

Appetizers

Mozzarella Wedges

Fried wedges of mozzarella cheese served with marinara sauce. \$8.99

Calamari Fritte

Tender domestic fried calamari served with FraDiavlo Sauce. \$12.99

Eggplant Rollatini

Brick-oven baked Eggplant rolled and stuffed with ricotta & mozzarella cheese, baked with marinara sauce. \$9.99

Il Forno Bruschetta Bread

Brick-oven baked homemade garlic bread with pesto sauce, fresh tomatoes & herbs. \$5.99

Our Famous Crispy Wing Zings (12) \$10.99

Soup & Salad

Fresh Garden Salad \$6.99

Caprese Salad

Served with fresh leaf Basil in a Balsamic Vinaigrette Dressing. \$10.99

Special Antipasto

Crisp Greens, Calamata black olives, artichoke hearts, marinated mushrooms, salami, ham, provolone cheese, feta cheese and hot cherry peppers. \$13.99

Wedge of Salad

Iceberg wedge topped with sliced onion, sliced tomatoes and crispy sliced bacon served with chunky blue cheese dressing. \$9.99

Calamari Il Forno

*One of Il Forno's
Signature Dishes!*

Tender domestic fried calamari all topped with hot cherry peppers in a garlic vinaigrette sauce \$13.99

Parmesan Encrusted Sushi-Grade Ahi Tuna

Served with peapods & tomatoes in a scampi sauce \$16.99

Homemade Soups

All Soups Made to Order

Soup of the Day

Bowl \$4.99

Pasta Fagioli

Bowl \$4.99

French Onion

Bowl \$6.99

Gorgonzola Salad

Our own house salad with baby greens, marinated artichoke hearts, mushrooms & calamata olives topped with shredded gorgonzola cheese & our own special dressing. \$8.99

Caesar Salad

Crisp Romaine served with homemade croutons, shredded parmesan cheese and Caesar dressing \$8.99

Strawberry Salad

A bed of mixed greens topped strawberries, walnuts & sweet Wesleydale cranberry goat cheese. \$11.99

Add your Salad Topping

Grilled Chicken
\$4.99

10 oz. Grilled Swordfish
\$14.99

10 oz. Grilled Wild Salmon
\$14.99

Grilled Beef Tips
\$14.99

Parmesan Encrusted
Sushi-Grade Ahi Tuna
\$16.99

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

Fish & Seafood

Our entrees are served over or with your choice of fettuccine, linguine or ziti (unless otherwise noted) and served with a fresh garden salad and homemade garlic bread. You may substitute a side of pasta with marinara sauce for pasta with garlic and olive oil with any entree for \$1.99. Add a side of meatballs for \$1.75 each, Sausage for \$2.25. For Angel Hair Pasta add \$1.00. Most entrees can be made gluten free.

Calamari (Sautéed or Fried) \$21.99	Shrimp \$24.99	Scallops \$26.99	Mussels \$21.99	Haddock \$26.99
<u>Your favorite Seafood with your choice of sauce</u>				
Marinara Our traditional red sauce	Aglie Olie Garlic, basil and olive oil	Scampi Garlic, butter, brandy & fresh herbs	Fra Diavlo Red or White Spice Marinara or Spicy Aglie Olie	

Seafood Ilforno

A fresh combination of mussels, clams, haddock, shrimp, calamari and scallops sautéed in your choice of marinara, spicy marinara or garlic & olive oil. \$27.99

Il Forno Francese

Your choice of Haddock, Scallops or Shrimp Hand dipped in egg batter and sautéed in white wine, butter and lemon. \$26.99

Baked Haddock Oreganette

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. \$26.99

Pan Seared Wild Salmon or Swordfish

Atop a bed of mixed baby greens, mandarin oranges and walnuts, topped with shredded parmesan cheese and drizzled with Pomegranate Blood Orange Balsamic Vinaigrette. \$26.99

Grilled Swordfish or Salmon

10oz. Fresh swordfish or salmon seasoned and grilled to perfection! Accompanied with asparagus & baked potato. \$26.99

Swordfish Balsamic

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. \$26.99

Linguine with Red or White Clam Sauce \$21.99

Parmesan Encrusted Sushi-Grade Ahi Tuna Scampi

Served with hot cherry peppers, peapods & tomatoes over Maryland crab ravioli. \$29.99

