



Created by Veneto Native Executive Chef Maurizio Mazzon

Menu del Pranzo

Complimenti dello Chef di Cucina

Freshly baked Il Fornaio bread & a pour of our own extra-virgin olive oil
& balsamic vinegar imported from Italy

Antipasti dal Mercato Veneto

Veneto-inspired market of fresh seafood, sliced meats & other appetizers

Carpaccio con Ruchetta* Thinly sliced raw Certified Piedmontese beef, wild baby arugula, capers, shaved Grana Padano & lemon-olive oil dressing 18.95

Calamaretti Fritti Baby squid lightly floured & deep-fried; served with grilled polenta & spicy marinara sauce 19.95

Burrata al Tartufo Nero con Prosciutto Burrata & black truffles served with prosciutto & garlic ciabatta 18.95

Bruschetta al Pomodoro Grilled ciabatta rubbed with garlic & topped with marinated chopped heirloom tomatoes, basil & mixed olives (vegan) 16.95

Prima Colazione

Brunch items are available daily 12pm-4pm

Salmone Affumicato Scottish smoked salmon with herbed cream cheese, capers, red onion & grilled ciabatta 16.95

Waffle alla Frutta Housemade warm waffle with fresh strawberries & bananas, soft whipped cream, powdered sugar & pure New England maple syrup 13.95

Omelette con Salmone e Caprino Omelet with smoked salmon, spring onions, asparagus, goat cheese & avocado; served with Patate e Cipolle & ciabatta or multigrain toast 18.95

Omelette alla Contadina Omelet with red onion, applewood-smoked bacon, mushrooms & mozzarella; served with grilled polenta & Gorgonzola 17.50

Bistecca con Uova* Grilled 8oz New York strip steak & eggs sunny side up; served with asparagus & Patate e Cipolle 23.95

Pizza dal Forno

Thin-crust pizza made with housemade dough

Cristina Fresh mozzarella, prosciutto San Daniele, shaved Grana Padano, mushrooms & wild baby arugula, drizzled with white truffle oil 26.95

Capricciosa Imported ham, mushrooms, artichokes, mozzarella, kalamata olives, oregano & tomato sauce 22.95

Salamino e Funghi Fresh mozzarella, spicy salami, mushrooms, Grana Padano, oregano & tomato sauce 23.95

Salsiccia Piccante Italian sausage, mozzarella, mixed bell peppers, caramelized onions, smoked mozzarella, tomato & spicy peperoncino sauce 23.95

Margherita Fresh mozzarella, oregano, basil & tomato sauce 19.95

Minestra e Insalate

Housemade soup using fresh vegetables; salads are made with organic produce when available

Minestrone di Verdura Seasonal vegetable soup made with vegetable stock (vegan) 10.95

Insalata Caprese Tradizionale Sliced heirloom tomatoes, fresh mozzarella, basil, mixed olives, extra-virgin olive oil 19.95

Insalata Cesarina Romaine lettuce, Grana Padano, hardboiled egg, heirloom tomatoes, housemade Caesar dressing, croutons 18.95

Primi

Artisan pasta imported from Italy
Gluten-free pasta available

Linguine Buranella Thin flat pasta with mussels, prawns, scallops & clams seasoned with tomatoes, crushed red pepper, garlic & Trebbiano wine 32.95

Pennoni al Ragu Imported pasta tubes with a traditional meat ragu & Grana Padano 26.95

Tagliatelle alla Castellana con Pollo Pasta ribbons tossed with chicken breast, bacon, shiitake mushrooms, Grana Padano & thyme in brandy-cream sauce 25.95

Vermicelli al Pomodoro Angel hair pasta with chopped fresh tomatoes, marinara sauce, fresh basil, garlic & extra-virgin olive oil (vegan) 24.95

Dal Mercato di Pesce e Carne

Fresh fish & poultry from the market

Salmone alla Griglia* Grilled Norwegian salmon with lemon-oil & parsley sauce; served with roasted Yukon Gold potatoes & sautéed seasonal vegetables 36.95

Filetto di Branzino alla Greca Grilled Mediterranean seabass with black & green olives, capers, tomatoes & Trebbiano wine; served with sautéed organic spinach & roasted Yukon Gold potatoes 38.95

Petto di Pollo al Peperoncino Grilled free-range double chicken breast marinated with herbs, Trebbiano wine, Dijon mustard & lemon; served with spicy peperoncino sauce, roasted Yukon Gold potatoes & sautéed organic spinach 31.95



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QUALITY APPROVED

*Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.