



CATERING MENU

by the Tray

ANTIPASTI	1/2	Full
Oysters Rockefeller Spinach cream sauce (15,30)	30	60
Clams Ripiene Baked clams (24,48)	30	55
Fried Calamari	30	55
In Bianco Mussels, clams, garlic, fresh herbs	25	45
Antipasto Italiano (Cold)	35	65
Mozzarella in Carrozza Fried battered mozzarella	30	55
Caprese Fresh mozzarella, tomato, pesto drizzle	35	65
Bruschetta Chopped tomatoes, fresh basil	18	35
Wings Boneless, bleu cheese	30	65
Insalata di Mare Calamari, shrimp, scungili, octopus	50	95
Antipasto Fornetto (Hot)	45	85

RAW BAR		
Clams al Ghiaccio Little Necks (24,48)	30	55
Oysters al Ghiaccio Long Island (15,30)	30	60
Jumbo Shrimp Cocktail Jumbo U-12 shrimp (30,70)	70	140
Cold Seafood Piatto Clams, oysters, shrimp, crabmeat	80	160

SOUP		
Minestrone Minced vegetable soup with pasta	25	45
Zuppa di Gamberi Shrimp bisque (cream) soup	30	55

SALAD		
Della Casa House Salad	25	45
Cesare Classico Homemade dressing, shaved parmigiano	30	55
Caprino Arugula, pistachio, goat cheese, raspberry vinaigrette	35	65
Gorgonzola Baby spinach, apples, almonds, gorgonzola	35	65
Add Grilled Chicken to any salad	add	15 30

il Forno Restaurant & Caterer
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PASTA	1/2	Full
Penne, Rigatoni, Spaghetti, Linguine		
Filetto Plum tomato, pancetta, caramelized onions	30	55
Marinara Plum tomato, garlic	30	55
Garlic and Oil	25	45
Vodka Plum tomato, garlic	35	65
Vongole Little neck clams, cockles (white or red)	40	75
Rigatoni al Forno Eggplant, mozzarella, red sauce	35	65
Whole Wheat Linguine Salmon, spinach, light red sauce	45	85
Cavatelli al Ragù Meat sauce, peas, ricotta	35	65
Mediterraneo Jumbo shrimp, scallops, vodka sauce	50	95
Shrimp Diavolo Spicy olive oil shrimp sauce	45	85
Compresso Roasted tomatoes, arugula, olives, parmigiano	35	65
Ravioli Panna Crabmeat, sundried tomatoes, cream sauce	50	95

ENTRÉE		
Eggplant Parmigiana	50	95
Campagnolo Boneless chicken, sausage, mushrooms	50	95
Chicken Cardinale Roasted peppers, fresh mozzarella	55	100
Chicken Parmigiana, Francese or Marsala style	55	100
Veal Carciofi Artichoke hearts, butter shallot reduction	70	130
Veal Parmigiana, Francese or Marsala style	65	120
Shrimp Parmigiana, Scampi or Oreganata style	70	130
Frittura di Pesce Fried scallops, shrimp, zucchini, potatoes	60	110
Tilapia Almondina Baked, almonds	60	110
Salmon Portofino Capers, sundried tomatoes	60	110
Delizie Lobster tail, shrimp, clams, scallops, mussels (Red)	80	150

GRILLE		
Sirloin Bistecca Sliced steak, mushrooms, onions	75	140
Grigliata Sliced steak, shrimp, chicken, red wine reduction	70	130
Salmon Senape Citrus mustard dipping sauce	60	110
Dorato Bread crumb dusted, shrimp, calamari, scallops	65	120

VEGETABLES/POTATOES		
Spinach or Broccoli Saute	25	45
Mixed Vegetables Garlic, oil	25	45
Broccoli Rabe Garlic, oil	35	65
Roasted Potatoes Garlic, oil	25	45

Ordering Guide		
People	Appetizer/Salad	Pasta/Entree
10	1/2 Tray	Full Tray
15	1/2 Tray	1 1/2 Trays
20	Full Tray	2 Trays
50	2 Trays	5 Trays
100	4 Trays	10 Trays

Sales tax additional - 50% deposit required with order -
 Prices subject to change - Racks and sternos are not included