

\$10 LUNCH SPECIAL
(Monday-Friday from 11:30-2)

FIRST COURSE:

soup of the day or mixed green salad

MAIN COURSE:

spaghetti pomodoro, fettuccine florentine, or rigatoni buttera

BEVERAGE OPTIONS:

all sodas, lemonade, iced tea, or coffee

SOUP & SALAD

SOUP OF THE DAY \$5

MIXED GREENS \$5

CAESAR SALAD \$7

CAPRESE \$7

fresh mozzarella, tomatoes, basil, balsamic reduction

POACHED PEAR SALAD \$8

arugula, Gorgonzola dolce, pumpkin seeds, cranberries,

honey vinaigrette

BEET SALAD \$8

arugula, goat cheese, honey glazed walnuts,

balsamic vinaigrette

KALE SALAD WITH FRIED EGG \$10

baby kale, parmesan, pancetta, toasted pine nuts,

lemon vinaigrette

ADD CHICKEN \$4, SALMON \$7

OR SHRIMP \$7 TO ANY SALAD

PANINI

(SERVED WITH MIXED GREENS)

CAPRESE PANINI \$8

fresh mozzarella, walnut pesto, roasted tomatoes

CHICKEN PANINI \$8

grilled chicken, roasted red peppers,

provolone, Dijon mustard

MORTADELLA PANINI \$8

mortadella, roasted tomatoes, provolone, herbed olive oil

SALAMI PANINI \$9

salami, fresh mozzarella, roasted red peppers,

herbed olive oil

CUBAN PANINI \$9

pulled pork, rosemary ham, provolone,

bread & butter pickles, lemon aioli

PANINI DI CARNE \$9

mortadella, sopressata, salami, rosemary ham,

capicola and provolone

PIZZA

MARGHERITA PIZZA \$12

fresh mozzarella, fresh basil, homemade tomato sauce

FUNGHI PIZZA \$13

roasted mushrooms, fontina cheese, fresh thyme,

black truffle pate

PESTO PIZZA \$13

sun-dried tomatoes, pancetta, goat cheese, walnut pesto

SOPRESSATA PIZZA \$13

sopressata, mozzarella, fontina cheese, roasted red peppers,

tomato sauce

PROSCIUTTO PIZZA \$14

prosciutto, goat cheese, herb garlic olive oil, arugula,

roasted tomatoes

PASTA

SPAGHETTI AL TELEFONO \$14

spaghetti, pomodoro sauce, fresh mozzarella

FARFALLE PESTO \$14

farfalle, walnut pesto, cream, pine nuts

FETTUCCHINE FLORENTINE \$14

fettuccine, roasted mushrooms, spinach,

sun-dried tomatoes, cream, Marsala wine

FUSILLI PRIMAVERA \$15

whole wheat fusilli, artichoke hearts, asparagus,

roasted mushrooms, sun-dried tomatoes

PAPPARDELLE FUNGHI \$16

pappardelle, cream, roasted mushrooms,

black truffle pate

PENNE ALLA NORMA \$15

penne, roasted eggplant pomodoro sauce, pecorino

RIGATONI BOLOGNESE \$15

rigatoni, bolognese sauce

ORECCHIETTE CON RUCOLA \$15

orecchiette, pancetta, arugula, pomodoro sauce

RIGATONI BUTTERA \$16

pork sausage, sweet peas, pomodoro sauce, cream

LINGUINI VONGOLE \$17

clams, white wine, garlic, parsley, Calabrian chili

LINGUINI PESCATORE \$19

clams, shrimp, bay scallops, white wine, garlic,

parsley, Calabrian chili

All pasta and pizza can be prepared gluten free

18% gratuity will be added for parties of six or more

MEAT & CHEESE BOARD: 3 for \$10, 5 for \$15

(served with olives, fig hazelnut spread and crostini)

PARMIGIANO REGGIANO: cow's milk; hard, sharp

FONTINA: COW'S MILK; semi soft, mild

GORGONZOLA DOLCE: cow's milk, blue cheese

CAPRINO: goat's milk; creamy, mild

PECORINO ROMANO: sheep's milk, sharp, flaky

PROSCIUTTO DI PARMA: aged pork leg

SOPPRESSATA: spicy cured pork sausage

CAPICOLA: dry cured spicy pork shoulder

SALAMI: cured, fermented and air-dried sausage

MORTADELLA: heat-cured pork sausage

APPETIZERS**MARINATED OLIVES \$5**

cerignola, royal atlas, gaeta, klamata, alphonso, sevillano

BRUSCHETTA \$7

includes 3 types: tomatoes, basil and garlic; pesto, roasted red peppers and fresh mozzarella; Gorgonzola dolce and figs

