ANTIPASTI

ZUPPA
Please ask your server for today's soup selection P/A

OLIVE E TARALLI
Warm marinated cerignola green olives and black olives, taralli 9.85

BRUSCHETTA POMODORO
Toasted Calabrese bread with olive oil, garlic, onion, tomatoes, basil 11.95 / *add mozzarella 4.20*

ARANCINI
Two fried carnaroli rice balls stuffed with smoked scamorza cheese & peas, with marinara sauce 13.25

POLPETTE AL POMODORO
Two house made, oven baked beef and pork meatballs with tomato sauce, crostini 14.25

ANTIPASTO FOR 2
Prosciutto di Parma (pork), hot soppressata salami (pork), warm olives, parmigiano reggiano D.O.P. (aged 30 months), Piave D.O.P., taralli 34.00

COZZE
Pomodoro / Fresh mussels in a spicy tomato broth with anise liqueur and herbs 23.50
OR **Vino Bianco /** Fresh mussels, white wine, splash of cream, fennel, leeks 24.50

CALAMARI FRITTI
Lightly floured crispy fried calamari, lemon caper aioli 21.50

BURRATA
Imported from Puglia, Italy, 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, olive oil 17.85 / *for two* 33.50

CARPACCIO
Thinly sliced raw beef tenderloin, black garlic aioli, grana padano D.O.P., lemon zest, croutons, extra-virgin olive oil 23.95

INSALATE

INSALATA CESARE
Crispy romaine lettuce, creamy caesar dressing, parmesan, croutons 15.50
add: bacon (pork) 2.50 / anchovies 3.20 / avocado slices 3.25

INSALATA PANZANELLA
Mixed greens, red onion, cherry tomatoes, cucumber, pickled pepperoncini peppers, croutons, toasted pine nuts, red wine, dijon & oregano vinaigrette, grated parmigiano reggiano D.O.P. 17.75

INSALATA GORGONZOLA
Arugula, poached pears, gorgonzola D.O.P, walnuts, red wine mustard dressing 17.85

INSALATA DI BARBABIETOLE
Marinated beets, arugula, treviso radicchio, goat cheese, pistachios, baco noir wine, raspberry and mint vinaigrette 18.90

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

add to any salad: *5oz grilled chicken breast 9.25 / grilled organic Scottish salmon fillet 18.50 / grilled shrimp (4) 8.50 / avocado slices 3.25*

PASTA

LINGUINE DI MARE
Fresh linguine, shrimp, scallops, mussels, calamari in a light olive oil pomodoro sauce 31.50

MAFALDE AI FUNGHI
Fresh Mafalde, portobello, cremini, and oyster mushrooms, black truffle cream sauce 26.25

PENNE CAPRI
Grilled chicken, wild mushrooms, spinach, cherry tomatoes, extra virgin olive oil, garlic 24.75

RIGATONI ALLA VODKA
Fresh rigatoni, tomato and cream vodka sauce, chilli flakes, pork pancetta 24.85

ORECCHIETTE RAPINI E SALSICCIA
Rapini, crumbled spicy Italian pork sausage, caramelized onions, extra virgin olive oil, garlic, chilli flakes 24.95

RIGATONI ALL'AMATRICIANA
Fresh rigatoni, tomato sauce, guanciale (pork), Pecorino Romano D.O.P., chilli flakes 23.95

AGNOLOTTI
Fresh pasta stuffed with ricotta and spinach, rose sauce 25.95

TAGLIATELLE ALLA BOLOGNESE
Fresh tagliatelle, traditional tomato, braised beef and pork sauce 25.75

SPAGHETTI ALLA NORMA
Fresh spaghetti, eggplant, cherry tomatoes, garlic, chillies, red wine tomato sauce, ricotta salata 23.85

PENNE PESTO
Basil pesto, splash of cream, grilled chicken, sundried tomatoes, goat cheese 25.95

LASAGNA
Fresh house made pasta layered with tomato braised beef sauce, bechamel, mozzarella, and parmigiano 26.50

GNOCCHI CON CARNE
House made gnocchi, beef tenderloin tips, oyster mushrooms, spinach, brown butter truffle cream sauce 28.00

RISOTTO ALLA ZUCCA
Slow-cooked carnaroli rice, roasted butternut squash, gorgonzola D.O.P. fonduta, guanciale (pork) 26.95

add to any pasta: *crumbled house-made spicy Italian pork sausage 5.75 / grilled chicken 7.25 / shrimp (4) 8.50*
substitute: *gluten-free pasta 3.25*

PIZZA

PIZZA PROSCIUTTO
San Marzano tomato sauce, fior di latte, prosciutto di Parma (pork), arugula, shaved grana padano D.O.P. 25.50

PIZZA MARGHERITA
San Marzano tomato sauce, fior di latte, olive oil, basil 19.85

PIZZA DIAVOLA
San Marzano tomato sauce, fior di latte, spicy salami (pork), basil, chillies, black olives 23.95

PIZZA CAPRICCIOSA
San Marzano tomato sauce, fior di latte, mushrooms, artichoke hearts, ham (pork), black olives 24.50

PIZZA FUNGHI
Extra virgin olive oil, truffled honey, mushrooms, taleggio D.O.P. 25.75

PIZZA PEPPERONI
San Marzano tomato sauce, mozzarella, cured pepperoni (pork) 20.25

