

Homemade Raviolis

Our delicious raviolis cooked Al-Dente with your choice of Marinara, Garlic & Oil, Pesto, Fra Diavolo, Alfredo, Vodka Sauce or Marsala. Dinner entrées are served with a crisp house garden salad and freshly baked garlic bread.

Lobster Ravioli • \$22.99

Homemade lobster ravioli topped with a hearty lobster meat cream sauce with fresh asparagus.

Chicken & Rosemary Ravioli • \$17.99

Veal & Sage Ravioli • \$17.99

Roasted Eggplant Ravioli • \$17.99

Butternut Squash Ravioli • \$17.99

Mixed Vegetable Ravioli • \$17.99

Shitake Mushroom Ravioli • \$17.99

Spinach & Roasted Garlic Ravioli • \$17.99

Spinach & Portabella Mushroom Ravioli • \$17.99

Maryland Blue Crab Ravioli • \$22.99

Braised Beef Ravioli • \$19.99

Steak & Portabella Mushroom Ravioli • \$19.99

Sausage and Broccoli Ravioli • \$17.99

Veal

All Veal dishes come with your choice of Linguine, Fettuccine, Ziti, or Angel Hair Pasta unless otherwise noted. Dinner entrées are served with a crisp house garden salad and freshly baked garlic bread.

*Gluten Free Pasta Add \$3.00

Veal Picatta • \$23.99*

Veal Scallopini sautéed with lemon, butter, white wine & capers.

Veal Marsala • \$23.99

Veal Scallopini sautéed with mushrooms cooked in a Marsala wine sauce.

Veal Siciliano • \$23.99

Tender veal and fresh eggplant layered together parmigiana style, topped with marinara sauce and mozzarella baked to perfection in our brick oven served with ziti marinara on the side.

Veal Cacciatore • \$23.99*

Veal Scallopini sautéed with fresh red and green peppers, fresh mushrooms, onions, and marinara sauce.

Veal Rollatini • \$23.99

Veal Scallopini rolled with a mixture of sautéed fresh spinach, ricotta, mozzarella, and fresh herbs, sautéed in a garlic lemon sauce with fresh mushrooms and artichoke hearts.

Veal Parmigiana • \$21.99

Breaded Veal baked in our brick oven with marinara sauce topped with mozzarella cheese.

Veal with Mushroom and Artichoke Hearts • \$23.99*

Sautéed Veal Scallopini in a garlic lemon sauce with fresh mushrooms, herbs and artichoke hearts.

Veal Francese • \$23.99*

Veal Scallopini dipped in egg batter and sautéed with white wine, lemon and butter.

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Allergy alert: Our pesto sauce contains Pine Nuts.

Chicken/Sausage

All Chicken dishes come with your choice of Linguine, Fettuccine, Ziti, or Angel Hair Pasta unless otherwise noted. Dinner entrées are served with a crisp house garden salad and freshly baked garlic bread.

*Gluten Free Pasta Add \$3.00

Chicken Parmigiana • \$16.99*

Breaded boneless chicken breast baked in our brick oven with marinara sauce topped with mozzarella cheese.

Chicken Picatta • \$18.99*

Boneless chicken breast sautéed with lemon, butter, white wine and capers.

Chicken Francese • \$18.99*

Shitake chicken breast dipped in egg batter and sautéed with white wine, lemon and butter.

Chicken or Italian Sausage Cacciatore • \$19.99*

Boneless chicken breast or Italian sausage sautéed with mushrooms, fresh red and green peppers, onions and marinara sauce.

Chicken Alfredo or Pesto • \$19.99*

Boneless chicken breast sautéed in our homemade creamy Alfredo or Pesto sauce (Pesto contains nuts).

Chicken or Italian Sausage Scarparelo • \$19.99

Boneless chicken breast or Italian sausage sautéed with hot cherry peppers, sweet peppers, fresh mushrooms, onion and light brown gravy sauce.

Chicken with Mushrooms and Artichoke Hearts • \$19.99*

Boneless chicken breast sautéed in a garlic lemon sauce with fresh mushrooms and artichoke hearts.

Chicken Marsala • \$18.99

Boneless chicken breast sautéed with mushrooms, cooked in a marsala wine sauce.

Chicken or Italian Sausage and Broccoli Aglie Olie • \$18.99*

Boneless chicken breast or Italian sausage and fresh broccoli sautéed in fresh garlic, virgin olive oil & sun dried tomatoes.

Chicken Rollatini • \$21.99

Chicken Scallopini rolled with a mixture of sautéed fresh spinach, feta, mozzarella and fresh herbs, sautéed in a garlic lemon sauce with fresh mushrooms and artichoke hearts. Served over chicken & rosemary ravioli.

Italian Sausage and Peppers • \$16.99*

With Garlic and Herbs.

Beef & Lamb

Rib-Eye Marsala • \$24.99

Served in a marsala wine demi-glaze sautéed with mushrooms, sun dried tomatoes and hot cherry peppers over spinach & roasted garlic ravioli.

Black Angus Twin Filet • \$23.99*

Grilled to perfection, topped with sautéed mushrooms and served with steamed broccoli and baked potato.

Rack of Lamb • \$26.99*

Grilled to perfection with fresh herbs. Served with asparagus, roasted potatoes and drizzled with a demi-glaze.

Pasta

Dinner entrées are served with a crisp house garden salad and freshly baked garlic bread.

