

il Forno

Weekend Dinner Menu

Available after 5 p.m. Friday, Saturday and Sunday

Antipasto

- Zuppa del Giorno \$5 cup | \$8 bowl
Chef Antonio's Soup
- Prosciutto and Pear Flatbread Pizza \$15
With caramelized onions and feta cheese

Insalata

- Gathered Greens Salad \$12
A blend of seasonal greens, fennel, and orange sections

Pasta

- Polpette and Spaghetti \$19
Italian meatballs and spaghetti in our red sauce
- Lasagna al Forno \$20
Home baked lasagna with our rich meat sauce
- Chefs Special Pasta al Forno \$Varies

Entree

- Pollo Piccata \$20
Sautéed chicken breast with lemon caper sauce
- Salmone al Dragoncello \$24
With tarragon mustard sauce on bed of linguine
- Pork Medallions \$19
Sage, wine and mushroom sauce
- Manzo Arrosto \$23
Slow cooked beef with vegetables and red wine

****All entrees and pasta accompanied by small salad and bread****

Antonio Cecconi Executive Chef

ALL WINES ARE AVAILABLE TO TAKE HOME.

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Wine List

Glass Bottle

RED WINE

Reserve Wines

Marquette Reserve '15 \$10 \$35

Dry Red Wines

Cotes Du Pepin Red '15 \$8 \$25

Rosso D'Amici \$7 \$22

Sweet Red Wines

Cinque Figlie '15 \$8 \$25

ROSÉ WINE

Musetta \$6 \$18

WHITE WINE

Dry White Wines

Perla del Bosco '16 \$8 \$25

Cotes Du Pepin White '17 \$8 \$23

Sweet White Wines

La Crescent '16 \$7 \$21

Bianco D'Amici '17 \$7 \$20

SPARKLING WINES

Brillante 750ml \$8 \$25

Brillante Rosa 750ml \$8 \$27

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