

SALADS

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

MISTA

Mixed greens, tomatoes, cucumber with a lemon 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

PLANT-BASED 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

PLANT-BASED GREEK

Mixed greens, olives, cucumbers, tomatoes, herbed tofu feta

1/2 Tray: \$35.00
Full Tray: \$70.00

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)

SIDES

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

Seasonal Vegetables - \$46.00/ \$92.00

Mashed Potatoes - \$46.00/ \$92.00

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 PLANT-BASED PIZZAS (4 SLICES)

\$16.00 each pizza

Tomato sauce, plant-based mozzarella and 2 toppings:

plant-based sausage, plant-based pepperoni, plant-based 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 (12 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

416 466 2931 | SEANF@ILFORNELLO.COM

24-48 hours notice required

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

PLANT-BASED ARANCINI

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

\$52.00 for 20 pieces

PLANT-BASED MEATBALLS

Meatballs, oven baked in our tomato sauce

\$57.50 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, cream sauce, wilted spinach, crispy sage

\$58.00/ \$116.00

CANNELLONI

Ricotta & spinach filled cannelloni, mushrooms, cream, tomato sauce, parmesan, mozzarella

\$80.00 for 15 pieces

MEAT LASAGNA

Layered with bolognese sauce, mozzarella, bechamel, tomato sauce

\$70.00 half tray only

PLANT-BASED PASTA TRAYS

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

PLANT-BASED LASAGNA

Noodles with slow cooked plant-based bolognese layered with basil, topped with plant-based mozzarella cheese (nut-free)

\$69.00/ \$138.00

PLANT-BASED RIGATONI BOLOGNESE

Bolognese sauce

\$52.00/ \$104.00

PLANT-BASED PENNE ALLA NORMA

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

\$46.00/ \$92.00

PLANT-BASED MEATBALLS

With pomodoro sauce & plant based parmesan

\$45.00/ \$90.00

PLANT-BASED RIGATONI SALSIICCIA

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

\$52.00/ \$104.00

PLANT-BASED 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