*Gluten Free Pasta Add \$3.00

Pasta Choice • \$10.99

Your choice of linguine, fettuccine, ziti or Angel hair with marinara sauce, fra diavolo sauce, or fresh garlic & olive oil. Gluten Free • 13.99*

Pasta Alfredo, Pesto, Picatta, Francese or Vodka • \$14.99*

Pasta with Broccoli Aglie Olie • \$14.99*

Fresh sautéed broccoli with fresh garlic, sun dried tomatoes, virgin olive oil and fresh herbs.

Linguine with Fresh White or Red Clam Sauce • \$18.99*

Pasta Primavera • \$15.99*

Sautéed broccoli, mushrooms, red and green peppers in marinara sauce or garlic & olive oil.

Meat or Vegetable Lasagna • \$15.99

Eggplant Rollatini • \$16.99

Brick-oven baked eggplant rolled and stuffed with ricotta & mozzarella cheese, baked with marinara sauce.

Served with your choice of pasta on the side.

Angel Hair Puttanesca • \$17.99*

Capers, kalamata black olives, roasted red peppers & artichoke hearts in our marinara sauce.

Baked Ziti or Cheese Manicotti • \$13.99

Baked with ricotta and mozzarella cheese in marinara or meat sauce.

Cheese Ravioli or Stuffed Shells • \$13.99

With meat or marinara sauce.

Homemade Potato Gnocchi (With your choice of sauce) • \$16.99

Marinara, Meat Sauce, Aglie Olie, Fra Diavolo, Alfredo, Pesto or Vodka

Cheese Tortellini (With your choice of sauce) • \$16.99

Marinara, Meat Sauce, Aglie Olie, Fra Diavolo, Alfredo, Pesto or Vodka.

Tortellini Alapana • \$17.99

Shallots, ham, & peas in an Alfredo cream sauce.

Eggplant or Zucchini Parmigiana • \$16.99

Prices Subject To Change Without Notice.

Seafood

All Seafood dishes come with your choice of Linguine, Fettuccine, Ziti, or Angel Hair Pasta unless otherwise noted. Dinner entrées are served with a crisp house garden salad and freshly baked garlic bread.

*Gluten Free Pasta Add \$3.00

Il-Forno Seafood Choice • \$23.99*

Your choice of Succulent Shrimp, Pan Seared Scallops, or Fresh Haddock in one of our signature sauces.

> All seafood choices available in Marinara, Scampi, Fra Diavolo, Francese or Garlic and Oil.

Grilled Swordfish or Salmon • \$23.99*

10 oz fresh swordfish or salmon seasoned and grilled to perfection! Accompanied with asparagus & baked potato.

Baked Haddock Orogenette • \$23.99

Fresh haddock baked with bread crumbs & fresh herbs, served with fresh tomatoes and pea pods in a garlic lemon wine sauce over angel hair pasta.

Pan Seared Wild Salmon Salad • \$23.99*

Atop a bed of mixed baby greens, mandarin oranges and walnuts, topped with shredded parmesan cheese and drizzled Pomegranate Blood Orange Balsamic Vinaigrette.

Swordfish Balsamic • \$24.99*

Fresh swordfish in a balsamic demi-glaze and topped with grilled asparagus, roasted red peppers and gorgonzola cheese. Served with a side of fettuccine in a vodka sauce.

Calamari Fresca • \$21.99

Tender domestic calamari fried served with capers, fresh tomatoes and hot cherry peppers in a lemon butter wine sauce.

Shrimp, Scallop or Haddock Scampi • \$23.99*

Succulent sautéed shrimp, scallop or haddock in our homemade scampi sauce served over pasta.

Zuppe Di Mussels or Calamari • \$18.99*

Served over pasta in our signature marinara or garlic & oil sauce.

Fish & Chips • \$19.99

Shrimp, Scallop or Haddock Francese • \$23.99*

Shrimp, scallop or haddock dipped in egg batter and sautéed with white wine, lemon and butter.

Take-Out Pizza Packages ^{only} \$29⁹⁹ ea.

Pizza Package #1

- 2 Cheese Pizzas
- 20 Chicken Wings
- 10 Mozzarella Sticks
- One 2 Liter Soda

Pizza Package #2

- 2 1-Topping Pizzas*
- Half Sheet Tossed Salad
- Homemade Italian Dressing
- 5 Loaves of Garlic Bread
- 5 Mini Cannolis
- One 2 Liter Soda

*Excludes chicken

Prices subject to change without notice.

FITCHBURG

978.345.2511

LUNCH

Tuesday thru Friday 11AM-2PM

DINNER

Tuesday thru Thursday 4PM-9PM
Friday 4PM-10PM, Saturday 4PM-10PM
Sunday 4PM-9PM

WEST BOYLSTON

508.835.3700

LUNCH

Tuesday thru Friday 11AM-2PM
Sunday Brunch 11AM-2PM

DINNER

Tuesday thru Thursday 4PM-9PM
Friday 4PM-10PM, Saturday 4PM-10PM
Sunday 11AM-9PM, Sunday Brunch 11AM-2PM

ORDER ON-LINE
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We Deliver!



RESTAURANT & CATERING

Take-Out Menu

We cater to all of your needs!

Open 7 Days A Week for
Catering & Private Functions

BY.O.B.

For more information or to see our full menu
for lunch, dinner or catering, visit us online at:

il-forno.com

