

SALADS

1/2 Tray = 6-9 servings
Full Tray = 10-12 servings

MISTA

Mixed greens, tomatoes, cucumber with a white balsamic honey vinaigrette

1/2 Tray: \$40.50
Full Tray: \$81.00

ROMA

Mixed greens, goat's cheese, toasted walnuts, sweet drop peppers, balsamic vinaigrette

1/2 Tray: \$46.00
Full Tray: \$92.00

CAESAR

Crisp romaine, creamy caesar dressing, parmesan & croutons

1/2 Tray: \$52.00
Full Tray: \$104.00

VEGAN AVOCADO CASHEW CAESAR

Crispy romaine with an avocado, cashew, lemon based dressing topped with our own plant-based parmesan cheese

1/2 Tray: \$58.00
Full Tray: \$116.00

ADD-ONS TO SALADS:

Salmon (\$12.95/piece), Chicken (\$7.50/piece),
Bacon (\$3.00/serving), Shrimp (\$8.00/4 pieces),
Anchovies (\$2.10/serving), Vegan Chicken (\$5.95/piece)

SIDES

1/2 Tray = 6-9 servings
Full Tray = 10-12 servings

Carrots and/or Broccoli - \$46.00/ \$92.00
Garlic Mashed Potatoes - \$46.00/ \$92.00
Roasted Potatoes - \$41.00/ \$82.00
Fingerling Potatoes - \$41.00/ \$82.00

PIZZAS

INDIVIDUALIZED PIZZAS (4 SLICES)

\$15.00 each pizza

Tomato sauce, mozzarella and your choice of 2 toppings: bacon, Italian ham, Italian sausage, prosciutto, spicy salami, pepperoni, chicken, mushrooms, peppers, onions, sliced tomatoes, pineapple, olives

INDIVIDUALIZED VEGAN PIZZAS (4 SLICES)

\$16.00 each pizza

Tomato sauce, plant-based mozzarella and 2 toppings: vegan sausage, vegan Heura chicken, vegan pepperoni, vegan gluten-free meatballs, smoked carrot, mushrooms, peppers, onions, sliced tomatoes, pineapple, olives

Substitute for Gluten-Free Crust: \$4.25

DESSERTS

TIRAMISU

House-made with layers of coffee & liqueur soaked biscuits & mascarpone cheese
\$85.00 (16 pieces)

CARROT CAKE

With raisins, toasted coconut, chopped walnuts, and spices layered with cream cheese icing
\$55.00 (14 pieces)

CHEESECAKE

New York style with blueberry compote
\$55.00 (14 pieces)

IL FORNELLO

905 427 1110 | AJAX@ILFORNELLO.COM

CATERING MENU



COLD APPETIZERS

1/2 Tray = 6-9 servings
Full Tray = 10-12 servings

ANTIPASTO PLATTER

Prosciutto, spicy salami, asiago, grana padano, warm olives, crostini

1/2 Platter (8 portions): \$48.00
Full Platter (16 portions): \$92.00

OLIVE ASSORTMENT

Warm mixed olives with garlic & chilies \$25.00

HOT APPETIZERS

1/2 Tray = 6-9 servings
Full Tray = 10-12 servings

CALAMARI FRITTI

Crispy fried calamari with lemon caper aioli & marinara sauce

1/2 Tray: \$52.00
Full Tray: \$103.50

ARANCINI

Arborio rice balls filled with mushrooms & parmesan, fried then finished with grated pecorino, served with marinara sauce

\$52.00 for 20 pieces

MEATBALLS

House-made, wood-oven baked beef & ricotta meatballs, pomodoro sauce, ricotta, basil

\$46.00 for 30 pieces

VEGAN ARANCINI (GLUTEN FREE)

Classic Italian rice balls stuffed with plant-based mozzarella, peas, baked & served with marinara sauce

\$52.00 for 20 pieces

GARLIC BREAD

with or without cheese - \$3.00 per piece
with plant-based mozzarella - \$3.00 per piece

BREAD LOAF

Warmed
\$5.00 / loaf

PASTA TRAYS

1/2 Tray = 6-9 servings
Full Tray = 10-12 servings

PENNE CAPRI

Grilled chicken, mushrooms, spinach, olive oil, cherry tomatoes, white wine, garlic, parmesan

\$52.00/ \$104.00

RIGATONI BOLOGNESE

Tomato & beef bolognese sauce

\$52.00/ \$104.00

SPAGHETTI & TOMATO SAUCE

Our house-made tomato sauce, fresh basil

\$41.00/ \$82.00

SPICY PENNE

Spicy tomato sauce, garlic, chillies

\$41.00/ \$82.00

GNOCCHI ASIAGO

House-made gnocchi with asiago cream sauce, spinach & crispy shallots

\$58.00/ \$116.00

SPAGHETTI & MEATBALLS

House-made beef & ricotta meatballs, tomato sauce

\$52.00/ \$104.00

FETTUCINE ALFREDO

White wine, cream & butter sauce, parmesan, fresh chives

\$46.00/ \$92.00

LINGUINE POLLO PESTO

Grilled chicken, pesto, cream, cherry tomatoes

\$52.00/ \$104.00

RIGATONI FUNGHI

Wild mushrooms, parmesan, cream sauce

\$52.00/ \$104.00

PENNE ALLA VODKA

Tomato & cream vodka sauce with cherry tomatoes & fresh chives

\$46.00/ \$92.00

BUTTERNUT SQUASH RAVIOLI

Ricotta & squash filled ravioli in a parmesan, squash cream sauce, wilted spinach, crispy sage

\$58.00/ \$116.00

MEAT LASAGNA

Layered with bolognese sauce, mozzarella, bechamel, tomato sauce

\$58.00/ \$116.00

VEGAN PASTA TRAYS

1/2 Tray = 6-9 servings
Full Tray = 10-12 servings

VEGAN LASAGNA (GLUTEN-FREE)

Gluten-free noodles with slow cooked vegan bolognese layered with basil & spinach, whipped tofu ricotta, topped with vegan mozzarella cheese (nut-free)

\$69.00/ \$138.00

VEGAN RIGATONI BOLOGNESE

Lentil & mushroom bolognese sauce

\$52.00/ \$104.00

VEGAN PENNE ALLA NORMA

Eggplant, cherry tomatoes, chillies, garlic, red wine, tomato sauce

\$46.00/ \$92.00

VEGAN SPAGHETTI CAPRI

Heura plant-based chicken, wild mushrooms, spinach, tomato, olive oil, garlic, plant-based parmesan

\$52.00/ \$104.00

VEGAN RIGATONI SALSICCIA

Tomato sauce, pinto bean fennel sausage, baby kale, finished with cashew cream sauce

\$52.00/ \$104.00

VEGAN PESTO SPAGHETTI

With pesto, cherry tomatoes & vegetables

\$52.00/ \$104.00

MAINS

1/2 Tray = 6-9 servings
Full Tray = 10-12 servings

EGGPLANT PARM

Breaded & lightly fried eggplant, tomato sauce, mozzarella & parmesan

\$52.00/ \$104.00

CHICKEN PARMIGIANA

Breaded chicken breast, topped with tomato sauce, mozzarella & parmesan

\$15.00 per piece

CHICKEN ASIAGO

Chicken breast stuffed with asiago, spinach & caramelized onions with honey mustard cream sauce

\$17.00 per piece