happy hour

E V E R Y  D A Y  3 - 6 P M

$8 BIRRA
ITALIAN & DOMESTIC BEER SELECTIONS

$9 VINI
ITALIAN & LOCAL WINE SELECTIONS

$10 COCKTAILS

COME SPRITZ
botanist islay dry gin | florentine elderflower liqueur | villa sandi prosecco

ROMAN SUNSET
concierie rum | cointreau | orgeat | blood orange | mahina dark rum
luxardo cherry | orange bitters

MILANO MULE
tito’s handmade vodka | lime | fever tree ginger beer | st. germain elderflower liqueur

SORRENTO KING
templeton rye whiskey | fernet-banca | vanilla | orange peel | oak wood smoke top

MARGARITA ITALIANO
herradura silver tequila | lucano limoncello | cointreau | mango purée | lime

CALABRIAN HEAT
woodford reserve bourbon | housesmade tutto calabria hot honey | ginger | lemon

TUSCAN LEMONADE
skyy vodka | blackberry purée | lemon | soda

KICKIN’ OLD FASHIONED
redemption bourbon | cinam | citrus peel | luxardo cherry

TIKI TAORMINA
don q piña rum | peach purée | pineapple | lime | mint

ANTIPASTI & PIZZA

CALAMARETTI FRIITI 16
lightly floured & deep fried baby squid | grilled polenta | spicy marinara

BRUSCHETTA ASSORTITE 11
garlic grilled ciabatta with 3 toppings:
marinated vine ripened tomatoes | stracciatella cheese & toasted pistachios

caviale di melanzane

CARPACCIO CON RUCHETTA* 14
thinly sliced raw certified piedmontese beef | grana padano
capers | wild arugula | lemon olive oil

CAPRESE TRADIZIONALE 13
heirloom tomatoes | fresh mozzarella | basil | mixed olives | basil olive oil

PIZZA SALSICCIA PICCANTE 16
italian sausage | mozzarella | mixed bell peppers | caramelized onions
smoked mozzarella | tomato | spicy peperoncino sauce

PIZZA MARGHERITA 14
fresh mozzarella | oregano | basil | tomato sauce

For more information, please visit ilfornaio.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

†Please use caution, olives contain pits.