

## 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 18.95

### 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 CESARE

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

### 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 31.50

### 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 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

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

### GNOCCHI POMODORO

House made gnocchi, tomato sauce, shaved grana padano D.O.P. 20.95

### RIGATONI BOLOGNESE

Traditional tomato, braised beef & pork sauce 23.95

### PENNE ALLA VODKA

Tomato & cream vodka sauce, pork pancetta 22.85

### PENNE CAPRI

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

### SPAGHETTI ALLA TRAPANESE

Basil, cherry tomato, and almond pesto, parmigiano 21.95

### ORECCHIETTE RAPINI E SALSICCIA

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

### LASAGNA

Fresh house made pasta layered with tomato braised beef sauce, bechamel, mozzarella, and parmigiano 25.85

### 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. 24.50

### LINGUINE ALLE VONGOLE

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

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

# 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 22.50

## 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 24.85

## 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

## 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