

ANTIPASTI

Olives

Warm green & black olives with garlic, chillies, bay leaves, lemon 7.50

Calamari Griglia alla Puttanesca

Grilled calamari, tomatoes, black olives, capers, lemon, olive oil 12.50

Garlic Bread with Cheese

Toasted herb & garlic buttered bread topped with mozzarella 7.25

Bruschetta Pomodoro

Grilled ciabatta topped with olive oil, garlic, tomatoes, basil 9.15

Arancini

Arborio rice balls filled with mozzarella and bolognese sauce, fried then finished with grated pecorino, served with marinara sauce 9.75

Bocconcini Fritti

Lightly fried baby mozzarella balls with a tomato red pepper jam 9.75

Calamari Fritti

Crispy, fried, cornmeal encrusted calamari with marinara sauce & aioli 11.50

Eggplant Parmigiana

Breaded eggplant layered with basil, tomato sauce, fior di latte 12.50

Mussels

In a spicy tomato broth 14.25

Meatball Appetizer

Four house-made, wood-oven baked beef & ricotta meatballs with pomodoro sauce, whipped ricotta, basil oil, basil shoots, grilled bread 14.00

Zucchini Fritti

Panko encrusted zucchini sticks fried & served with tapenade aioli 9.00



Please note: pizzas with * are not included in our \$10 offer

\$10 Pizza Offer is not available on Statutory Holidays

INSALATE

Insalata Roma

Mixed greens, chèvre, toasted walnuts, sweet drop peppers, balsamic vinaigrette 9.25 / 14.25

Insalata di Barbabietole

Arugula, beets, chèvre, toasted pecans, balsamic vinaigrette 7.50 / 12.25

Insalata Cesare

Crispy romaine, creamy caesar dressing, shaved parmigiana, croutons 7.50 / 12.25

ADD: 4 oz. chicken breast 6.25 / salmon 10.15 / bacon 2.50 / anchovies 2.10

WINTERLICIOUS

January 27 - February 9, 2017

Three Course Prix Fixe - Lunch \$18 / Dinner \$28

MAINS

Chicken Asiago

Chicken breast stuffed with asiago cheese, spinach & caramelized onions served with mashed potatoes, seasonal vegetables & a honey mustard cream sauce 23.00

Chicken Parmigiana

Breaded chicken scaloppine, tomato sauce, mozzarella & parmesan, linguini pomodoro 22.00

Lamb Shank

Braised New Zealand lamb shank with pan jus & garlic mash potatoes 23.75

Salmon

Pan seared salmon with sautéed spinach, crispy fingerling potatoes, fish velouté, & fine herbs in a fresh lemon vinaigrette 23.50

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Allergies / please inform your server of any food allergies - there are nuts on the premises

NEAPOLITAN STYLE PIZZA multigrain crust add 2.25 / gluten-free crust add 3.35

Pizza Prosciutto

Pomodoro sauce, fior di latte, prosciutto, olive oil dressed arugula & shaved parmigiana 15.50

Pizza Salsiccia Italiana

Pomodoro sauce, fior di latte, crumbled Italian sausage, caramelized onions, roasted red peppers 15.50

Pizza Diavolo

Pomodoro sauce, fior di latte, spicy salami, basil, chillies, black olives 15.50

Pizza Melanzane

Pomodoro sauce, fior di latte, eggplant, olives, tomatoes, shaved parmigiana 15.25

Pizza Margherita

Pomodoro sauce, fior di latte, basil 14.50 / substitute mozzarella di bufala 3.15

Pizza Funghi

Whipped herbed & lemon ricotta, taleggio, fior di latte, mushrooms, spinach, olive oil 16.75

IL FORNELLO CLASSIC PIZZA multigrain crust add 2.25 / gluten-free crust add 3.35

Pizza Pepperoni

Pomodoro sauce, mozzarella, cured pepperoni 13.50

Pizza Hawaiiiano

Pomodoro sauce, mozzarella, prosciutto cotto (ham), pineapple 14.25

Pizza Tradizionale

Pomodoro sauce, mozzarella, bacon, onions, mushrooms 14.25

Pizza Fichi *

Mascarpone, prosciutto, figs, shaved parmigiana, honey, arugula 16.25

Pizza Gorgonzola *

Gorgonzola, pears, caramelized onions, walnuts, arugula 16.25

Pizza Salmone *

Smoked salmon, mozzarella, panna di cucina (mascarpone cream), arugula, crispy capers, lemon 16.95

additional toppings:

prosciutto 3.15 / mushrooms 2.10 / crumbled Italian sausage 3.15 / spicy salami 3.15

olives 2.10 / chicken 4.20 / substitute fresh mozzarella (fior di latte) 2.75

PASTA

Penne Capri

Grilled chicken, mushrooms, spinach, cherry tomatoes, white wine, garlic, grana padano 18.25

Lasagna

Layered with bolognese sauce, mozzarella, béchamel, pomodoro sauce 18.45

Fettuccine Alfredo

White wine, cream & butter sauce, parmesan 17.45

Gnocchi Asiago

House made gnocchi with asiago cream sauce, spinach, basil oil, crispy shallots 18.45

Cannelloni Formaggio

Ricotta & spinach filled cannelloni, mushrooms & cream finished with pomodoro sauce, parmesan, mozzarella 18.45

Linguini di Mare

Shrimp, bay scallops, calamari, mussels in a light olive oil pomodoro sauce 20.25

Rigatoni Bolognese

With a tomato, beef & prosciutto bolognese sauce 18.45

Pappardelle Salsiccia

Crumbled Italian sausage, cherry tomatoes, caramelized onions, olive oil, garlic finished with pecorino & arugula 18.45

Spaghetti & Meatballs

House made beef & ricotta meatballs, pomodoro sauce 18.45

Penne alla Norma

Eggplant, cherry tomatoes, chillies, garlic, red wine, pomodoro sauce, ricotta salata 17.45

Spaghetti Carbonara

Pecorino romano, egg, prosciutto cotto (ham), black pepper 18.25