

DINNER ADDITIONS

COCKTAILS

GIN LIMONATA / Gin, Aperol, San Pellegrino Sparkling Limonata 8.50

MARTINI CREMISINO / Vodka, blood O.J., Triple Sec 12.00

AMARETTO SOUR / Amaretto Disaronno, fresh lime juice 8.00

PAPER PLANE / Bourbon, Aperol, Amaro Nonino Quintessentia,
fresh lemon juice 10.00

FEATURE RED WINE

2014 'AUDAX' PINOT NOIR IGT DELLE VENEZIE, *Cantine Francesco*

Bright ruby colour / cherry, fruit aroma / floral sweet spicy notes

Smooth tannins / medium to full body

6 oz 10.79 / ¼ litre 15.79 / ½ litre 30.49 / 750 ml 39.89

APPETIZER

ARANCINI

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

MAINS

RISOTTO

Slowly cooked arborio rice with wild mushrooms and parmesan 16.00

PIZZA PESTO

Pesto, fior di latte (fresh mozzarella), cherry tomatoes, grilled
fennel 13.95 (contains nuts) *add grilled chicken 4.00*

substitute Daiya cheese: non-dairy and 100% plant based 2.00

STEAK & GNOCCHI

10 oz Canadian Angus striploin served with gnocchi in a gorgonzola
cream sauce, toasted walnuts 33.50

PAPPARDELLE STEFANO

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

BRUNCH MENU

Monday to Sunday 11 am - 2:30 pm

EGGS BENEDICT 13.00

EGGS SALMONE 13.00

NIÇOISE SALAD 14.00

MUSHROOM & FONTINA OMELETTE 13.00

CATERING FOR THE HOLIDAYS - Ask for a copy of our menu or see it on line

DELIVERY AVAILABLE WITH:

UBEREATS // FOODORA // SKIP THE DISHES

📷🐦@ILFORNELLO
ILFORNELLO.COM