



Italian Restaurant
& Caterer

DINNER MENU

Available daily

Pizza Forno a Legna
wood oven pizza

Margherita 12

*Fresh mozzarella,
tomato sauce, basil*

Fresca 12

*Fiore di Latte Mozzarella,
marinated red and yellow
grape tomatoes*

Romana 14

*Fresh tomato sauce, capers,
anchovies, oregano, olives*

Amici 14

*Margherita, pepperoni,
meatball, Italian sausage*

Salsiccia 14

*Margherita, Italian sausage,
caramelized onions, ricotta*

Ortolana 14

*Fresh mozzarella, grilled seasonal
vegetables, tomato sauce*

Quattro Stagioni 15

*Margherita, Shiitake mushrooms,
olives, rosemary ham,
marinated artichoke*

Bianca 14

*Fresh mozzarella,
ricotta, parmigiano*

Speck 15

*Fresh mozzarella, wild mushrooms,
tomato sauce, smoked prosciutto*

Paesana 15

*Fresh mozzarella, Cremini
mushrooms, prosciutto,
rugola, parmigiano*

Antipasti - appetizers

Vongole Gratiné 12

Baked little neck clams (8) oreganata

Calamari Fritti 15

Fried domestic calamari, spicy red sauce

Tagliere Misto 16

*Cutting board of imported cured meat and cheeses with olives,
grapes, walnuts, sliced apple, chestnut honey*

Caprese 10

Fresh mozzarella, vine ripe tomato, basil oil

Bruschetta 7

*Oven toasted Tuscan bread, chopped plum tomatoes,
fresh basil, x-virgin olive oil*

Bruschettone 10

*Large slice of Tuscan bread, melted mozzarella,
prosciutto di parma, truffle oil*

Misto al Forno 15

*Wood oven baked eggplant rollatini, stuffed mushroom caps,
clams and shrimp Oreganata*

Insalata di Mare 15

*Seasonal seafood salad - calamari, bay scallops, shrimp,
lemon scented oil*

Carpaccio di Manzo 12

*Raw lean beef, baby rugola, shaved parmigiano,
marinated artichokes, citrus dressing*

Zuppe e Insalate - soup and salad

Minestrone 7

Mixed seasonal vegetable soup

Zuppa di Gamberi 10

Fresh shrimp bisque cream soup

Della Casa 8

Field greens, red and yellow grape tomatoes, balsamic herb dressing

Cesare Classico 9

Crispy romaine, croutons, parmigiano

Caprino 10

*Baby rugola, toasted pistachio nuts, fresh goat cheese,
raspberry vinaigrette*

Gorgonzola 10

Baby spinach, toasted almonds, fresh apples, gorgonzola dressing

Indivia 10

Belgium endive, oven roasted beets, toasted pine nuts, red beet dressing

Bar Freddo - raw bar

Ostriche al Giaccio 14

Shelled Long Island oysters (6), cocktail sauce, horseradish

Cocktail di Gamberoni 13

Chilled jumbo shrimp, cocktail sauce

Primi Piatti - pasta

Rigatoni al Fornetto 16

Baked dry pasta, sautéed eggplant, fresh mozzarella, grated parmigiano, tomato sauce, basil

Spaghettini con Vongole 18

Spaghetti, baby clams, garlic, x-virgin olive oil, fresh parsley

Mediterraneo 19

Fresh fettuccine, vodka cream sauce, shrimp, bay scallops

Penne Rigate 18

Basil pesto, grilled chicken breast, sun dried tomatoes, light cream

Fusilli e Polpettine 16

Small homemade meatballs, corkscrew pasta, tomato sauce

Pasta Integrale 19

Whole wheat pasta, sautéed fresh salmon, baby spinach leaf, tomato, shallots

Fettuccine al Funghetto 18

Fresh pasta, cremini, shiitake and oyster mushrooms, garlic and x-virgin olive oil

Pennette al Ragu di Carne 16

Short pasta, homemade meat sauce

Tortelli di Aragosta 19

Lobster stuffed ravioli, grape tomatoes, garlic, light tomato sauce

Secondi – entrée

Pollo Farcito 21

Breast of chicken stuffed with asparagus, red bell pepper and Swiss cheese, Madera wine sauce with vegetables of the day

Pollo Arrostito 20

Oven roasted breast of chicken, marscapone, gorgonzola, dry porcini, white wine, with roasted potatoes

Vitello Saltato 22

Sautéed boneless loin of veal scaloppini, mixed exotic mushrooms, brandy cream sauce, with mashed potatoes

Contro Filetto 27

Grilled sirloin steak, sliced, red wine reduction, with a potato tart

Stinco di Agnello 28

Slow roasted lamb shank in a red wine and balsamic vinegar reduction, with truffle oil scented mashed potato

Trancio di Salmone 22

Seared center cut Atlantic salmon, capers, dry white wine lemon sauce, with crispy onions and roasted potatoes

Gamberoni Vestiti 24

Filet of sole, jumbo shrimp, prosecco wine sauce with vegetable of the day

Branzino Arrosto 26

Wood oven baked Mediterranean sea bass, fresh herbs, with vegetable of the day

Aragosta nel Fornetto Market Price

Wood oven baked 1½ lb Maine Lobster, shallots, brandy cream sauce, with Gnocco Fritto fried dough

Delizie del Mare 28

½ Fresh Maine lobster, shrimp, clams, mussels, bay scallops, tomato sauce, with spaghetti

Dinner Prix Fixe 26.⁹⁵

No Substitutions – Not available on Holidays

Antipasto – appetizer

(Select one)

Bruschetta

Oven toasted Tuscan bread, chopped plum tomatoes, fresh basil, x-virgin olive oil

Minestrone

Mixed seasonal vegetable soup

Della Casa

Field greens, red and yellow grape tomatoes, balsamic herb dressing

Secondi – entrée

(Select one)

Penne Rigate

Penne pasta, basil pesto, grilled chicken breast, sun dried tomatoes, light cream

Pasta Integrale

Whole wheat pasta, sautéed fresh salmon, baby spinach leaf, tomato, shallots

Mediterraneo

Fresh fettuccine pasta, vodka cream sauce, shrimp, bay scallops

Fettuccine al Funghetto

Fresh pasta, cremini, shiitake and oyster mushrooms, garlic and x-virgin olive oil

Pollo Arrostito

Oven roasted breast of chicken, marscapone, gorgonzola, dry porcini & white wine sauce with roasted potatoes

Trancio di Salmone add \$2

Seared Atlantic salmon, capers, dry white wine lemon sauce with roasted potatoes

Pesce del Giorno add \$5

Chef's selection of fresh fish, with vegetable of the day

Contro Filetto add \$7

Grilled sirloin steak, sliced, red wine reduction with a potato tart

Dolci – dessert

(Select one)

Tiramisu

Layered espresso dipped ladyfinger cookies and marscapone cheese

Gelato

Selection of ice cream

Frutta

Sliced seasonal fresh fruit