Fisherman's Platter

Freshly breaded and golden fried! Sweet, juicy scallops, crispy succulent shrimp and the freshest haddock available, served with crispy sweet potato fries, homemade onion rings & coleslaw. \$26.99

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Veal

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Veal Francese

Veal Scallopini hand dipped in egg batter and sautéed with white wine, lemon and butter.
\$26.99

Veal Siciliano

Tender veal and fresh eggplant layered together parmigiana style, topped with marinara sauce and mozzarella baked to perfection in our brick oven and served with ziti marinara on the side. \$26.99

Veal Marsala

Veal Scallopini sautéed with mushrooms, cooked in a Marsala wine sauce. \$26.99

Veal Picatta

Veal Scallopini sautéed with lemon butter, white wine & capers. \$26.99

Veal Roast

Served in marsala wine demi-glaze sautéed with mushrooms, sun-dried tomatoes and hot cherry peppers over butternut squash ravioli.
\$27.99

Veal Parmigiana

Breaded Veal baked in our brick oven with marinara sauce topped with mozzarella cheese.
\$23.99

Veal Parmigiana Trio

Our veal parmigiana baked and served with stuffed shells, cheese manicotti and meat lasagna \$27.99

Beef & Lamb

Black Angus Rib-Eye Steak Marsala

14 oz. Rib-eye steak served in marsala wine demi-glaze sautéed with mushrooms, sun-dried tomatoes & hot cherry peppers over spinach & roasted garlic ravioli.
\$29.99

Rack of Lamb

Grilled to perfection with fresh herbs, Served with asparagus, roasted potatoes and demi-glaze. \$33.99

Black Angus Filet Mignon

Grilled to perfection, served with sautéed mushrooms, a side of demi-glaze, baked potato and fresh broccoli.
\$31.99

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Chicken & Sausage

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Chicken Alfredo or Pesto

Boneless chicken breast sautéed in Alfredo or Pesto sauce. \$22.99
Add \$2.00 for primavera vegetables.

Chicken Parmigiana

Breaded boneless chicken breast baked in our brick oven with marinara sauce topped with mozzarella cheese. \$18.99

Chicken Parmigiana Trio

Our chicken parmigiana baked and served with stuffed shells, cheese manicotti and meat lasagna. \$23.99

Chicken Uodka Tortellini

\$21.99

Chicken Piccata

Boneless chicken breast sautéed with lemon, butter, white wine and capers. \$21.99

Chicken Francese

Boneless chicken breast dipped in egg batter and sautéed with white wine, lemon and butter. \$21.99

(ask your server how we can kick it up a notch!)

Chicken or Sausage Cacciatore

Boneless chicken breast or sausage sautéed with mushrooms, fresh red and green peppers, onions and marinara sauce. \$22.99

Italian Sausage & Peppers

Served with roasted potatoes in a garlic and herb sauce. \$19.99

Chicken Rollatini

Chicken Scallopini rolled with a mixture of sautéed fresh spinach, feta and fresh herbs, sautéed in a garlic-lemon sauce with fresh mushrooms and artichoke hearts. Served over chicken & rosemary ravioli. \$24.99

Chicken or Sausage and Broccoli Aglie Olie

Boneless chicken breast or sausage and fresh broccoli sautéed in fresh garlic, virgin olive oil & sun-dried tomatoes \$21.99

Chicken Marsala

Boneless chicken breast sautéed with mushrooms, cooked in a Marsala wine sauce. \$21.99

Chicken with Mushrooms and Artichoke Hearts

Boneless chicken breast sautéed in a garlic lemon sauce with fresh mushrooms and artichoke hearts. \$24.99

Tuscan Chicken

Sautéed chicken with diced roasted eggplant, mushroom & onion in our marinara sauce served over roasted portabella & spinach raviolis. \$24.99

Chicken or Sausage Scarparello

Boneless chicken breast or sausage sautéed with hot cherry peppers, sweet peppers, fresh mushrooms, onions and fresh herbs. \$21.99

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Pasta

Our Pasta entrées are served with a fresh garden salad and homemade garlic bread.
Add a side of meatballs for \$1.75 each or sausage for \$2.25 each.

