

ANTIPASTI

These dishes can be individual appetizers but are ample enough to share

BRUSCHETTA AL POMODORO 6.95

Grilled Il Fornaio ciabatta bread rubbed with garlic, chopped tomatoes, basil, extra-virgin olive oil

RUSTICHELLA 8.95

Housemade flat bread topped with goat cheese, mozzarella, tomatoes, red onion, kalamata olives, basil, oregano; baked in the wood-fired oven

CARPACCIO MELANZANE 7.95

Grilled eggplant, roasted red and yellow peppers, goat cheese, kalamata olives, basil, capers, balsamic reduction, extra-virgin olive oil

CARPACCIO 9.95

Thinly sliced raw beef, shaved grana, capers and wild arugula drizzled with lemon-olive oil

TONNO ALLA TARTARA 11.95

Spicy ahi tuna tartar with sliced tomatoes, English cucumber, micro arugula, mustard and lemon vinaigrette; olive bread croutons

CALAMARETTI FRITTI 9.95

Baby squid, lightly floured and fried, served with marinara sauce

GRIGLIATA COSTA SMERALDA 10.95

Grilled scallops, calamari and shrimp served with parsley sauce

POLPETTINE AL GRANCHIO 11.95

Fresh crab cakes with lobster sauce, vegetable mirepoix, crispy capers and balsamic reduction

ANTIPASTO DELLA CASA per person 12.95

A sampling of authentic Italian antipasti including: seasoned goat cheese rolled in smoked salmon, grilled scallops wrapped in pancetta, Tuscan melon with prosciutto, bruschetta al pomodoro, eggplant salad, grilled marinated artichoke, caprese, olives - for 2 or more

MINESTRE E INSALATE

Soups and dressings are made on-site, our minestrone is vegan

☪ This symbol indicates these dishes contain certified organic produce.

MINISTRONE DI VERDURE 5.95

Seasonal vegetable soup made with vegetable stock

CAPRESE 8.50

Vine-ripened sliced tomatoes, fresh mozzarella and basil, drizzled with extra-virgin olive oil

☪ **INSALATA AL BALSAMICO** 6.75

Organic baby lettuces; balsamic vinaigrette

INSALATA DEL FORNAIO 6.95

Mixed greens, garlic croutons and shaved parmesan; house vinaigrette

INSALATA RUCHETTA 8.50

Sliced red and yellow tomatoes, wild arugula, red onions, olives, ricotta salata, red wine vinaigrette

☪ **INSALATA DI BIETOLE** 7.75

Organic red and gold beets with red wine vinegar, wild arugula, toasted walnuts and Asiago cheese; lemon-olive oil dressing

INSALATA DELLA CASA 8.95

Chopped salad of romaine, radicchio, cannellini beans, avocado, tomato and cucumber with gorgonzola dressing

☪ **INSALATA DI SPINACI** 9.50

Organic baby spinach salad with aged ricotta, red onions, applewood-smoked bacon, champignon mushrooms and toasted walnuts; warm vinaigrette

PIZZA DAL FORNO A LEGNA

Wood-fired thin-crust pizza using housemade dough and real mozzarella

PIZZA MARGHERITA 10.95

Mozzarella, oregano, tomato sauce, basil

PIZZA VEGETARIANA 11.50

Baby artichokes, zucchini, fresh tomatoes, eggplant, mushrooms, mozzarella, tomato sauce, fresh basil

PIZZA FRADIAVOLA 11.95

Italian sausage, mushrooms, bell peppers, red onions, mozzarella, tomato sauce, spicy pepperoncino oil

PIZZA CRISTINA 12.95

Fresh mozzarella, prosciutto, shaved parmesan, mushrooms and wild arugula, drizzled with white truffle oil

CALZONE 12.50

Folded pizza filled with mozzarella, ricotta, mushrooms, ham and tomato sauce

PASTA

All fresh pastas are made on-site and dry pastas are imported from Italy

CAPELLINI AL POMODORO 10.95

Angel hair pasta, fresh tomatoes, marinara and fresh basil

FETTUCCHINE ALLA BOLOGNESE 12.95

Fresh egg pasta, traditional meat ragu and parmesan cheese

PENNE VECCHIA GENOVA 14.50

Short pasta tubes tossed with ahi tuna, shrimp, pesto, chopped tomatoes and basil

LINGUINE MARE CHIARO 17.95

Thin flat pasta with clams, mussels, prawns and scallops; seasoned with tomatoes, crushed red pepper, garlic and trebbiano wine

GNOCCHI ALLA SORRENTINA 13.95

Housemade potato dumplings, marinara, fresh mozzarella cheese and basil

CAPPELLACCI DI ZUCCA 14.95

Ravioli filled with butternut squash and walnuts; tomato sauce, brown butter, parmesan and crispy sage

RAVIOLI ALLA LUCANA 15.50

Ravioli filled with Italian sausage, ricotta, parmesan and fennel; fresh tomato sauce with imported peperoncino, pecorino pepato cheese and fresh basil

TURTEI CON ARAGOSTA 18.95

Ravioli filled with fresh Maine lobster and Il Fornaio bread topped with shrimp and diced tomato; lobster cream sauce

LASAGNA FERRARESE 14.75

Fresh spinach pasta layered with meat ragu, porcini mushrooms, parmesan and bechamel, baked in the wood-fired oven

CONCHIGLIE AL POLLO 14.95

Shell pasta, chicken breast, broccoli, sun-dried tomatoes, pecorino cheese, roasted garlic, trebbiano wine

We bake all of our breads from scratch each day and pour our own extra-virgin olive oil imported from Italy.

Availability and prices subject to change.

GIRARROSTO, GRIGLIA E SPECIALITA

Authentic Italian specialties from our wood-fired rotisserie and grill

POLLO TOSCANO 15.95

Rotisserie chicken seasoned with rosemary; served with seasonal vegetables and mashed potatoes

PETTO DI POLLO AL PEPERONCINO 17.95

Grilled double chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine and Dijon mustard; served with Tuscan salad and roasted fingerling potatoes

BRACIOLA DI MAIALE 19.95

Center cut pork chop stuffed with asparagus, leeks, roasted garlic and smoked mozzarella; lemon and trebbiano wine sauce; served with fingerling potatoes and sautéed vegetables

SCALOPPINE AI CARCIOFI E LIMONE 18.95

Thinly pounded veal sautéed with artichokes and lemon, served with fingerling potatoes and sautéed vegetables

TAGLIATA CHIANTINA 23.95

Beef tenderloin grilled rare and sliced, balsamic vinegar and green peppercorn sauce; served with Tuscan salad and roasted fingerling potatoes

BISTECCA ALLA FIORENTINA 29.95

22 ounce porterhouse beef steak, served with Tuscan salad and roasted fingerling potatoes

Each month for two weeks,
Il Fornaio features a different
region of Italy
with a special dinner menu.

FESTA REGIONALE

Upcoming Regions in 2006

Region	Date
CAMPANIA	July 3-16
VENETO	August 7-20
TOSCANA	September 4-17
LOMBARDIA	October 2-15
VAL D'AOSTA	November 6-19
UMBRIA	December 4-17

To make reservations visit us online at
iltornaio.com
or call 1.888.ITALIAN