

## ANTIPASTI

### ZUPPA DEL GIORNO

Please ask your server 7.95

### OLIVES

Warm marinated black & green olives with crostini 7.95

### BRUSCHETTA POMODORO

Baked baguette topped with olive oil, garlic, tomatoes, basil 9.95

### MEATBALL APPETIZER

Four house-made, wood-oven baked, ground beef & ricotta meatballs with pomodoro sauce, lemon ricotta, basil oil, grilled bread 16.35

### CALAMARI GRIGLIA ALLA PUTTANESCA

Grilled calamari, tomatoes, black olives, capers, lemon, olive oil 14.45

### GARLIC BREAD

Wood-oven baked baguette, herbed garlic butter 7.45 *add mozzarella 2.55*

### PROSCIUTTO & PIAVE

Prosciutto & piave cheese with crostini, fresh pear 13.75

### MUSSELS

In a spicy tomato broth 15.95

### ANTIPASTO

Prosciutto, sopressata, pecorino, grana padano, warm olives, crostini 24.50

## INSALATE

### INSALATA ROMA

Mixed greens, chèvre, toasted walnuts, roasted red peppers, balsamic vinaigrette 10.85 / 15.95

### INSALATA MISTA

Mixed greens, cherry tomatoes, cucumber, balsamic vinaigrette 10.25 / 14.65

### INSALATA CESARE

Crispy romaine, creamy caesar dressing, shaved parmigiana, croutons 10.85 / 15.95

### INSALATA DI BARBABIETOLE

Arugula, beets, chèvre, toasted pecans, balsamic vinaigrette 9.75 / 15.25

*add to any salad: 4 oz. chicken breast 6.95  
salmon 13.95 / 8 oz steak 21.95 / anchovies 2.45*

## PASTA substitute: gluten-free brown rice pasta add 2.85 OR spelt pasta (contains gluten) add 2.00

### LINGUINI DI MARE

Shrimp, bay scallops, calamari, mussels in a light olive oil tomato sauce 22.55

### LINGUINI POLLO PESTO

Grilled chicken, pesto, cream, parmesan, roasted cherry tomatoes \*contains nuts 20.25

### RIGATONI BOLOGNESE

Rigatoni mezzi, traditional tomato, braised beef sauce 20.25

### PENNE CAPRI

Grilled chicken, mushrooms, spinach, cherry tomatoes, white wine, garlic, grana padano 21.75

### CANNELLONI FORMAGGIO

Ricotta & spinach filled cannelloni, mushrooms and cream finished with tomato sauce, parmesan, mozzarella 20.25

### PAPPARDELLE SALSICCIA

Crumbled spicy Italian sausage, cherry tomatoes, caramelized onions, olive oil garlic sauce finished with pecorino & arugula 20.25

### PENNE ALLA NORMA

Eggplant, cherry tomatoes, chillies, garlic, red wine tomato sauce, finished with ricotta salata 20.25

### SPAGHETTI CARBONARA

Leeks, pancetta, prosciutto cotto, egg, black pepper, white wine, cream, parmesan 20.25

### FETTUCINE ALFREDO

White wine, cream and butter sauce, parmesan 19.25

### GNOCCHI GORGONZOLA

House made gnocchi in a gorgonzola cream sauce with toasted walnuts 20.25

### SPAGHETTINI POMODORO

Pomodoro sauce, fresh basil 17.85

### SPAGHETTI & MEATBALLS

House made beef & ricotta meatballs, pomodoro sauce, basil 20.25

*add to any pasta: smoked salmon 4.85 / shrimp 4.85  
crumbled spicy Italian sausage 4.85 / chicken 4.85*

## MAINS add seasonal vegetables 6.10

### CHICKEN PARMIGIANA

Breaded chicken scaloppine, tomato sauce, mozzarella and parmesan, linguini pomodoro 23.75

### STEAK & GNOCCHI

8 oz New York striploin served with gnocchi in a gorgonzola cream sauce, toasted walnuts 33.50

### LAMB SHANK

Braised New Zealand lamb shank with pan jus & garlic mashed potatoes 25.95

### ATLANTIC SALMON

Pan seared salmon served with lemon caper aioli, crispy fingerling potatoes & seasonal vegetables 26.55

### CHICKEN ASIAGO

Chicken breast filled with spinach, caramelized onions and asiago with honey mustard cream sauce, garlic mash, seasonal vegetables 24.95

## NEAPOLITAN-STYLE PIZZA

*Our dough is made with 00 flour \*contains no dairy / We now offer a whole wheat multi grain dough for an additional \$2*

### PIZZA QUATTRO STAGIONI

Pomodoro sauce, fior di latte, ¼ topped with spicy salami, ¼ with artichoke hearts, ¼ with green olives, ¼ with mushrooms 17.95

### PIZZA PROSCIUTTO

Pomodoro sauce, fior di latte, prosciutto, olive oil dressed arugula & shaved grana padano 18.95

### PIZZA SALSICCIA ITALIANA

Pomodoro sauce, fior di latte, crumbled spicy Italian sausage, caramelized onions, roasted red peppers 18.95

### PIZZA DIAVOLO

Pomodoro sauce, fior di latte, spicy salami, basil, chillies, black olives 17.95

### PIZZA FUNGHI

Whipped herbed & lemon ricotta, taleggio, fior di latte, mushrooms, spinach, olive oil 18.95

### PIZZA MARGHERITA

Pomodoro sauce, fior di latte, basil 16.95

### PIZZA BUFALINA

Pomodoro sauce, mozzarella di bufala, basil 18.95

*additional toppings: spicy salami 3.50 / crumbled house made Italian sausage 3.50 / prosciutto 3.50  
chicken 4.50 **plant based** 🌱 : vegan sausage (pinto bean based) 4.25 / vegan pepperoni (seitan) 4.25  
onions 2.15 / roasted red peppers 2.75 / pineapple 2.15 / green peppers 2.15 / sun-dried tomatoes 2.75  
mushrooms 2.50 **substitute:** gluten-free crust 3.95 / fior di latte 2.95 / housemade tofu feta 4.00  
Earth Island Mozzarella (soybean based) 2.00 / cashew cheddar 4.00 / cashew truffle cheese 5.00*

## IL FORNELLO CLASSIC PIZZA

### PIZZA POLLO "BBQ"

Pomodoro sauce, mozzarella, slow roasted chicken, chipotle BBQ sauce, roasted red pepper, charred red onions 16.95

### PIZZA PEPPERONI

Pomodoro sauce, mozzarella, cured pepperoni 16.55

### PIZZA SALMONE

Smoked salmon, mozzarella, panna di cucina (mascarpone cream), arugula, lemon 19.85

### PIZZA MELANZANE

Pomodoro sauce, lemon ricotta, sautéed spinach, eggplant, oven roasted tomatoes, mozzarella 17.95

### PIZZA PESTO & MOZZARELLA FRESCA

Pesto, fior di latte mozzarella, oven roasted tomatoes 16.95

### PIZZA FICHI

Mascarpone, prosciutto, figs, grano padano, honey, arugula 19.85

### PIZZA GORGONZOLA

Olive oil, gorgonzola, red wine poached pears, caramelized onions, walnuts, arugula 19.85