

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 3.95*

ARANCINI

Two fried carnaroli rice balls stuffed with smoked scamorza cheese & peas, with marinara sauce 12.95

CALAMARI FRITTI

Lightly floured crispy fried calamari, lemon caper aioli 20.95

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 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 15.75

POLPETTE AL POMODORO

Two house made, oven baked beef and pork meatballs with tomato sauce, crostini 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 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 34.95

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 23.50

INSALATA CESARE

Crispy romaine lettuce, creamy caesar dressing, parmesan, croutons 14.50
add: bacon 2.50 / anchovies 3.20 / avocado slices 3.25

INSALATA DI CAVOLO

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

SPAGHETTI ALLA TRAPANESE

Basil, cherry tomato, and almond pesto, parmigiano 22.85

LASAGNA

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

RISOTTO ALLA ZUCCA

Slow cooked carnaroli rice, butternut squash, gorgonzola D.O.P., crispy pancetta, finished with parsley oil 26.50

GNOCCHI TALEGGIO

House made gnocchi, taleggio D.O.P., radicchio, balsamic glaze, walnuts 25.50

PENNE ALLA NORMA

Eggplant, cherry tomatoes, garlic, chillies, red wine tomato sauce, ricotta salata 23.50

AGNOLOTTI

Pasta stuffed with ricotta and spinach, rose sauce 25.95

PIZZA

PIZZA PROSCIUTTO

San Marzano tomato sauce, fior di latte, prosciutto di Parma, arugula, shaved grana padano D.O.P. 24.95

PIZZA MARGHERITA

San Marzano tomato sauce, fior di latte, olive oil, basil 18.95

PIZZA DIAVOLA

San Marzano tomato sauce, fior di latte, spicy salami, basil, chillies, black olives 22.50

PIZZA CAPRICCIOSA

San Marzano tomato sauce, fior di latte, mushrooms, artichoke hearts, ham, black olives 22.85

PIZZA FUNGHI

Extra virgin olive oil, truffled honey, mushrooms, taleggio D.O.P. 24.50

PIZZA PEPPERONI

San Marzano tomato sauce, mozzarella, cured pepperoni 19.25

PIZZA VARESE

San Marzano tomato sauce, fior di latte, roasted red peppers, grilled zucchini, oregano, arugula, black olives 22.85

PIZZA SALSICCIA ITALIANA

San Marzano tomato sauce, fior di latte, crumbled spicy Italian sausage, caramelized onions, roasted red peppers 23.95

PIZZA HAWAIIANO

San Marzano tomato sauce, mozzarella, prosciutto di Parma, grilled pineapple 22.85

PIZZA POLLO

Pesto, asiago, grilled chicken, marinated tomatoes, eggplant 24.95

PIZZA FICHI

Mascarpone, prosciutto di parma, figs, shaved grana padano D.O.P., honey, arugula 26.50

PIZZA BURRATA

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

PIZZA NO. 9

San Marzano tomato sauce, mozzarella, mushrooms, green peppers, onions 19.85

PIZZA CACIO E PEPE

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

PIZZA CON PATATE

Extra virgin olive oil, fior di latte, gorgonzola D.O.P., crumbled spicy Italian sausage, sliced potatoes, fresh rosemary, balsamic glaze 24.25

PIZZA AFFUMICATA

Extra virgin olive oil, fior di latte, scamorza (smoked mozzarella), radicchio, speck Alto Adige PGI (lightly smoked prosciutto), pistachio pesto 24.95

*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 3.95 / 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 4.95*

SECONDO

SALMONE SCOTTATO

Pan-seared wild salmon fillet, smashed fingerling potatoes, grilled broccolini and zucchini drizzled with balsamic glaze 34.50

VITELLO PICATA

Sauteed veal scaloppine, white wine caper sauce, spaghetti aglio e olio 34.95

POLLO RIPIENO

Roast organic chicken supreme stuffed with mushrooms, goat cheese, and herbs served with fried polenta and roast winter root vegetables, pan jus 33.95

*Please note that there are nuts and other allergens on the premises -
please inform your server of any food allergies*

 @ILFORNELLO.OAKVILLE

18% gratuity added to groups of 8 or more

add to any pasta: crumbled house-made spicy Italian sausage 5.75 / grilled chicken 7.25 / shrimp (4) 8.50

substitute: gluten-free pasta 3.25



*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*

PLANT-BASED MENU

APPETIZERS

BRUSCHETTA POMODORO

Toasted Calabrese bread with olive oil, garlic, tomatoes, basil
11.50 / add *plant-based mozzarella* 3.95

CAVOLFIORE AFFUMICATI

Smoked cauliflower, lightly floured and fried, plant-based aioli 15.25

PLANT-BASED CAESAR **contains nuts*

Crispy romaine with an avocado, cashew, lemon juice based dressing topped with our plant-based parmesan cheese and croutons, avocado slices 15.75

PIZZA

PLANT-BASED PIZZA MARGHERITA

San Marzano tomato sauce, plant-based mozzarella, basil 18.95

PLANT-BASED PIZZA IOSA

San Marzano tomato sauce, plant-based mozzarella, mushrooms, artichoke hearts, black olives 21.95

PLANT-BASED SAUSAGE PIZZA

San Marzano tomato sauce, plant-based mozzarella, fennel sausage, roasted red peppers, basil 24.50

PLANT-BASED PIZZA MARINARA

San Marzano tomato sauce, herbs, garlic (no cheese) 15.95

PLANT-BASED PIZZA VARESE

San Marzano tomato sauce, plant-based mozzarella, roasted red peppers, grilled zucchini, oregano, arugula, black olives 22.85

PIZZA VEGANO

San Marzano tomato sauce, plant-based mozzarella, grilled zucchini, grilled eggplant, roasted red peppers, arugula 22.50

PLANT-BASED PIZZA RAPINI

San Marzano tomato sauce, garlic, oregano, rapini, caramelized onions, peperoncino (hot peppers), extra virgin olive oil (no cheese) 18.95

*add to any pizza: plant-based fennel sausage 6.95 / add mushrooms 3.95 / add black olives 2.95 / add green olives 3.25
substitute: gluten-free crust add 4.95*

PASTA

SPAGHETTI E RAPINI **contains nuts*

Rapini, chilli flakes, aglio e olio, plant-based parmesan 18.95

PENNE PRIMAVERA

Tomato sauce, zucchini, peppers, spinach, broccoli 21.95

SPAGHETTI ALLA TRAPANESE **contains nuts*

Basil and almond pesto, tomatoes, plant-based parmesan 22.85

PENNE ALLA NORMA **contains nuts*

Eggplant, cherry tomatoes, garlic, chillies, red wine, tomato sauce, plant-based parmesan cheese 23.50

PENNE ALL'ARRABBIATA

Spicy tomato sauce with garlic, hot peppers 18.95

PLANT-BASED ORECCHIETTE RAPINI E SALSICCIA

**contains nuts*

Rapini, fennel sausage, caramelized onions, chilli flakes, garlic, extra virgin olive oil, plant based parmesan 24.50

RAVIOLI

Pasta filled with asparagus and white bean, tomato sauce 26.50

add to any pasta: plant-based fennel sausage 6.95 / substitute: gluten-free pasta add 3.25

SECONDO

PLANT-BASED MEATBALLS

Three house made Impossible meat, breadcrumbs, and garlic meatballs, tomato sauce, basil, crostini 16.95

DESSERT

VEGAN CHEESECAKE **contains nuts*

Ask your server for today's selection P/A

 **IL FORNELLO** 

Oakville