

# *Il Fornaio*

*Lunch Menu #1 \$27 pp++*

## Pane

Selection of fresh ciabatta bread and assorted rolls made daily in our own bakery;  
Served with imported extra virgin olive oil

## Zuppa

### Minestrone

Fresh seasonal vegetable soup, made with vegetable stock

## Main Course

*Choice of:*

### Conchiglie al Pollo

Shell pasta, chicken breast, broccoli, sun-dried tomatoes, roasted garlic and trebbiano wine with Pecorino cheese

### Pennoni alla Vodka

Pennoni pasta tossed with cream and tomato sauce with applewood-smoked bacon

### Insalata di Salmone

Fresh grilled salmon medallions on a bed of organic greens; lemon parsley

*American Style Coffee*

# *Il Fornaio*

*Lunch Menu #2 \$30 pp++*

## **Insalata**

### **Insalata del Fornaio**

Mixed greens, garlic croutons, shaved parmesan cheese; house vinaigrette

## **Main Course**

*Choice of:*

### **Salmone alla Griglia**

Fresh grilled salmon with lemon, parsley and extra virgin olive oil;  
Served with seasonal vegetables and roasted potatoes

### **Pizza Margherita**

Thin crust pizza with tomato sauce, mozzarella, oregano and fresh basil

### **Pollo al Giarrosto**

Fresh local chicken roasted on the wood-burning rotisserie, seasoned with rosemary  
and trebbiano wine; served with roasted potatoes and vegetables

## **Dolci**

### **Tiramisu**

Lady fingers dipped in espresso, mascarpone cheese, rum and cocoa powder

*American Style Coffee & Tea*

**Chef Partner:** Francesco Spatola

**Direttore:** Giuseppe Consarino