

DINNER ADDITIONS

SOUP OF THE DAY

Ask your server P/A

ARANCINI

Arborio rice balls filled with spinach and ricotta, fried then finished with grated pecorino, 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 wild mushrooms and parmesan 16.00

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

PESTO PIZZA

With fresh mozzarella, cherry tomatoes, lightly fried eggplant

*contains nuts 16.00

add grilled chicken 4.00 / italian sausage 3.00 / prosciutto 4.00

PICCOLO VINO

Enjoy a 4 oz. glass of wine with dinner 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

JOIN US FOR MARGHERITA MONDAYS

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

ORDER DELIVERY

UBEREATS // FOODORA

ILFORNELLO.COM @ILFORNELLO