

FORNELLO

DINNER FEATURES

Feature Cocktail

The Pera 1¼ oz

Vodka, pear nectar, St-Germain elderflower liqueur 8.00

Feature Draught

Brock Street Light Blonde 18 oz 7.50

Brewed in Ontario using only four all natural ingredients: barley, water, hops and yeast. Brock Street Blonde is an easy drinking light beer, perfect for both the craft lover and conventional beer drinker. 4.3% alcohol

Feature Wine

Folonari Soave, Veneto, Italy 6 oz 6.50

Pale straw colour with light citrus aromas, crisp citrus and mild almond flavours and a dry finish.



\$10 Pizza Offer available on regular menu pizzas only

Appetizer

Arancini

Arborio rice balls filled with mozzarella and bolognese sauce, fried then finished with grated pecorino, served with marinara sauce 12.50

Mains

Salmon Nicoise Salad

4 oz grilled salmon, romaine lettuce, green beans, olives, cherry tomatoes, carrots and egg with a lemon vinaigrette 14.95

Spaghetti Carbonara

Pecorino romano, egg, prosciutto cotto (ham), a splash of cream and black pepper 17.25

Pizza Polpette

Tomato sauce, mozzarella, house made ricotta & beef meatballs, grana padano cheese 15.00

Pappardelle Stefano

Pappardelle with slowly braised short ribs in tomato sauce 24.00

\$17 PRIX FIXE LUNCH

**Join Us Wednesday to Sunday For Our
Two Course Prix Fixe Lunch \$17
From 11:30 AM**