# Pizza

			Pizza			
Cheese Pizza~14 Whole Wheat~16 Vodka Pie~17 Meat Lovers~17 Creamy Spinach~16 Sicilian Pie~15 Full Topping~2.50 Shrimp~6	nal Pies (16") Salad~16 Four Seasons~ Spicy Chicken~ Grandpa Sicilia Barbeque Chick Bianca~17 Half Toppir Chicken— eapple~2.75	-18 an~18 ken~18	Grande Che Whole Whe Gluten Free Margherita Alla Vodka	at~11 ~13 ~12	Pies (12") Alla Rough~14 Sun dried tomatoes, cremin mushrooms and roasted rec Puttanesca~14 Capers, sliced black olives a anchovies Quattro Stagione~14.75 Pepperoni, artichoke hearts and fresh cremini mushroon Primavera~14 Broccoli rabe, eggplant and hearts Full Topping~1.5	d peppers and , olives ns artichoke
		Llamas Cal	=onoo 0 Du	ING A NO		
Heros, Calzones & Burgers Half Topping~1.00  Heros						
Shrimp Parm~9 Veal Parm~9.95 Chicken Parm~1 Sausage Parm~1 Eggplant Parm	5 3.95 7.95	Chicken Veal Ma Chicken	ancese~9.95 Francese~9.95 arsala~8.95 Marsala~8.9 dditional Top	5	Veal & Peppers~9.95 Sausage & Peppers~7.9 Grilled Cheese Steak~8. Meatball~7.95	
		salami, provol Grilled ello mushroom	Chicken~8.9	5 and balsamid	& vinegar c vinegar on Ciabatta bread Cheese Calzone~6.50	
	Italiano ~ Topp California · Veggie I	applewood smo	arella sticks a rkey bacon, & cheese & fres	nd marinara Swiss chees sh spinach~&	se~ <b>9.95</b> <b>3.95</b>	95
Salad Calamari Salad~8.95 Caesar Salad~5.95 Greek Salad~6.95 Mesclun Salad~5.95 Chef Salad~7.95 Kani Salad~7.95 Add: Chicken~4 Shrimp~7 Salmon~7			Ba Br Ga	Vegetables & Sides Fresh Baby Spinach~7 Banana Peppers Oreganata~7 Broccoli Rabe~8 Garlic Bread~6		
Chicken~4 Shrimp~7 Salmon~7  Raw Bar Shrimp Cooktoil 13 Clam Cooktoil 0				Waffle Fries~4 Onion Rings~4		

Shrimp Cocktail~12 Clam Cocktail~9

All served with homemade cocktail sauce

Oyster cocktail~11 Tuna Tartar~12

Riceballs~ Two piece~ 5.95~ Parmesan ~ +1.95

Fried Zucchini Sticks~7

Potato Croquettes~Four piece~7

Bruschetta~Seven piece~5.95

# **Appetizers**

## Fried Calamari~9.95

Lightly fried, served with mild tomato sauce

#### Sweet & Sour Calamari~12.95

Cherry peppers, golden raisins, pignoli nuts, sweet and sour sauce

#### Grilled Vegetables~7.95

Eggplant, red peppers, onions, zucchini, asparagus, Portobello mushroom, tomato and goat cheese, laced with basil oil

# Zuppa Di Clams or Mussels~11.95

Served red or white, with chorizo mild or spicy

#### Mozzarella En Carozza~7

Italian grilled cheese with fresh tomato basil sauce

#### Stuffed Mozzarella~8.95

Roasted red peppers, imported prosciutto, drizzled with basil oil

# Antipasto~11

Selection of imported hams, dried sausage, and cheeses, drizzled with a basil oil

