IL FORNO A LEGNA
ITALIAN RESTAURANT

ANTIPASTI

BURRATA CON PROSCIUTTO DI PARMA 16
board with prosciutto, burrata, kalamata and castelvetrano olives, green apple slices

BRUSCHETTA/SHRIMP 8/12
grilled Italian bread, mozzarella cheese, tomatoes, basil, EVOO

WOOD FIRED CLAMS CASINO 12
wood fired littleneck clams, spicy sauce, pancetta, roasted tomatoes, pepper jack cheese

CALAMARI FRITTI 13
Rhode Island tender calamari rings, lightly seasoned, white wine, mixed cherry and banana peppers

ZUPPA DI VONGOLE 12
fresh whole littleneck clams or mussels (depending on availability) sautéed in your choice of white, red or fra diavolo sauce

EGGPLANT ROLLATINI 12
lightly fried sliced eggplant, ricotta cheese filling topped with parmesan cheese and garlic

INSALATA E ZUPPE

GIARDINO 8
garden salad fresh mixed greens, english cucumbers, red onions, carrots, whole black olives, cherry tomatoes dressed with extra virgin olive oil and balsamic vinegar

INSALATE DI CESARE 8
romaine caesar salad, house dressing, garlic croutons

INSALATA DELLA CASA 8
spring mix, arugula, red grapefruit, raisins, EVOO, balsamic vinegar

CAPRESE SALAD 10
sweet tomatoes, mozzarella, balsamic, basil

ICEBERG WEDGE 8
iceberg lettuce, crispy prosciutto, red onions, grape tomatoes, gorgonzola dressing and a light drizzle of basil oil

ZUPPA DEL GIORNO 7
chef's choice soup, made fresh daily

add chicken 5 **add shrimp 10** **add salmon 14**

18% gratuity will be included for parties of six or more.

SIGNATURE DISHES

FILETTO DI MANZO 32
6 oz filet mignon, mashed potatoes and veggies

LOBSTER THERMIDOR 32
served with shiitake risotto

POLLO / EGGPLANT ALLA PARMIGIANA 18
lightly breaded chicken breast or eggplant with linguini, mozzarella cheese, tomato sauce

POLLO MARSALA CON FUNGHI SHIITAKE 22
marsala sauce, mashed potatoes, asparagus, shiitake

COSTOLE DI MANZO BRASATE 28
beef short ribs slowly braised in a red wine demi glaze sauce, served over mashed potatoes and vegetables

SALTIMBOCCA ALLA ROMANA 28
veal medallion sautéed in white wine sauce and finished in our wood oven with prosciutto & provolone cheese

OSSO BUCCO 30
house-braised tender lamb shank, sage lamb jus, garlic & herb gremolata over gorgonzola mashed potatoes & vegetables

RIBEYE 38
16 oz ribeye, mashed potatoes and veggies

BRANZINO IN CROSTA DI SALE 36
a white delicate flavor whole mediterranean seabass encrusted with course sea salt, baked with thyme and caramelized lemon served with chef's choice of vegetables or Italian seasoned mashed potatoes

POLPO ALLA GRIGLIA 38
Spanish octopus served with braised red potatoes and arugula salad

SALMONE AL PEPERONI 24
fresh grilled Atlantic salmon filet, served over red & yellow pepper coulis

STELLA DI AGNELLO AL VINO ROSSO 38
herb rubbed rack of lamb, grilled marked and oven finished. served with goat cheese and red wine demi glaze

COSTOLETTE DI MAIALE ALLA GRIGLIA 28
thick cut pork chops topped with sautéed hot and pickled peppers

PASTA

LASAGNA (CASSEROLE STYLE)/MEATLOVERS 18/22
our casserole style house-made bolognese sauce layered between pasta sheets with mixed cheeses, oven finished with fresh plum tomato sauce & mozzarella

PAPPARDELLE AL RAGU DI CONIGLIO 26
slowly braised rabbit, sautéed shiitake mushrooms tossed with egg ribbon noodles

FETTUCCINE ALLA BOLOGNESE 18
egg noodles tossed in a hearty homemade sauce of plum tomato, lean ground beef & pork

LINGUINI ARAGOSTA 28
lemon, basil, rose sauce, lobster, shiitake mushrooms and asparagus

AGNOLOTTI AGLI SPINACI 19
house made pillow shaped pasta filled with mascarpone, spinach, and shallots in a creamy saffron sauce

PASTA AL BURRO / FETTUCCINE ALFREDO 16
little ribbons of fettuccine pasta tossed in a smooth, cheesy Alfredo sauce

LINGUINI AI GAMBERI/VONGOLE 24
jumbo shrimp sautéed in your choice of red, scampi or fra diavolo sauce, tossed with linguini

CAPELLINI POSITANO 28
angel hair pasta, jumbo crab meat lumps, black and green olives, basil sauce, mozzarella

PESCATORE 26
fresh whole little clams or mussels (depending on availability) jumbo shrimp, calamari and scallops, in your choice of red, white, or fra diavolo sauce served over linguine

CONCHIGLIE AL FORNO 20
pasta shells sautéed with pancetta, shallots, and sage in mascarpone cream sauce, topped with fontina cheese and finished in our wood oven

PENNE PUTTANESCA CON SALMON 22
anchovies, capers, olives, chili flakes in our savory pomodoro sauce

SPAGHETTI E POLPETTE / SPAGHETTI AND MEATBALLS 18
spaghetti, plum tomato sauce, and a hearty portion of homemade meatballs

The department of health requires that we inform you that consuming raw or undercooked seafood, meat or eggs may increase your risk of food borne illnesses.

PIZZA

MARGHERITA 14
our signature tomato sauce, mozzarella, basil

PEPPERONI 14
pepperoni slices, shredded mozzarella

AL FORNO 16
mozzarella, pancetta, pecorino cheese and cherry tomato

SHIITAKE FUNGHI E PEPERONI ROSSI 16
sautéed shiitake, grilled red peppers, mozzarella

LA GRIGLIATA 16
grilled eggplant, zucchini, red roasted peppers, mushrooms

RUSTICA 16
mushrooms, asparagus, prosciutto, mozzarella cheese, truffle oil

MEATLOVER'S 16
Italian sausage, pepperoni, pancetta, mozzarella

MARI E MONTI 18
shrimp, mushroom, smoked salmon, parsley

PROSCIUTTO CON ARUGULA 18
Our signature tomatoe sauce, tomatoes, prosciutto, arugula, mozzarella cheese

SALSICCIA E FUNGHI 18
crumbled Italian sausage & mushrooms

LUCCA 16
sweet tomato, halved black olives, minced anchovies, garlic, EVOO, basil and dried oregano

ADD-ONS

chicken tenders	3	*lobster tail meat*	12	*veggies*	3
meatballs	4	*shittake*	3	*kalamata*	3
bolognese sauce	4	*shrimp*	6	*eggplant*	4

Hours Of Operation:

Monday - Thursday 5PM TO 10PM

Friday 5PM TO 11PM

Saturday 2PM TO 11PM

Happy Hour
5PM TO 7PM MONDAY to FRIDAY

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