

ANTIPASTI

CESTINO DI PANE

Complimentary basket of fresh bread with extra virgin olive oil and balsamic
Additional basket (6 pieces) 2.95

ZUPPA

Ask your server for today's soup selection P/A

OLIVE E TARALLI

Warm green and black olives, taralli 9.25

BRUSCHETTA POMODORO

Toasted Calabrese bread with olive oil, garlic, tomatoes, basil 11.50 / *add mozzarella 3.85*

ARANCINI

Two fried carnaroli rice balls stuffed with smoked scamorza cheese & peas, with marinara sauce 12.50
or

Two fried carnaroli rice balls stuffed with mozzarella cheese, peas, and beef ragu, with tomato parmesan aioli 13.95

ANTIPASTO FOR 2

Prosciutto di Parma, hot soppressata salami, warm olives, parmigiano reggiano D.O.P. (aged 30 months), Piave D.O.P., taralli 30.95

INSALATE

INSALATA DI BARBABIETOLE

Marinated beets, arugula, treviso radicchio, mint, chèvre, pistachios, red wine vinaigrette 18.50

INSALATA CESARE

Crispy romaine lettuce, creamy caesar dressing, parmesan, croutons 13.95
add: bacon 2.50 / anchovies 3.20 / avocado slices 2.95

add to any salad: 5oz grilled chicken breast 8.95 / grilled salmon fillet 18.00 / grilled shrimp 8.25 / avocado slices 2.95

PASTA

LINGUINE DI MARE

Shrimp, scallops, mussels, calamari in a light olive oil pomodoro sauce 28.95

PENNE PESTO

Basil pesto, splash of cream, grilled chicken, sundried tomatoes, chevre 24.95

GNOCCHI POMODORO

House made gnocchi, tomato sauce, shaved grana padano D.O.P. 19.95

RIGATONI BOLOGNESE

Traditional tomato, braised beef & pork sauce 23.95

PENNE ALLA VODKA

Tomato & cream vodka sauce, pork pancetta 22.50

add to any pasta: crumbled house-made spicy Italian sausage 5.75 / grilled chicken 7.25 / shrimp 8.25

substitute: gluten-free pasta 3.25

CALAMARI FRITTI

Lightly floured crispy fried calamari, lemon caper aioli 18.50

COZZE CON POMODORO

Fresh mussels in a spicy tomato broth with anise liqueur and herbs 21.95

POLPETTE AL POMODORO

Two house made, oven baked beef and pork meatballs with tomato sauce, crostini 13.85

CALAMARI E GAMBERETTI ALLA GRIGLIA

Grilled calamari and shrimp with tomatoes, black olives, capers, lemon, olive oil 17.50 / *for two 31.95*

OLIVE ASCOLANE

House made, green olives stuffed with beef and spicy Italian pork sausage, lightly breaded and fried, roasted garlic aioli 16.95

BURRATA

Imported from Italy, 125 gr. cow's milk mozzarella encasing a creamy centre, basil oil, cherry tomatoes, pickled shallots, extra virgin olive oil, crostini 35.95

CARPACCIO

Thinly sliced raw beef tenderloin, sliced radish, black garlic aioli, shaved grana padano, watercress, extra-virgin olive oil 22.95

INSALATA GORGONZOLA

Arugula, poached pears, gorgonzola D.O.P, walnuts, red wine mustard dressing 16.75

INSALATA ROMA

Mixed greens, chevre, walnuts, roasted red peppers, balsamic vinaigrette 15.50

INSALATA DI CAVOLO

Baby kale, shaved apple, roasted butternut squash, cranberries, walnuts, maple dijon dressing 16.95

PENNE CAPRI

Grilled chicken, wild mushrooms, spinach, cherry tomatoes, extra virgin olive oil, garlic, shaved grana padano D.O.P. 23.95

ORECCHIETTE RAPINI E SALSICCIA

Rapini, crumbled spicy Italian sausage, caramelized onions, extra virgin olive oil, garlic, chilli flakes 23.85

