

IL Forno

ANTIPASTI

CALAMARI FRITTI

fresh squid rings golden fried and served with our house made tomato dipping sauce

\$13.50

POLPETTE

homemade Italian meatballs served in our fresh tomato sauce

\$8.50

COZZE ALLA MARINARA

fresh steamed mussels, finished in a red wine tomato sauce

\$13.50

CARPACCIO DI CARNE

beef cured in lemon and olive oil topped with parmigiano cheese and arugula

\$15.00

GAMBERI ALLA VODKA

shrimp in a lemon vodka sauce

\$13.00

ESCARGOT

baked in the oven with red wine and garlic topped with parmigiano cheese

\$12.50

CARPACCIO DI SALMONE

salmon cured in lemon and olive oil topped with capers

\$15.00

BOCCONCINI & BRUSCHETTA

COMBO

golden fried breaded bocconcini cheese, topped with a fresh marinara sauce, with 2 bruschetta

\$12.50

INSALATA E ZUPPE

INSALATA VERDE

garden fresh greens with our house made
Italian vinaigrette

\$7.00

ZUPPA MINISTRONE

made fresh daily, hearty vegetable soup

\$6.00

INSALATA CEASAR

romaine lettuce with our house made dressing,
croutons & fresh parmigiano cheese

\$7.00

ZUPPA FRUTTI DI MARE

mixed seafood in a creamy tomato base

\$8.00

INSALATA CAPRESE

Bocconcini cheese, tomatoes and basil,
topped with our house made Italian vinaigrette

\$9.50

PASTA

PENNE

in tomato sauce with your choice of homemade
Italian sausage OR homemade meatballs

\$18.00

GLUTEN FREE PENNE

in a choice of sauce - tomato, rosé, or
alfredo

\$18.00

LINGUINE PESCATORE

mixed seafood with pasta in a
tomato sauce

\$22.00

GNOCCHI

in a choice of tomato sauce OR
gorgonzola sauce

\$20.00

RIGATONI ALLA VODKA

in a creamy rosé vodka sauce with pancetta

\$18.00

LINGUINE ALLE VONGOLE

in a white wine clam sauce

\$18.00

SPAGHETTI ALLA CARBONARA

pancetta, eggs, parmigiano and cream

\$18.00

TORTELLINI ALLA PANNA

chicken filled pasta in a creamy rosé sauce

\$18.00

AL FORNO

MANICOTTI

pasta stuffed with cheese and spinach in a
rosé sauce

\$20.00

LASAGNA

layered pasta sheets with meat sauce
and cheese

\$20.00

POLLO PARMIGIANA

breaded chicken fried, topped with tomato
sauce & cheese, served with your choice of
daily pasta OR seasonal vegetables

\$24.00

POLLO ALLA CACCIATORE

chicken breast in tomato sauce with mixed
peppers and onions, served with your choice
of daily pasta OR seasonal vegetables

\$24.00

SPAGHETTI AL FORNO

baked spaghetti crust and topped with
tomato sauce and cheese

\$18.00

GNOCCHI AL FORNO

Home made potato dumplings baked with ricotta
and bocconcini cheese, and tomato sauce

\$24.00

ENTRÉES

VITELLO AL LIMONE

veal scallopini in a white wine lemon sauce

\$24.00

BISTECCA

grilled 12 oz. rib-eye steak

\$34.00

VITELLO ALLA MARSALA

veal scallopini in a marsala wine sauce

\$24.00

SALMONE

grilled salmon topped with lemon and
white wine sauce

\$24.00

VITELLO ALLA GORGONZOLA

veal scallopini in a creamy gorgonzola sauce

\$25.00

COSTOLETTE DI AGNELLO

grilled rack of lamb-when available

MARKET PRICE

VITELLO FRANCESCA

veal scallopini in an apricot brandy cream
sauce

\$24.00

All entrées served with your choice of daily pasta OR seasonal vegetables.
Additional charge for daily special risotto.