Angel Hair Puttanesca

Capers, calamata black olives, roasted red peppers & artichoke hearts in our marinara sauce. \$19.99

Eggplant Rollatini

Brick-oven baked Eggplant rolled and stuffed with ricotta & mozzarella cheeses, baked with marinara sauce. Served with your choice of pasta on the side. \$19.99

Fresh Homemade Pasta Carbonara

Served in an alfredo sauce with bacon & peas over your choice of our house made gemelli or pappardelle pasta. \$21.99

Eggplant Parmigiana

Breaded eggplant or baked in the brick oven with marinara sauce topped with mozzarella cheese served with your choice of pasta on the side. \$18.99

Cheese Ravioli or Stuffed Shells

Baked with ricotta and mozzarella cheese in marinara or meat sauce. \$15.99

Meat Lasagna \$17.99

Pasta Primavera

In marinara sauce or Garlic & Olive oil. \$17.99

Lobster Ravioli

Fresh homemade lobster ravioli topped with a hearty lobster meat cream sauce with fresh asparagus. \$24.99

The Taste of Little Italy

Deliciously baked trio including stuffed shells, cheese manicotti and meat lasagna. \$19.99

Linguine, Ziti or Fettuccine

With marinara sauce, FraDiavlo sauce or fresh Garlic & Olive Oil. \$13.99
Alfredo or Pesto \$17.99

Pasta with Broccoli Aglie Olie

Fresh Sautéed broccoli with fresh garlic, sun-dried tomatoes, virgin olive oil and fresh herbs. \$16.99

Homemade Potato Gnocchi

Served in your choice of sauce:
Marinara, FraDiavlo, Aglie Olie \$17.99
For Pesto, Alfredo, Vodka or Marsala add \$2.00

Cheese Tortellini

Alfredo or Pesto \$18.99
Marinara or Meat Sauce \$16.99

Tortellini Alapana

Shallots, ham & peas in an Alfredo Cream Sauce \$21.99

Now Serving

Homemade Pasta & Raviolis

*Ask your server what
is hot today!*

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Wood Fired Brick Oven Grilled Pizza

We do not serve an ordinary pizza. An Il Forno pizza, cooked in our mesquite wood burning brick oven is a gourmet experience. You will find our pizza selections to be a work of art for the true pizza lover! Large pizza 16"
We offer gluten free pizza in 12" - add \$2.00

Traditional Cheese

Our special homemade pizza sauce with cheese. \$12.99

Margherita

Fresh Mozzarella, sliced tomatoes, garlic, basil & extra virgin olive oil. \$18.99

Mediterranean

Feta cheese, kalamata olives, sun-dried tomatoes, our homemade pizza sauce & fresh sliced onions. \$18.99

Al Pesto

Fresh Tomato, mixed cheeses and our own Il Forno pesto sauce. \$18.99

Meat Lovers

Pepperoni, sausage, hamburger, bacon, our homemade pizza sauce & mozzarella cheese. \$22.99

Veggie Lovers

Broccoli, spinach, peppers, mushrooms, onions, olives, tomatoes, homemade pizza sauce & mozzarella cheese. \$21.99

Super Duper

Mozzarella, meatball, sausage, green and red hot cherry peppers, onions, artichokes, fresh mushrooms, eggplant, black olives and our special homemade pizza sauce. \$21.99

Clams Pie

Pizza with fresh red or white clam sauce with or without cheese. \$21.99

Il Forno White Pie

Pesto sauce, ricotta and mozzarella cheese with fresh broccoli, spinach or asparagus. \$18.99

Mom's Favorite

Pesto sauce with chicken and mushrooms. \$21.99

Seafood Lovers

Our seafood Il Forno on top of your pizza in fra diavolo red or white. \$25.99

Mike's Favorite

Fresh mozzarella, fresh sliced tomatoes, sliced red onions, garlic, fresh basil, extra virgin olive oil and fresh herbs. \$18.99

Chicken Alfredo Pizza

Alfredo sauce, broccoli, red roasted peppers, grilled chicken and mozzarella cheese. \$21.99

BBQ Chicken Pizza

BBQ Chicken, caramelized onions, pineapples and Monterey Jack Cheese. \$21.99

Create your own Pizza with any of the following toppings.

\$2.75 ea. Topping

Pepperoni ~ Ricotta ~ Fresh Green Peppers
Sausage ~ Fresh Mushrooms,
Hot Cherry Peppers ~ Meatballs ~ Salami
Black Olives ~ Spinach ~ Anchovies
Green Olives ~ Fresh Broccoli ~ Fresh Onions
Artichoke Hearts ~ Fresh Asparagus
Fresh Eggplant ~ Fresh Red Peppers
Provolone ~ Ham ~ Roasted Red Peppers
Bacon ~ Pineapple ~ Chicken (\$4.00)

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