PIZZA VARESE
San Marzano tomato sauce, fior di latte, roasted red peppers, grilled zucchini, oregano, arugula, black olives 24.50

PIZZA SALSICCIA ITALIANA
San Marzano tomato sauce, fior di latte, crumbled spicy Italian pork sausage, caramelized onions, roasted red peppers 25.50

PIZZA HAWAIIANO
San Marzano tomato sauce, mozzarella, prosciutto di Parma (pork), grilled pineapple 24.50

PIZZA POLLO
Pesto, asiago, grilled chicken, marinated tomatoes, eggplant 26.50

PIZZA FICHI
Mascarpone, prosciutto di parma (pork), figs, shaved grana padano D.O.P., honey, arugula 26.75

PIZZA BURRATA
San Marzano tomato sauce, burrata imported from Puglia, Italy, prosciutto di Parma (pork), extra-virgin olive oil, micro basil 35.95

PIZZA NO. 9
San Marzano tomato sauce, mozzarella, mushrooms, green peppers, onions 21.95

PIZZA CON PATATE
Extra virgin olive oil, fior di latte, gorgonzola D.O.P., crumbled spicy Italian pork sausage, sliced potatoes, fresh rosemary, balsamic glaze 25.25

PIZZA AFFUMICATA
Extra virgin olive oil, fior di latte, scamorza (smoked mozzarella), radicchio, speck (pork) Alto Adige PGI (lightly smoked prosciutto), pistachio pesto 25.85

PIZZA CON ZUCCA
Butternut squash puree, fior di latte, roasted butternut squash, porchetta (pork), crispy sage, balsamic glaze 25.50

add to any pizza: *prosciutto di parma (pork) 5.90 / crumbled house made spicy Italian pork sausage 5.75 / grilled chicken 7.25*
spicy salami (pork) 5.25 / mushrooms 3.95 / black olives 2.95 / green olives 3.25
substitute: *fior di latte (fresh mozzarella) 3.25 / mozzarella di bufala D.O.P. 4.50*
gluten-free crust add 5.25 / plant-based mozzarella 4.75

SECONDO

SALMONE SCOTTATO
Pan-seared organic Scottish salmon fillet, roasted potatoes and brussel sprouts with speck (pork), drizzled with balsamic glaze 35.95

BRANZINO ALLA GRIGLIA
Grilled Mediterranean sea bass filet, saffron fregola, arugula with red wine dijon vinaigrette 39.00

INVOLTINI DI MELANZANE
Lightly fried breaded eggplant, rolled and stuffed with fior di latte, topped with tomato sauce, parmigiano and stracciatella 24.50

POLLO RIPIENO
Roast organic chicken supreme stuffed with mushrooms, goat cheese, and herbs, pan jus, roasted cauliflower puree, carrots and herbed potatoes 33.95

VITELLO MARSALA
Sauteed veal scaloppine, mixed wild mushrooms, marsala cream sauce, linguine alfredo 36.95

fresh pastas contain egg

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

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, onion, tomatoes, basil 11.95 / *add plant-based mozzarella 4.20*

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 16.50

PIZZA

PLANT-BASED PIZZA MARGHERITA
San Marzano tomato sauce, plant-based mozzarella, basil 19.85

PLANT-BASED PIZZA IOSA
San Marzano tomato sauce, plant-based mozzarella, mushrooms, artichoke hearts, black olives 22.25

PLANT-BASED SAUSAGE PIZZA
San Marzano tomato sauce, plant-based mozzarella, fennel sausage, roasted red peppers, basil 25.50

PLANT-BASED PIZZA MARINARA
San Marzano tomato sauce, herbs, garlic (no cheese) 16.50

PLANT-BASED PIZZA VARESE
San Marzano tomato sauce, plant-based mozzarella, roasted red peppers, grilled zucchini, oregano, arugula, black olives 24.50

PLANT-BASED PIZZA VEGANO
San Marzano tomato sauce, plant-based mozzarella, grilled zucchini, grilled eggplant, roasted red peppers, arugula 23.85

PLANT-BASED PIZZA RAPINI
San Marzano tomato sauce, garlic, oregano, rapini, caramelized onions, peperoncino (hot peppers), extra virgin olive oil (no cheese) 19.95

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 5.25*

PASTA

ORECCHIETE E RAPINI **contains nuts*
Rapini, garlic, extra-virgin olive oil, cannellini beans, chilli flakes 22.50

PENNE PRIMAVERA
Tomato sauce, zucchini, peppers, spinach 22.95

PENNE ALLA TRAPANESE **contains nuts*
Basil and almond pesto, tomatoes, plant-based parmesan 23.95

PENNE ALL'ARRABBIATA
Spicy tomato sauce with garlic, hot peppers 19.95

PENNE ALLA NORMA **contains nuts*
Eggplant, cherry tomatoes, garlic, chillies, red wine, tomato sauce, plant-based parmesan cheese 23.95

PLANT-BASED ORECCHIETTE RAPINI E SALSICCIA
**contains nuts*
Rapini, fennel sausage, caramelized onions, chilli flakes, garlic, extra virgin olive oil, plant based parmesan 24.95

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

DESSERT

VEGAN BROWNIE
Gluten-free fudge brownie, drizzled with chocolate ganache and caramel, topped with a chocolate crumble 11.95

IL FORNELLO

Oakville