

ANTIPASTI

CESTINO DI PANE

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

OLIVE E TARALLI

Warm marinated cerignola green olives and black olives, taralli 9.50

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

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 22.50

INSALATE

INSALATA DI BARBABIETOLE

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

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

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

MAFALDE AI FUNGHI

Oyster, cremini, and portobello mushrooms, black truffle cream sauce 25.95

PENNE CAPRI

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

PENNE ALLA VODKA

Tomato & cream vodka sauce, pork pancetta 22.50

RIGATONI BOLOGNESE

Traditional tomato, braised beef & pork sauce 23.95

ORECCHIETTE RAPINI E SALSICCIA

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

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

POLPETTE AL POMODORO

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

OLIVE ASCOLANE

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

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

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 32.95

CALAMARI E GAMBERETTI ALLA GRIGLIA

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

CARPACCIO

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

INSALATA CESARE

Crispy romaine lettuce, creamy caesar dressing, parmesan, croutons 13.95

add: bacon 2.50 / anchovies 3.20 / avocado slices 2.95

INSALATA DI CAVOLO

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

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

RISOTTO CON GAMBERI

Slow cooked carnaroli rice, shrimp, pistacchio pesto, lemon zest 26.95

GNOCCHI ALESSIA

House made gnocchi, light cherry tomato sauce, zucchini, basil, mozzarella di bufala D.O.P. 23.95

LINGUINE ALLE VONGOLE

Clams, cherry tomatoes, white wine, extra-virgin olive oil, garlic, chilli flakes 23.75

PASTA RIPIENA

Ask your server for today's selection of stuffed pasta P/A

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. 23.75

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 21.85

PIZZA SALSICCIA ITALIANA

San Marzano D.O.P. tomato sauce, fior di latte, crumbled spicy Italian sausage, caramelized onions, roasted red peppers 23.85

PIZZA HAWAIIANO

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

PIZZA POLLO

Pesto, asiago, grilled chicken, marinated tomatoes, eggplant 24.50

PIZZA FICHI

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

PIZZA BURRATA

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

PIZZA NO. 9

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

PIZZA AFFUMICATA

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

PIZZA CACIO E PEPE

Extra-virgin olive oil, fior di latte, pecorino Romano D.O.P., basil, cracked black pepper 22.95

*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

BRANZINO ALLA GRIGLIA

Grilled Mediterranean sea bass filet, fregola, arugula salad with lemon vinaigrette salad 38.00

VITELLO PICATA

Sauteed veal scaloppine, white wine caper sauce, roast potatoes, seasonal vegetables 32.95

POLLO CON ASIAGO

Roast organic chicken supreme stuffed with asiago, spinach, and caramelized onions, pan jus, roast herbed fingerling potatoes, cauliflower 33.50

 @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