SPAGHETTI ALLA TRAPANESE

Basil, cherry tomato, and almond pesto, parmigiano 21.95

LASAGNA

Fresh house made pasta layered with tomato braised beef sauce, bechamel, mozzarella, and parmigiano 25.75

PIZZA

PIZZA PROSCIUTTO

San Marzano D.O.P. tomato sauce, fior di latte, prosciutto di Parma, arugula, shaved grana padano D.O.P. 24.85

PIZZA MARGHERITA

San Marzano D.O.P. tomato sauce, fior di latte, olive oil, basil 18.95

PIZZA DIAVOLA

San Marzano D.O.P. tomato sauce, fior di latte, spicy salami, basil, chillies, black olives 21.95

PIZZA CAPRICCIOSA

San Marzano D.O.P. tomato sauce, fior di latte, mushrooms, artichoke hearts, ham, black olives 21.95

PIZZA FUNGHI

Extra virgin olive oil, truffled honey, mushrooms, taleggio D.O.P. 23.50

PIZZA PEPPERONI

San Marzano D.O.P. tomato sauce, mozzarella, cured pepperoni 18.50

PIZZA VARESE

San Marzano D.O.P. tomato sauce, fior di latte, roasted red peppers, grilled zucchini, oregano, arugula, black olives 21.50

PIZZA HAWAIIANO

San Marzano D.O.P. tomato sauce, mozzarella, prosciutto di parma, grilled pineapple 21.95

PIZZA FICHI

Mascarpone, prosciutto di parma, figs, shaved grana padano D.O.P., honey, arugula 25.95

PIZZA SALSICCIA ITALIANA

San Marzano D.O.P. tomato sauce, fior di latte, crumbled spicy Italian sausage, caramelized onions, roasted red peppers 23.50

PIZZA BURRATA

San Marzano D.O.P. tomato sauce, burrata, prosciutto di Parma, extra-virgin olive oil, micro basil 32.95

PIZZA POLLO

Pesto, asiago, grilled chicken, marinated tomatoes, eggplant 23.95

PIZZA NO. 9

San Marzano D.O.P. tomato sauce, mozzarella, mushrooms, green peppers, onions 19.85

PIZZA CON PATATE

Extra virgin olive oil, fior di latte, gorgonzola D.O.P., crumbled spicy Italian sausage, sliced potatoes, fresh rosemary, balsamic glaze 23.85

PIZZA AFFUMICATA

Extra virgin olive oil, fior di latte, scamorza (smoked mozzarella), radicchio, speck Alto Adige PGI (lightly smoked prosciutto), pistachio pesto 24.50

add to any pizza: prosciutto di parma 5.85 / crumbled house made spicy Italian sausage 5.75 / grilled chicken 7.25
spicy salami 4.25 / mushrooms 3.85 / black olives 2.95 / green olives 3.25

substitute: plant-based mozzarella 4.75 / fior di latte (fresh mozzarella) 3.25 / mozzarella di bufala 3.95
gluten-free crust add 4.50

SECONDO

SALMONE SCOTTATO

Pan-seared Atlantic salmon fillet, smashed fingerling potatoes, grilled broccolini and zucchini drizzled with balsamic glaze 33.95

POLLO PICATA

Sauteed chicken scaloppine, white wine caper sauce, served with spaghetti aglio e olio 29.50

VITELLO LIMONE

Sauteed veal scaloppine, white wine lemon sauce, marinated tomatoes, served with spaghetti aglio e olio 31.50

 @ILFORNELLO.OAKVILLE

18% gratuity added to groups of 8 or more



Our organic chicken is from Fenwood Farms, Ancaster, Ontario:
antibiotic & hormone free, fed only organic grains



Our beef & pork are from VG farms, Simcoe, Ontario, raised on
sustainable pastures & without the use of hormones or antibiotics