

# *Il Fornaio*

*Menu #1 \$37 pp++*

## Pane

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

## Insalata

### **Insalata del Fornaio**

Mixed greens, garlic croutons and shaved parmesan; house vinaigrette

## Secondi

### **Pollo Toscano**

Free-range rotisserie chicken seasoned with Rosemary;  
served with sautéed seasonal vegetables and roasted Yukon Gold potatoes

### **Salmone alla Griglia**

Fresh grilled salmon with lemon, parsley and extra virgin olive oil;  
served with sautéed vegetables and roasted Yukon Gold potatoes

### **Tagliatelle alla Bolognese**

Pasta ribbons with traditional meat ragu and Grana Padano

## Dolci

### **Tiramisu**

Lady fingers dipped in espresso layered with mascarpone, rum and cocoa

*American Style Coffee*

# Il Fornaio

Menu # 2 \$ 42 pp++

## Pane

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

## Insalata

Client to select one of the following for their guests

### Insalata del Fornaio

Mixed greens, garlic croutons and shaved parmesan; house vinaigrette

### Insalata al Balsamico

Wild organic greens and cherry tomatoes served with balsamic vinaigrette

## Secondi

Client to select 3 of the following entrées for their guests  
(each guest will choose one of the 3 selections the night of the event)

### Costata di Manzo alla Griglia

Grilled New York steak, choice of medium-rare or well done, seasoned with rosemary-infused extra virgin olive oil; served with sautéed vegetables and roasted Yukon gold potatoes

### Salmone alla Griglia

Fresh grilled salmon with lemon, parsley and extra virgin olive oil;  
served with sautéed vegetables and roasted Yukon gold potatoes

### Petto di Pollo al Peperoncino

Grilled double chicken breast marinated with sage, rosemary, thyme, calabrian peperoncino, white wine, Dijon mustard and lemon; served with sautéed vegetables and roasted Yukon gold potatoes

### Pennoni alla Vodka

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

### Tagliatelle alla Bolognese

Pasta ribbons with traditional meat ragu and Grana Padano

## Dolci

Client to select one of the following for their guests

### Tiramisu

Lady fingers dipped in espresso layered with mascarpone, rum and cocoa

### Cheesecake

Classic New York Style Cheesecake, served over a creme anglaise

*American Style Coffee*

# *Il Fornaio*

*Menu # 3 \$ 57 pp + +*

## Pane

Selection of fresh ciabatta bread and assorted rolls made daily in our own bakery

Served with imported extra virgin olive oil

## Antipasto

### Antipasto Della Casa

*A sampling of authentic Italian antipasti including:*

Prosciutto di Parma, Italian Salame, Caprese calda, Bruschetta calda, grilled artichoke, grilled zucchini and eggplant, roasted bell peppers, Grana Padano cheese, green and black olives

## Insalata

### Insalata al Balsamico

Mixed wild greens and cherry tomatoes served with balsamic vinaigrette

## Primi

### Pennoni alla Vodka

Large pasta tubes tossed in a vodka-cream-tomato sauce with applewood smoked bacon and parmesan cheese

## Secondi

**Client to select 3 of the following entrées for their guests**  
*(each guest will choose one of the 3 selections the night of the event)*

### Costata di Manzo alla Griglia

Grilled New York steak, choice of medium-rare or well done, seasoned with rosemary-infused extra virgin olive oil; served with sautéed vegetables and roasted Yukon gold potatoes

### Salmone alla Griglia

Fresh grilled salmon with lemon, parsley and extra virgin olive oil; served with sautéed vegetables and roasted Yukon gold potatoes

### Petto di Pollo al Peperoncino

Grilled double chicken breast marinated with sage, rosemary, thyme, calabrian peperoncino, white wine, Dijon mustard and lemon; served with sautéed vegetables and roasted Yukon gold potatoes

### Pennoni alla Vodka

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

### Tagliatelle alla Bolognese

Pasta ribbons with traditional meat ragu and Grana Padano

## Dolci

**Client to select one of the following for their guests**

### Tiramisu

Lady fingers dipped in espresso layered with mascarpone, rum and cocoa

### Cheesecake

Classic New York Style Cheesecake, served over a creme anglaise

*American Style Coffee*