ASPARAGI GENOVESE \$7

asparagus. Fresh mozzarella, parmesan, walnut pesto

BRUSSEL SPROUTS \$8

balsamic glaze, parmesan, basil

POLPETTE POMODORO \$9

lamb meat balls, pomodoro sauce, basil

FRIED ARTICHOKE HEARTS \$9

lemon aioli, parmesan

MUSHROOMS ON CREAMY POLENTA \$11

roasted mushrooms, goat cheese, black truffle pate

STEAMED CLAMS \$12

clams, white wine, garlic, parsley, Calabrian chili

SHRIMP SCAMPI \$12

shrimp, white wine, garlic, parsley

COZZE ALA TARANTINA \$12

black mussels, white wine, tomatoes, pork sausage

SOUP & SALAD**SOUP OF THE DAY \$5****MIXED GREENS \$5****CAESAR SALAD \$7****CAPRESE \$7**

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arugula, Gorgonzola dolce, pumpkin seeds, cranberries,

honey vinaigrette

BEET SALAD \$8

arugula, goat cheese, honey glazed walnuts,

balsamic vinaigrette

KALE SALAD WITH FRIED EGG \$10

baby kale, parmesan, pancetta, toasted pine nuts,

lemon vinaigrette

ADD CHICKEN \$4, SALMON \$7**OR SHRIMP \$7 TO ANY SALAD****PIZZA****MARGHERITA PIZZA \$12**

fresh mozzarella, fresh basil, homemade tomato sauce

FUNGHI PIZZA \$13

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black truffle pate

PESTO PIZZA \$13

sun-dried tomatoes, pancetta, goat cheese, walnut pesto

SOPRESSATA PIZZA \$13

sopressata, mozzarella, fontina cheese, roasted red peppers,

tomato sauce

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prosciutto, goat cheese, herb garlic olive oil, arugula,

roasted tomatoes

PASTA**SPAGHETTI AL TELEFONO \$14**

spaghetti, pomodoro sauce, fresh mozzarella

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farfalle, walnut pesto, cream, pine nuts

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fettuccine, roasted mushrooms, spinach,

sun-dried tomatoes, cream, Marsala wine

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whole wheat fusilli, artichoke hearts, asparagus,

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penne, roasted eggplant, pomodoro sauce, pecorino

RIGATONI BOLOGNESE \$15

rigatoni, bolognese sauce

ORECCHIETTE CON RUCOLA \$15

orecchiette, pancetta, arugula, pomodoro sauce, garlic

RIGATONI BUTTERA \$16

pork sausage, sweet peas, pomodoro sauce, cream

PASTA AL FORNO \$16

rigatoni, bolognese sauce, pulled pork,

parmesan cheese

SPAGHETTI POLPETTE \$16

spaghetti pomodoro, lamb meat balls

LINGUINI VONGOLE \$17

clams, white wine, garlic, parsley, Calabrian chili

LINGUINI PESCATORE \$19

clams, shrimp, bay scallops, white wine, garlic,

parsley, Calabrian chili

ENTREES**EGGPLANT PARMESAN \$15**

breaded eggplant, spaghetti, pomodoro sauce

CHICKEN CACCIATORE \$15

grilled chicken, cacciatore sauce, cramy polenta

MAHI MAHI LIVORNESE \$19

grilled mahi mahi, Livornese sauce, roasted potatoes

SALMONE AL FORNO \$20

oven roasted salmon, leeks, sun-dried tomatoes,

artichoke hearts

VEAL MILANESE \$21

breaded veal loin, arugula, tomatoes

TAGLIATA DI MANZO \$21

grilled ribeye, salsa verde, roasted potatoes, arugula

SIDES**ROASTED POTATOES \$4****CREAMY POLENTA \$5****SAUTEED SPINACH \$5****GRILLED ASPARAGUS \$5****POMODORO SAUCE \$2****PESTO SAUCE \$2****BOLOGNESE SAUCE \$5****CALABRIAN CHILI \$1****CROSTINI \$1**

