

MENU DELLA CENA



Created by Executive Chef Maurizio Mazzon

ANTIPASTI

These dishes can be individual appetizers but are ample enough to share

BRUSCHETTA RUSTICA 6.95

Grilled Il Fornaio ciabatta bread with fresh mozzarella, grilled eggplant and marinated cherry tomatoes

RUSTICHELLA 8.95

Housemade flat bread topped with goat cheese, mozzarella, tomatoes, red onion, kalamata olives, basil, oregano; baked in the wood-fired oven

RAVIOLONE 6.95

Large ravioli filled with braised oxtail topped with asiago cheese

CARPACCIO 9.95

Thinly sliced raw beef, shaved grana, capers and wild arugula drizzled with lemon-olive oil

POLENTA PASTICCIATA 7.95

Soft polenta topped with Italian sausage, mixed field mushrooms and gorgonzola

CALAMARETTI FRITTI 9.95

Baby squid, lightly floured and fried, served with marinara sauce

GRIGLIATA COSTA SMERALDA 10.95

Grilled scallops, calamari and shrimp served with parsley sauce

POLPETTINE AL GRANCHIO 11.95

Fresh crab cakes with lobster sauce, vegetable mirepoix, crispy capers and balsamic reduction

ANTIPASTO DELLA CASA per person 12.95

A sampling of authentic Italian antipasti including: seasoned goat cheese rolled in smoked salmon, grilled scallops wrapped in pancetta, grilled portobello mushrooms, mozzarella wrapped in prosciutto, bruschetta rustica, eggplant salad, grilled marinated baby artichoke, olives - for 2 or more

MINESTRE E INSALATE

Soups and dressings are made on-site, our minestrone is vegan

MINISTRONE DI VERDURE 5.95

Seasonal vegetable soup made with vegetable stock

INSALATA AL BALSAMICO 6.75

Organic baby lettuces; balsamic vinaigrette

INSALATA DEL FORNAIO 6.95

Mixed greens, garlic croutons and shaved parmesan; house vinaigrette

INSALATA DI BIETOLE 7.75

Organic red and gold beets with red wine vinegar, wild arugula, toasted walnuts and Asiago cheese; lemon-olive oil dressing

INSALATA DELLA CASA 8.95

Chopped salad of romaine, radicchio, cannellini beans, avocado, tomato and cucumber with gorgonzola dressing

INSALATA INVERNALE 8.50

Endive, frisee, radicchio, red grapes, gorgonzola and toasted walnuts; champagne vinaigrette

INSALATA DI SPINACI 9.50

Organic baby spinach salad with aged ricotta, red onions, applewood-smoked bacon, champignon mushrooms and toasted walnuts; warm vinaigrette

PIZZA DAL FORNO A LEGNA

Wood-fired thin-crust pizza using housemade dough and real mozzarella

PIZZA MARGHERITA 10.95

Mozzarella, oregano, tomato sauce, basil

PIZZA VEGETARIANA 11.50

Baby artichokes, zucchini, eggplant, mushrooms, mozzarella, tomato sauce, fresh basil

PIZZA FRADIAVOLA 11.95

Italian sausage, mushrooms, bell peppers, red onions, mozzarella, tomato sauce, spicy pepperoncino oil

PIZZA CRISTINA 12.95

Fresh mozzarella, prosciutto, shaved parmesan, mushrooms and wild arugula, drizzled with white truffle oil

CALZONE 12.50

Folded pizza filled with mozzarella, ricotta, mushrooms, ham and tomato sauce



This symbol indicates these dishes contain certified organic produce.

We bake all of our breads from scratch each day and pour our own extra-virgin olive oil imported from Italy.

PASTA

All fresh pasta is made on-site and dry pasta is imported from Italy

CAPELLINI AL POMODORO 11.95

Angel hair pasta, chopped tomatoes, marinara sauce and fresh basil

FETTUCCINE ALLA BOLOGNESE 12.95

Fresh egg pasta, traditional meat ragu and parmesan cheese

PACCHERI ALLE MELANZANE 13.75

Wide pasta tubes with eggplant, tomatoes and smoked mozzarella

LINGUINE MARE CHIARO 18.95

Thin flat pasta with clams, mussels, prawns and scallops; seasoned with tomatoes, crushed red pepper, garlic and trebbiano wine

GNOCCHI EMILIA 13.95

Housemade potato dumplings with butternut squash, Italian ham, porcini mushroom, black truffle oil and cream

CAPPELLACCI DI ZUCCA 15.95

Ravioli filled with butternut squash and walnuts; tomato sauce, brown butter, parmesan and crispy sage

PENNONI ALLA VODKA 14.50

Large pasta tubes with bacon, vodka-cream-tomato sauce and parmesan cheese

RAVIOLI ALLA LUCANA 16.50

Whole wheat ravioli filled with Italian sausage, ricotta, parmesan and fennel; fresh tomato sauce with imported peperoncino, pecorino cheese and fresh basil

TURTEI CON ARAGOSTA 19.95

Ravioli filled with fresh Maine lobster and Il Fornaio bread topped with shrimp and diced tomato; lobster cream sauce

LASAGNA FERRARESE 14.75

Fresh egg pasta layered with meat ragu, porcini mushrooms, parmesan and bechamel, baked in the wood-fired oven

CONCHIGLIE AL POLLO 15.95

Shell pasta, chicken breast, broccoli, sun-dried tomatoes, pecorino cheese, roasted garlic, trebbiano wine

GIRARROSTO, GRIGLIA E SPECIALITA

Authentic Italian specialties from our wood-fired rotisserie and grill

POLLO TOSCANO 16.95

Rotisserie chicken seasoned with rosemary; served with sautéed vegetables and mashed potatoes

TAGLIATA CHIANINA 24.95

Beef tenderloin grilled rare and sliced, balsamic vinegar and green peppercorn sauce; served with organic braised greens, roasted fingerling potatoes and uccelletta cannellini beans

GARRETTO D'AGNELLO 19.75

Lamb shank braised with vegetables, herbs and sangiovese wine; served with organic braised greens and mashed potatoes

SCALOPPINE CON MARSALA E FUNGHI 19.50

Thinly pounded veal sautéed with field mushroom and Marsala wine; served with soft polenta and braised greens

BRACIOLA NUORESE 19.95

Baked herb-stuffed center-cut pork loin chop wrapped in pancetta topped with kalamata olives and capers; served with sautéed vegetables and roasted fingerling potatoes

BISTECCA ALLA FIORENTINA 29.95

22 ounce porterhouse beef steak, served with organic braised greens, roasted fingerling potatoes and uccelletta cannellini beans

PETTO DI POLLO AL PEPERONCINO 17.95

Grilled double chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine and Dijon mustard; served with sautéed vegetables and roasted fingerling potatoes