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

### SPAGHETTINI LIMONE 14.00

spaghettini, lemon, extra virgin olive oil, spinach, capers, grana padano

### PENNE CAPRI 17.00

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

### PENNE VERONA 16.00

lamb sausage, sun dried black olives, fennel, tomato sauce

### SPAGHETTINI BOLOGNESE 16.00

spaghettini, traditional tomato & braised beef sauce

### LINGUINI POLLO PESTO 17.00

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

### TORTELLINI FORMAGGIO 16.00

cheese filled tortellini in a rosé sauce

### SPAGHETTINI POMODORO 13.00

spaghettini with tomato sauce & basil

### GNOCCHI SORRENTINA 16.00

gnocchi with tomato sauce & ricotta di bufala

### FETTUCCINE ALFREDO 14.00

white wine, cream & butter sauce, fresh parmesan

### LASAGNA 17.00

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

### RICOTTA SPINACH RAVIOLI 16.00

in a tomato sauce

### PENNE alla PAPALINA 16.00

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

### RAVIOLI FUNGHI 17.00

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

### LINGUINI SALMONE 17.00

linguini, smoked salmon, peas, lemon tarragon cream sauce

### 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

CHEF DELLA PIZZA  
CRAIG OVENSTONE