

LUNCH PRIX FIXE

\$20.95 (tax & gratuity extra)

APPETIZERS *choice of*

ZUPPA

Tuscan white bean & kale soup

AVOCADO CASHEW CAESAR WITH PARMESAN

Crispy romaine with an avocado, lemon juice based dressing topped with our own plant-based parmesan cheese **contains nuts*

INSALATA GORGONZOLA

Arugula, red wine poached pears, gorgonzola, candied pecans, roasted shallot vinaigrette

MAINS *choice of*

CHICKEN PARMIGIANA SANDWICH

With roasted red peppers & caramelized onions on a calabrese bun with crispy fingerling potatoes

PIZZA VEGETARIANO

Tomato sauce, fresh mozzarella, eggplant, cherry tomatoes, artichoke hearts

**Earth Island vegan mozzarella available for an additional \$2*

PIZZA TRADIZIONALE

Tomato sauce, mozzarella, bacon, onions, mushrooms

PIZZA MARGHERITA

Tomato sauce, fresh mozzarella, basil

RISOTTO

Arborio rice slowly cooked with porcini mushrooms, grana padano, truffle oil

ORECCHIETTE

With Italian sausage, cherry tomatoes, rapini, caramelized onions

SPELT RIGATONI

With olive oil, garlic, sautéed rapini, eggplant, cherry tomatoes, chillies

HEALTHY CHOICES

Substitute rice fusilli (gluten free) OR spelt rigatoni (contains gluten) for an additional \$2

*Enjoy our new **whole wheat multi grain pizza dough** (dairy free) for an additional \$2*

See our core menu for a list of non-dairy cheeses

ORDER DELIVERY

UBEREATS // FOODORA

ILFORNELLO.COM @ILFORNELLO

BEVERAGES

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

COCKTAILS

1.5oz / 8.00

AMARETTO SOUR
Amaretto Disaronno and fresh lime juice

APEROL SPRITZ
Prosecco, Aperol, soda water

NEGRONI
Campari, sweet vermouth, gin

MONTENEGRO SPRITZ
Montenegro, Prosecco