

ANTIPASTI**Olives**

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

Zuppa

Please ask your server for today's soup selection P/A

Antipasto

Prosciutto di Parma, warm olives, hot cacciatore salami, red wine poached pears, gorgonzola, parmigiano reggiano (aged 30 months), crostini 12.50 / for two 23.85

Polpette al Pomodoro

Three house-made, wood-oven baked beef, pork & ricotta meatballs with pomodoro sauce, whipped ricotta, basil oil, grilled bread 13.85

Carpaccio di Vitello

Thinly sliced espresso and rosemary encrusted veal, lemon and caper aioli, croutons, arugula, extra virgin olive oil 14.65

Cozze con Pomodoro

Fresh mussels in a spicy tomato sauce with anise liqueur, herbs 14.50

Arancini

Fried rice balls stuffed with smoked scamorza cheese and peas, with marinara sauce 11.25

Calamari Fritti

Crispy, fried, cornmeal encrusted calamari with lemon caper aioli 12.65

Calamari e Gamberetti alla Griglia

Grilled calamari & shrimp with tomatoes, black olives, capers, lemon, olive oil 13.15 per due - for two to share 24.50

Bruschetta Pomodoro

Toasted Calabrese bread with olive oil, garlic, tomatoes, basil 9.15 / add mozzarella 1.25

INSALATE**Add to Any Salad**

Chicken breast 8.95 / salmon 13.95 / grilled shrimp 5.50

Insalata Gorgonzola

Arugula, red wine poached pears, gorgonzola, candied pecans, red wine mustard dressing 13.15

Insalata Cesare

Crispy romaine lettuce, creamy caesar dressing, shaved parmigiano reggiano, croutons 8.95 / 12.25 add bacon 2.50 / add anchovies 2.10

Insalata Roma

Mixed greens, chèvre, toasted walnuts, sweet drop peppers, balsamic vinaigrette 10.50 / 14.25

Insalata Mista

Mixed greens, tomato, cucumber, balsamic vinaigrette 7.85 / 10.85

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#UberEATS

MAINS**Salmon**

Pan seared wild B.C. salmon, braised fennel & leeks, roast fingerling potatoes, salsa verde 26.95

Vitello Marsala

Veal scaloppine, wild mushrooms, marsala cream sauce, mashed potatoes, vegetables 24.95

Vitello Picata

Sautéed veal scaloppine, white wine lemon caper sauce, spaghetti aglio e olio 24.50

Pollo con Asiago

Chicken breast stuffed with Asiago cheese, spinach & caramelized onions served with mashed potatoes, seasonal vegetables & a honey mustard cream sauce 24.25

Bistecca

Grilled 10oz Certified Angus striploin, rosemary jus, truffled patate fritte with grated parmigiano 35.00

Group Dining / 15% gratuity charge added to groups of 8 or more

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

PASTA**Add to Any Pasta**

House-made spicy Italian sausage 4.15 / grilled chicken 4.25 / shrimp 5.2

Substitute: gluten-free pasta add 2.15

Linguini di Mare

Shrimp, bay scallops, mussels, calamari in a light olive oil pomodoro sauce 22.95

Pasta Alessia

Rigatoni mezze, fior di latte, cherry tomatoes, zucchini, light pomodoro sauce, basil 17.50

Orecchiette Rapini e Salsiccia

Rapini, spicy Italian sausage, olive oil, garlic, chili flakes, pecorino 18.10

Penne Capri

Grilled chicken, wild mushrooms, spinach, tomato, olive oil, garlic, shaved parmigiano reggiano 18.50

Rigatoni Bolognese

Traditional tomato, braised beef & pork sauce 18.15

Bucatini con Funghi

Portobello, oyster and cremini mushrooms, white wine, cream, finished with truffle oil 18.65

Penne all'Arrabbiata

spicy pomodoro sauce with garlic, hot peppers 16.75

Linguini alla Carbonara

Pancetta, sautéed leeks, egg yolk, cream, black pepper, parmigiano reggiano 17.85

Gnocchi Asiago

House made gnocchi with asiago cream sauce, spinach, basil oil, crispy shallots 18.75

Ravioli

Please ask your server for today's selection of our house-made ravioli P/A

PIZZA**Additional Toppings**

Prosciutto di Parma 4.25 / mushrooms 2.10 / crumbled spicy Italian sausage 4.15

spicy salami 3.25 / olives 2.10 / chicken 4.25 / substitute fior di latte (fresh mozzarella) 2.75
gluten-free crust add 3.50

Pizza Prosciutto

Pomodoro sauce, fior di latte, prosciutto di Parma, arugula, shaved parmigiano reggiano 17.50

Pizza Salsiccia Italiana

Pomodoro sauce, fior di latte, crumbled spicy Italian sausage, caramelized onions, roasted red peppers 17.25

Pizza Diavolo

Pomodoro sauce, fior di latte, spicy salami, basil, chillies, black olives 16.50

Pizza Capricciosa

Pomodoro sauce, mozzarella, mushrooms, artichoke hearts, ham, black olives 16.95

Pizza 'Nduja

Pomodoro sauce, oregano, fior di latte, 'nduja (spicy, soft Calabrese salami), oyster mushrooms, red onion, arugula 18.15

Pizza Funghi

Extra virgin olive oil, mushrooms, truffled honey, taleggio 17.50

Pizza Varese

Pomodoro sauce, fior di latte, grilled zucchini, roasted red peppers, oregano, arugula, black olives 16.50

Pizza Margherita

Pomodoro sauce, fior di latte, basil 14.65 / substitute mozzarella di bufala 3.25

Pizza Pepperoni

Pomodoro sauce, mozzarella, cured pepperoni 13.85

Pizza Pollo Pesto

Pesto, asiago, grilled chicken, marinated tomatoes, eggplant 17.50

Pizza Hawaiiiano

Pomodoro sauce, mozzarella, prosciutto di parma, grilled pineapple 16.65

Pizza Fichi

Mascarpone, prosciutto di parma, figs, shaved parmigiano reggiano, honey, arugula 19.65

Pizza Gorgonzola

Olive oil, gorgonzola, red wine poached pears, caramelized onions, walnuts, arugula 17.50

 **FORNELLO**^o

Oakville