DOLCI

TIRAMISU

traditional Italian layer cake of Savoivardi
cookies soaked in Espresso, topped with cream

\$9.00

CHEESECAKE

homemade baked cheesecake, flavors vary,
ask your server

\$9.00

CRÉME CARAMEL

baked custard served with caramel sauce

\$9.00

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baked custard served with caramel sauce

\$9.00

ULTIMI RITOCCHI

Cappuccino

\$3.75

Espresso

\$2.50

Latte

\$3.75

Monte Cristo

\$12.00

Coffee, Kahlua, and Grand Marnier, topped with
whipped cream

Spanish Coffee

\$9.00

Coffee, Kahlua, and Brandy, topped with whipped
cream

Blueberry Tea

\$12.00

Amaretto, Grand Marnier, and Tea

BIRRA

Nastro Azzuro	\$8.00
Peroni	\$8.00
Corona	\$8.00
Miller Genuine Draft	\$7.00
Coors Light	\$7.00
Budweiser	\$7.00
Canadian	\$7.00
Kokanee	\$7.00

LIQUORE

Grand Marnier	\$9.00
Limongello	\$8.00
Vodka Espresso	\$8.50
Amaretto	\$9.00
Sambucca	\$8.00
Frangelico	\$7.00
Drambui	\$9.00
Kahlua	\$9.00
Baileys	\$9.00
Grappa	\$9.00
Premium Scotch 10 year old Taylor Fladgate	\$12.00

VINO ROSSO

ITALY

Citra Montepulciano d'Abruzzo

1/2 Litre

Abbiamo Rosso Salento, Blend

Zenato Ripassa Valpolicella Superiore

Masi Campofiorin

Sasyr Sangiovese, Syrah

Masi Costasera Amarone

Riversanti Barolo

Roscato Rosso Dolce, Sweet Red

Rocca Della Macie, Chianti Classico

Brunello Di Montalcino, Il Poggione

ARGENTINA

Circus, Malbec

CALIFORNIA

Beringer, Merlot

Beringer, Cabernet Sauvignon



\$9.50



\$38.00

\$20.00

\$45.00

\$60.00

\$45.00

\$45.00

\$95.00

\$55.00

\$32.00

\$95.00

\$100.00

\$42.00

\$13.50

\$32.00

\$13.50

\$34.00



VINO BIANCO

ITALY

Citra Montepulciano d'Abruzzo

1/2 Litre

Masi Pinot Grigio

Santa Margherita Pinot Grigio

Ruffino Orvieto Classico, Blend

Greco di Tufo, Mastro Bernadino

Moscato, Sweet Wine

Villa Teresa Prosecco



\$9.50



\$38.00

\$20.00

\$32.00

\$36.00

\$32.00

\$48.00

\$32.00

\$32.00

CHILE

Carmen Reserva Sauvignon Blanc

\$32.00

CALIFORNIA

Beringer Napa Valley Chardonnay

\$32.00

IL Forno

OUR STORY
OUR INGREDIENTS
YOUR PLEASURE

Sal and Anna Maria immigrated from a small town outside of Naples in the late 1970s and started their first Italian restaurant in Calgary in 1981. They continued to own and operate Italian restaurants and an Italian deli for a few years in Calgary, until they decided to move to what was then a small and upcoming city. In 2004, they made the big move to Airdrie to bring the taste of home to a small city with a big heart. As they've watched Airdrie grow, Sal and Anna Maria have been proudly serving their authentic Italian food, using fresh ingredients, cooked the way their families cooked them, when they grew up in Italy,

To this day, Sal and Anna Maria continue to focus on traditional southern Italian dishes that are made in house using quality mediterranean ingredients, without the use of preservatives, artificial ingredients or flavour enhancers. All meals are cooked to order and prepared with care for your satisfaction and pleasure. Please allow time for your meal to be cooked with care.

