

# DINNER ADDITIONS

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## SOUP OF THE DAY

Ask your server P/A

### ARANCINI

Arborio rice balls filled with ricotta, mascarpone and cauliflower, lightly fried, finished with grated pecorino and served with marinara sauce 13.00

### INSALATA SALMON NIZZARDA

Roasted salmon on baby arugula with green beans, carrots, potatoes, olives, egg and a citrus dressing 19.00

### RISOTTO

Slowly cooked arborio rice with roasted root vegetables and parmesan 19.00

### AGNOLOTTI

Butternut squash agnolotti in a light cream sauce 19.00

### PAPPARDELLE STEFANO

Broad noodle pasta with slowly braised short ribs in tomato sauce 24.25

### PIZZA MELANZANE

Tomato sauce, fresh mozzarella, eggplant, basil, cherry tomatoes 15.00

## PICCOLO VINO *Enjoy a 4 oz. glass of wine with lunch 6.25*

**STRACCALI CHIANTI DOCG '15 Giulio Straccali, Toscana, Italia**  
Deep ruby red / floral, cherry, sweet spice aromas / medium-bodied well balanced / dry finish

**OGGI BOTTER PINOT GRIGIO '15 Casa Vinicola, Veneto, Italia**  
Pale straw colour / floral and green apple aromas / dry and light crisp citrus finish

## FEATURE COCKTAIL

### AMARETTO SOUR

Amaretto Disaronno and fresh lime juice 8.00

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JOIN US FOR MARGHERITA MONDAYS

**\$15 MARGHERITA PIZZA** WITH WINE OR BEER  
ALL DAY // DINE-IN ONLY

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ORDER DELIVERY

UBEREATS // FOODORA

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