

FORNELLO

MENÙ ITALIANO RUSTICO

FIRST COURSE choice of

Beet Salad

Baby arugula, roasted beets and goat's cheese in our house-made balsamic vinaigrette

Caesar Salad

Crispy romaine and crunchy croutons tossed in our creamy house-made caesar dressing with parmesan cheese

Bocconcini Fritti

Baby mozzarella balls coated in bread crumbs, lightly fried and served with our delicious house-made tomato red pepper jam

SECOND COURSE choice of

Pizza Tradizionale

Pomodoro sauce, mozzarella cheese, bacon, onions and mushrooms

Pizza Margherita

The classis pizza from Naples with pomodoro sauce, fresh fior di latte and basil

Cannelloni Formaggio

Ricotta and spinach filled cannelloni baked in our pomodoro sauce with cream, mushrooms and parmesan and mozzarella cheese

Penne Capri

Grilled chicken, mushrooms, spinach and cherry tomatoes cooked in white wine and garlic and garnished with shavings of grana padano cheese

Spaghetti Carbonara

A staple in Roman trattorias, spaghetti with pecorino romano cheese, fresh eggs, prosciutto cotto (ham) and black pepper

DESSERT choice of

Zeppole

Mini Italian doughnuts dusted with cinnamon and sugar and served with a dollop of fresh whipped cream

Tiramisù

Layers of espresso and liqueur soaked lady fingers and creamy mascarpone cheese, dusted with cocoa powder

Chocolate Soufflé Cake

We make this deliciously chocolate, warm soufflé cake in-house