#### Eggplant Rollatini~7.95

Eggplant enveloped with ricotta cheese and tomato basil sauce

# Crispy Shrimp~12.95

Lightly fried, arugula, fennel, pepperoncini sauce

# Baked Clams Oreganata~8.95

Little Neck clams, seasoned homemade breadcrumbs, white wine lemon butter sauce

# Homemade Mozzarella Sticks~6.95

Six pieces, lightly battered with homemade seasoned breadcrumbs, marinara sauce

#### Chicken Tenders~7.95

Lightly battered with homemade seasoned breadcrumbs, served with French fries

# Mild Buffalo Wings~7.95

Served with blue cheese

Soup Of The Day Please Ask your Server

## Pasta Lunch/Dinner Lunch 12pm-3pm

# 8~Linguini Garlic & Oil~11

Roasted garlic, extra virgin olive oil

#### 9~Penne Bolognese~14

Hearty sweet sausage ragu, wines, tomato, mascarpone

#### 10~Gnocchi~16

Mushrooms, smoked mozzarella, prosciutto, Grana Padano, extra virgin olive oil

#### 9~Rigatoni Alla Vodka~15

Prosciutto, vodka, plum tomato, cream, sweet peas

# 10~Linguini Alla Vongole (red or white) ~16

Little Neck clams, extra virgin olive oil, roasted garlic, hot peppers flakes, basil and touch of white wine

#### 9~Whole Wheat Penne~14

Extra virgin olive oil, roasted garlic, fresh seasonal vegetables, white wine, shaved ricotta salata

#### 9~Orechiette with Broccoli Rabe & Sausage~16

White wine, garlic, oil, sweet Italian sausage, sun dried tomatoes

#### 10~Cavatelli~18

Pesto Sauce, served with diced shrimp, fresh tomatoes, toasted pignoli nuts

# 13~Zuppa di Pesce~24

Clams, mussels, calamari, shrimp & tilapia

#### 9~ Fettuccini Alfredo~14

Butter, heavy cream, egg yolk

# 9~Linguini Carbonara~14

Pancetta, caramelized onions, Parmesan cheese, egg yolk

#### II Fornetto's Homemade Baked Ravioli's~13

Marinara sauce, melted fresh mozzarella, stuffed with ricotta cheese

#### II Fornetto's Homemade Manicotti~13

Marinara sauce, melted fresh mozzarella, stuffed with ricotta cheese

# II Fornetto's Homemade Baked Ziti~13

Marinara sauce, melted fresh mozzarella, stuffed with ricotta cheese

# II Fornetto's Homemade Lasagna~13.95

Black Angus chop meat, ragu sauce, fresh ricotta, homemade mozzarella and Grana Padano cheese

# II Fornetto's Signature Sunday Sauce~22

Please join us on Sunday's for our homemade Sunday sauce with slow braised ribs, meatballs, sausage & braciole

# Entrees Lunch/Dinner Lunch 12pm-3pm All Served with Pasta OR Vegetables

10~Chicken- Francese, Marsala, Parmigiana OR Piccata~16

11~Veal- Francese, Marsala, Parmigiana, Saltimbocca, Pizzaiola OR Capri~17

13~Shrimp- Francese, Parmigiana, Oreganata OR Scampi~20

#### 10~Chicken Rossini~16

Fresh tomato, mozzarella, Proscuitto, served in a white wine lemon butter sauce

# 10~Chicken Barolo~16

Portobello mushroom, mozzarella, spinach, roasted potatoes, Barolo wine sauce

#### 10~Grilled Chicken Breast~16

Grilled chicken, Belgium endive, Holland red bell peppers, asparagus, squash, drizzled with basil oil, served over risotto

# 13~Shrimp Don Battista (sweet or spicy) ~20

Fra~diavolo sauce, sundried tomatoes, asparagus, white wine, garlic, light marinara sauce, served over pasta

#### 11~Tilapia Alla Di Lorenzo~18

Artichoke hearts, sundried tomatoes, white wine, lemon, garlic and butter, served over cappellini

# 13~Red Snapper Marechiare~23

Extra virgin olive oil, roasted garlic, white wine, plum tomato, basil, Little Neck clams

#### 13~Citrus Salmon~21

Yellow and green squash, Portobello mushrooms, red onions, balsamic reduction, tre colore salad

# 13~Premium Reserved Pork Chop~22

Onions, peppers, mushrooms, garlic, basil, plum tomatoes

# 10~Eggplant Parmigiano~14

Fresh mozzarella, parmesan cheese, fresh tomato sauce

# Black Angus Grilled Rib Eye~26

16oz Rib Eye, served with sautéed mushrooms, mashed potatoes and vegetables

