

# 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

\$20.00

### GLUTEN FREE PENNE

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

\$22.00

### LINGUINE PESCATORE

mixed seafood with pasta in a  
tomato sauce

\$24.00

### GNOCCHI

in a choice of tomato sauce OR  
gorgonzola sauce (add \$2)

\$22.00

### RIGATONI ALLA VODKA

in a creamy rosé vodka sauce with pancetta

\$20.00

### LINGUINE ALLE VONGOLE

in a white wine clam sauce

\$20.00

### SPAGHETTI ALLA CARBONARA

pancetta, eggs, parmigiano and cream

\$20.00

### TORTELLINI ALLA PANNA

chicken filled pasta in a creamy rosé sauce

\$20.00

# AL FORNO

## MANICOTTI

pasta stuffed with cheese and spinach in a  
rosé sauce

\$22.00

## LASAGNA

layered pasta sheets with meat sauce  
and cheese

\$22.00

## POLLO PARMIGIANA

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

\$26.00

## POLLO ALLA CACCIATORE

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

\$26.00

## 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

\$26.00

## BISTECCA

grilled 12 oz. rib-eye steak

\$34.00

## VITELLO ALLA MARSALA

veal scallopini in a marsala wine sauce

\$26.00

## SALMONE

grilled salmon topped with lemon and  
white wine sauce

\$26.00

## VITELLO ALLA GORGONZOLA

veal scallopini in a creamy gorgonzola sauce

\$27.00

## COSTOLETTE DI AGNELLO

grilled rack of lamb-when available

MARKET PRICE

## VITELLO FRANCESCA

veal scallopini in an apricot brandy cream  
sauce

\$26.00

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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## 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