

## ANTIPASTI

### Olives

Warm green & black olives with garlic, chillies, bay leaves, lemon 7.50

### Zuppa

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

### Antipasto

Prosciutto, warm olives, hot soppressata, gorgonzola, grana padano, red wine poached pears, honey, crostini 12.15 / for two 22.25

### Polpette al Pomodoro

Three house-made, wood-oven baked beef & ricotta meatballs with pomodoro sauce, whipped ricotta, basil oil, grilled bread 13.25

### Cozze con Vino Bianco

Fresh mussels in white wine, a splash of cream, fennel, leeks 14.15

### Cozze con Pomodoro

Fresh mussels in a spicy tomato sauce with anise liqueur, herbs 14.15

### Arancini

Arborio rice balls filled with mozzarella and bolognese sauce, fried then finished with grated pecorino, served with marinara sauce 11.15

### Calamari Fritti

Crispy, fried, cornmeal encrusted calamari with marinara sauce & lemon caper aioli 12.25

### Calamari e Gamberetti alla Griglia

Grilled calamari & shrimp with tomatoes, black olives, capers, lemon, olive oil 13.15 per due - for two to share 24.50

### Bruschetta Pomodoro

Toasted Calabrese bread with olive oil, garlic, tomatoes, basil 9.15 / add mozzarella 1.25

**INSALATE** add to any salad: chicken breast 8.15 / salmon 12.10 / grilled shrimp 5.25

### Insalata Gorgonzola

Arugula, red wine poached pears, gorgonzola, candied pecans, red wine mustard dressing 13.15

### Insalata Cesare

Crispy romaine, creamy caesar dressing, shaved parmigiana, croutons 8.25 / 12.25 add bacon 2.50 / add anchovies 2.10

### Insalata Roma

Mixed greens, chèvre, toasted walnuts, sweet drop peppers, balsamic vinaigrette 9.25 / 14.25

### Insalata Mista

Mixed greens, tomato, cucumber, balsamic vinaigrette 7.25 / 10.85

**PASTA** substitute: gluten-free pasta add 2.15

Add to any pasta: house-made spicy Italian sausage 4.10 / grilled chicken 4.15 / shrimp 5.25

### Linguini di Mare

Shrimp, bay scallops, mussels, calamari in a light olive oil pomodoro sauce 22.65

### Pasta Alessia

Rigatoni mezze, fior di latte, cherry tomatoes, zucchini, light pomodoro sauce, basil 17.15

### Orecchiette Rapini e 'Nduja

Olive oil, garlic, rapini, 'nduja (spicy, soft Calabrese salami), chili flakes, pecorino 18.15

### Penne alla Norma

Eggplant, cherry tomatoes, chillies, garlic, red wine, pomodoro sauce, ricotta salata 16.95

### Penne Capri

Grilled chicken, wild mushrooms, spinach, tomato, olive oil, garlic, grana padano 18.50

### Rigatoni Bolognese

Traditional tomato, braised beef & pork sauce 18.15

### Ravioli

Please ask your server for today's selection of our house-made ravioli P/A

### Gnocchi Asiago

House made gnocchi with asiago cream sauce, spinach, basil oil, crispy shallots 18.50

## PASTA continue

### Linguini alla Carbonara

Pancetta, sautéed leeks, egg yolk, cream, butter, black pepper, parmesan 16.50

### Penne all'Arrabbiata

spicy pomodoro sauce with garlic, hot peppers 15.50

**NEAPOLITAN STYLE PIZZA** multigrain crust add 2.25 / gluten-free crust add 3.35

### Pizza Prosciutto

Pomodoro sauce, fior di latte, prosciutto di Parma, olive oil dressed arugula & shaved grana padano 17.15

### Pizza Salsiccia Italiana

Pomodoro sauce, fior di latte, crumbled spicy Italian sausage, caramelized onions, roasted red peppers 17.15

### Pizza Diavolo

Pomodoro sauce, fior di latte, spicy salami, basil, chillies, black olives 16.15

### Pizza 'Nduja

Pomodoro sauce, oregano, fior di latte, 'nduja (spicy, soft Calabrese salami), oyster mushrooms, red onion, arugula 18.15

### Pizza Funghi

Extra virgin olive oil, mushrooms, taleggio 16.10

### Pizza Varese

Pomodoro sauce, fior di latte, grilled zucchini, roasted red peppers, oregano, arugula, black olives 16.50

### Pizza Margherita

Pomodoro sauce, fior di latte, basil 14.50 / substitute mozzarella di bufala 3.15

**IL FORNELLO CLASSIC PIZZA** multigrain crust add 2.25 / gluten-free crust add 3.35

### Pizza Pepperoni

Pomodoro sauce, mozzarella, cured pepperoni 13.50

### Pizza Pollo Pesto

Pesto, asiago, grilled chicken, blistered cherry tomatoes, eggplant 17.00

### Pizza Hawaiiiano

Pomodoro sauce, mozzarella, prosciutto di parma, grilled pineapple 15.15

### Pizza Fichi

Mascarpone, prosciutto di parma, figs, grano padano, honey, arugula 19.15

### Pizza Gorgonzola

Olive oil, gorgonzola, red wine poached pears, caramelized onions, walnuts, arugula 17.50

### Additional Toppings

prosciutto di Parma 4.15 / mushrooms 2.10 / crumbled spicy Italian sausage 4.15

spicy salami 3.15 / olives 2.10 / chicken 4.20 substitute fresh mozzarella (fior di latte) 2.75

## MAINS

### Atlantic Salmon

Pan seared Atlantic salmon with crispy fingerling potatoes, sautéed spinach, fish velouté & fine herbs in a fresh lemon vinaigrette 24.25

### Vitello Marsala

Veal scaloppine, mushroom marsala cream sauce, mashed potatoes, seasonal vegetables 23.25

### Vitello Picata

Sautéed veal scaloppine, white wine lemon caper sauce, spaghetti aglio e olio 22.25

### Pollo con Asiago

Chicken breast stuffed with Asiago cheese, spinach & caramelized onions served with mashed potatoes, seasonal vegetables & a honey mustard cream sauce 23.25

### Pollo alla Parmigiana e Pasta

Breaded chicken scaloppine, tomato sauce, mozzarella & parmesan, served with linguini pomodoro 20.15

Group Dining / 15% Gratuity for parties of eight or more

Allergies / please inform your server of any food allergies - there are nuts on the premises