All pasta and pizza can be prepared gluten free

18% gratuity will be added for parties of six or more

AL FORNO CAFFÈ

COFFEE

BREWED COFFEE	2.00
ESPRESSO	2.00
AMERICANO	2.00
CAPPUCCINO	3.50
LATTE	3.50
CAFE MOCHA	3.75
CARAMEL LATTE	3.75
HOT CHOCOLATE	3.00
extra shot of espresso	1.00
soy or almond milk	.50

TEA

"ART OF TEA" BREWED TEA	3.25
English breakfast, Earl Grey, Tali's Chai, Sencha Green Tea, Moroccan Mint, White Coconut Creme, Egyptian Camomile, Velvet Tea	
CHAI LATTE	3.50
WHITE COCONUT LATTE	3.50
MOROCCAN MINT LATTE	3.75

ICED COFFEE

ICED COFFEE	2.00
ICED CAPPUCCINO	4.00
ICED LATTE	4.00
ICED MOCHA	4.25
ICED CARAMEL LATTE	4.25

ICED TEA

ICED TEA	2.50
CHAI LATTE	4.00
MOROCCAN MINT LATTE	4.25

BOTTLED DRINKS

PELLEGRINO	2.50	5.00
PANNA	2.50	5.00
PELLEGRINO ARANCIATA		3.00
PELLEGRINO POMPELMO		3.00
PELLEGRINO LIMONATA		3.00
SODA		2.50
PEPSI, DIET PEPSI, SIERRA MIST, GINGERALE, LEMONADE, CLUB SODA		

BIN WINES BY THE GLASS

	GL	BTL
002 PINOT GRIGIO, CARLETTO	7	25
007 SAUVIGNON B, PRODIGO	8	28
006 CHARDONNAY, OLD SOUL	9	32
035 PROSECCO, CANDONI	10	
017 CHIANTI, CAPOSALDO	7	25
026 CABERNET, VILLA POZZI	7	25
131 NERO D'AVOLA, ZABU	8	28
024 PINOT NOIR, CANDONI	9	32

BEER

STELLA ARTOIS	5	
MORETTI	6	
SAM ADAMS BOSTON LAGER	6	
MISSION HEFEWEIZEN	6	
ELYSIAN SPACE DUST IPA	7	
ANGEL CITY IPA	7	
PERONI		6
HEINEKEN		6

APERITIVO

CARPANO ANTICA (vanilla, almonds, raisins, cloves)	8
CARPANO BIANCO (citrus, cocoa, almonds)	8
PUNT E MES (bitter orange, black dahlia, quina)	8
GANCIA AMERICANO (wormwood, gentian, similar to Campari)	8
COCCHI AMERICANO (elderflower, bitter orange peel)	8
COCCHI AMERICANO ROSA (saffron, vanilla, rose petals)	8
CAPPELLETTI (orange peel, vanilla, herbal)	9

Cocktails

BELLINI (peach nectar, sparkling wine)	7	ARANCIA AMARA (fermented rum, Punt E Mes, Cocchi Americano)	12
MIMOSA (orange juice, sparkling wine)	7	ACQUA FRESCA (fermented agave, Cocchi Rosa, orange juice)	10
POINSETIA (orange liquor, cranberry juice, sparkling wine)	7	NEGRONI (fermented gin, Carpano Antica, Gancia Americano)	12
CAPPELLETTI SPRITZ (cappelletti aperitivo, sparkling wine, club soda)	10	AMERICANO (Gancia Americano, Carpano Antica, club soda)	10
SICILIAN SCREW (fermented vodka, orange juice, home made Arancello)	10		

Desserts

TIRAMISU	6
ROSEMARY LEMON PANNA COTTA	6
RICOTTA CHEESECAKE	5
CHOCOLATE COFFEE CAKE	5
BREAD PUDDING	6
AFFOGATO	4
ASSORTED GELATO	6
DESSERT WINE & PORT	
MOSCATO, RIUNITE	9
tiny bubbles, peach, pineapple	
HOMEMADE ARANCELLO	7
orange flavored dessert wine	
PEDRONCELLI VINTAGE PORT	7
ripe berries, caramel, toffee	
GRAHAM'S 10 YEAR OLD TAWNY	9
nutty, fig, honey, rich fruit	
AMARO	
AMARO CARDAMARO	7
moscato, cardoon, blessed thistle	
COCCHI DOPO TEATRO AMARO	11
spiced cherry, violet, silky smooth	
BAROLO CHINATO	12
rhubarb, cardamom, cocoa	