

# Il Fornaio

## antipasti

### CALAMARETTI FRITTI 24

deep fried baby squid, spicy marinara sauce

### BRUSCHETTE ASSORTITE 17

garlic grilled ciabatta with 3 toppings:  
funghi tartufati, roasted cherry tomatoes, pesto & burrata

### RICOTTINA AFFUMICATA 16

cherry wood smoked fresh ricotta, rosemary honey,  
toasted almonds, grilled ciabatta

### ARANCINI CON CREMA DI PISTACCHIO 17

saffron carnaroli rice, fontina, pistacchio crema

### POLIPO CON PATATE 23

grilled octopus, celery, cherry tomatoes, red onions,  
potatoes, lemon olive oil

### BURRATA CON PROSCIUTTO 22

burrata, prosciutto di parma, arugula, grilled ciabatta,  
basil olive oil

### POLPETTINE 21

beef meatballs, tomato sauce, fresh ricotta

### CARPACCIO\* 23

piemontese beef, grana padano, capers, wild arugula,  
lemon olive oil

### CAVOLFIORI 18 VEGAN

roasted cauliflower, roasted garlic, rosemary olive oil

### GNOCCHI GRATINATI 18

housemade potato dumplings, truffled mushrooms,  
cream sauce, grana padano

### CAVOLETTI ARROSTITI 16

brussels sprouts, caramelized onions, bacon, balsamic glaze

### CESTINO DEL PANE 5 serves 4

fresh baked bread, extra-virgin olive oil, balsamic vinegar

**add:** roasted tomato spread & mixed olives 4

## minestra e insalate

### MINISTRONE DI VERDURE 12/13 VEGAN

seasonal vegetable soup

### INSALATA DEL FORNAIO 17

lettuce mix, grana padano, croutons, house vinaigrette

### INSALATA CESARINA 18

romaine lettuce, grana padano, croutons,  
housemade caesar dressing

### INSALATA BIETOLE 19

organic red & gold beets, wild arugula, toasted walnuts,  
goat cheese, red wine vinaigrette

### CAPRESE TRADIZIONALE 21

vine-ripened tomatoes, fresh mozzarella, basil,  
mixed olives, basil olive oil

### INSALATA REGINA 20 VEGAN

wild arugula, couscous, avocado, tomatoes, red onions, capers,  
raisins, lemon-olive oil dressing

### INSALATA DI PERE 18

roasted pears, baby lettuces, seedless red grapes,  
gorgonzola, pecans, pomegranate dressing

**add to any insalata:** chicken 15, salmon\* 16, shrimp 16

## pizza

thin-crust pizza using housemade dough

### MARGHERITA 22

mozzarella, tomato sauce, oregano, fresh basil

### CALZONE APERTO 22

open calzone, mortadella with pistachios, baby wild arugula,  
burrata, pistachio pesto

### CALABRESE 24

spicy salame, gorgonzola, mozzarella, tomato sauce, oregano

### CRISTINA 26

fresh mozzarella, prosciutto di parma, grana padano, mushrooms,  
wild arugula, white truffle oil

### FRADIAVOLA 25

mozzarella, italian sausage, tomato sauce, mushrooms,  
bell peppers, red onions, spicy peperoncino



## pasta fresca

fresh, handmade pasta;  
gluten-free options available

### RIGATONI ALLA VODKA 27

pasta tubes, bacon, vodka-cream-tomato sauce, grana padano,

### FUSILLONI 25

large corkscrew pasta, roasted tomato sauce, burrata,

**add:** chicken 15, salmon\* 16, shrimp 16

### GNOCCHI ALLA FRIULANA 27

housemade potato dumplings, italian sausage, mushrooms,  
tomato-cream sauce, grana padano

### TAGLIATELLE BOLOGNESE 28

egg pasta ribbons, traditional meat ragu, grana padano

### LINGUINE MARE CHIARO 36

thin pasta, clams, mussels, shrimp, scallops,  
roasted cherry tomato sauce, crushed red pepper, white wine

### CASARECCE AL PESTO E POLLO 33

short pasta twists, chicken breast, sundried tomatoes,  
traditional pesto cream sauce

### LASAGNA FERRARESE 30

pasta sheets, meat ragu, porcini mushrooms,  
grana padano, béchamel

### RAVIOLI DI ZUCCA 28

butternut squash & walnut ravioli, brown butter sage sauce,  
vellutata sauce, crispy sage, walnuts

### RAVIOLI BRASATO NORCINA 35

braised short rib ravioli, porcini mushrooms,  
grana padano-cream sauce

## speciale della casa

### POLLO ALLA PARMIGIANA 39

breaded chicken breast, marinara sauce, mozzarella,  
spaghetti pomodoro

## griglia

authentic italian specialties from our rotisserie & grill

### SALMONE ALLA GRIGLIA\* 40

grilled norwegian salmon, lemon, extra-virgin olive oil,  
sautéed spinach, roasted yukon gold potatoes

### POLLO TOSCANO 35

free-range rosemary chicken, broccolini, baby carrots,  
mashed potatoes

### POLLO AI FUNGHI 37

chicken breast, mixed mushrooms, marsala wine sauce,  
grilled asparagus, mashed potatoes

### BRANZINO LIVORNESE\* 50

mediterranean seabass fillet, roasted tomatoes, olive & caper sauce,  
broccolini, baby carrots, roasted yukon gold potatoes

### GAMBERONI E CAPESANTE\* 45

seared scallops & prawns, lobster cream sauce, venere risotto,  
micro arugula

### FILETTO AL VINO ROSSO\* 55

grilled beef tenderloin, red wine reduction sauce, mushrooms,  
sliced potatoes & onions

### GRIGLIATA DI PESCE MISTO\* 43

fish fillet, scallops, prawns, lemon-olive oil sauce, broccolini,  
baby carrots, roasted yukon gold potatoes

### SCALOPPINE AL LIMONE\* 43

veal, white wine, capers, lemon sauce, sautéed spinach,  
mashed potatoes

\*Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Il Fornaio

## Happy Hour

MONDAY-FRIDAY 2-6 PM

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### \$7 BIRRE

ITALIAN & DOMESTIC BEER SELECTIONS

### \$8 VINI

ITALIAN & LOCAL WINE SELECTIONS

### \$9 COCKTAILS

#### BOLZANO BLIZZARD

empress 1908 indigo gin, blue curaçao, ginger syrup, cream

#### CANDY CANE LANE

hanson organic espresso vodka, cold brew, cream, peppermint

#### MERRY MULE

tito's handmade vodka, ginger beer, housemade cranberry syrup, lime

#### 'Twas THE NIGHT

tito's handmade vodka, cointreau, owen's sparkling cranberry, housemade cinnamon syrup, lemon

#### SORRENTO KING

templeton rye whiskey, fernet-branca, vanilla, orange peel, oak wood smoke top

#### MARGARITA ITALIANO

herradura silver tequila, lucano limoncello, cointreau, mango purée, lime

#### TUSCAN LEMONADE

conciere vodka, blackberry purée, lemon, soda

#### KICKIN' OLD FASHIONED

redemption bourbon, cynar, citrus peel, bitters, luxardo cherry

#### TIKI TAORMINA

don q piña rum, peach purée, pineapple, lime, mint

## ANTIPASTI & PIZZA

#### CALAMARETTI FRITTI 14

deep fried baby squid, spicy marinara sauce

#### BRUSCHETTE ASSORTITE 10

garlic grilled ciabatta with 3 toppings:  
funghi tartufati, roasted cherry tomatoes, pesto & burrata

#### CAVOLFIORI 11

roasted cauliflower, roasted garlic, rosemary olive oil

#### POLPETTINE 13

beef meatballs, tomato sauce, fresh ricotta

#### CAVOLETTI ARROSTITI 11

brussels sprouts, caramelized onions, bacon, balsamic glaze

#### ARANCINI CON CREMA DI PISTACCHIO 11

saffron carnaroli rice, fontina, pistachio crema

#### PIZZA MARGHERITA 13

mozzarella, tomato sauce, oregano, fresh basil

#### PIZZA FRADIAVOLA 14

mozzarella, italian sausage, tomato sauce, mushrooms, bell peppers, red onions, spicy peperoncino



# *Il Fornaio*

## *signature cocktails*

— \$15 —

### **COMO SPRITZ**

botanist islay dry gin, fiorente elderflower liqueur, villa sandi prosecco, english cucumber, lemon

### **SORRENTO KING**

templeton rye whiskey, fernet-branca, vanilla, orange peel, oak wood smoke top

### **MARGARITA ITALIANO**

herradura silver tequila, lucano limoncello, cointreau, mango purée, lime

### **TUSCAN LEMONADE**

conciere vodka, blackberry purée, lemon, soda

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don q piña rum, peach purée, pineapple, lime, mint

### **ESPRESSO MARTINI**

absolut vanilia vodka, hazelnut purée, freshly brewed espresso, caffè borghetti espresso liqueur

## *holiday specialties*

### **BOLZANO BLIZZARD**

empres 1908 indigo gin, blue curaçao, ginger syrup, cream

### **CANDY CANE LANE**

hanson organic espresso vodka, cold brew, cream, peppermint

### **MERRY MULE**

tito's handmade vodka, ginger beer, housemade cranberry syrup, lime

### **'TWAS THE NIGHT**

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# Il Fornaio

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## DOLCI

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### *ricette tradizionali*

desserts crafted from traditional italian family recipes

#### **TIRAMISÙ** 15

ladyfingers, mascarpone, espresso, rum, cocoa powder

#### **TORTA DI FORMAGGIO** 16

cheesecake, mixed berries, graham cracker crust, strawberry compote

#### **VULCANO** 16

warm chocolate cake, creamy center, caramel sea salt gelato

#### **BUDINO DI PANE ALLA BANANA E NUTELLA** 16

warm bread pudding, hazelnut chocolate, frangelico liqueur, banana, pecans, vanilla gelato

### *gelati*

desserts created with italian gelato

#### **AFFOGATO AL CAFFÈ** 15

espresso, vanilla gelato, whipped cream

make it boozy – add your choice of digestivi or liquori +6

#### **SPUMONE GELATO** 17

strawberry, chocolate hazelnut & pistachio gelato, cherries, chocolate chips, pistachios, raspberry & chocolate sauce

#### **GELATI MISTI** 15

dark chocolate gelato, vanilla gelato, strawberry sorbet

#### **SCOOP OF GELATO** 9 EACH

vanilla, dark chocolate, caramel sea salt, amarena cherry, strawberry sorbet

### *cocktail dolci*

the perfetto cocktail to finish the meal

#### **DOLCETINI** 13

skrewball peanut butter whiskey, baileys irish cream, dekuyper dark crème de cacao

#### **ICED TIRAMISÙ** 15

selvarey chocolate rum, dekuyper white crème de cacao, rumchata, freshly brewed espresso, amaretto whipped cream

#### **CREMONCELLO** 15

baileys irish cream, lucano limoncello, disaronno amaretto, lavender

#### **EGGNOG** 8

a non-alcoholic holiday classic

make it boozy – add your choice of our house rum or brandy +3

