

IL FORNO A LEGNA HAPPY HOUR MENU

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**COCKTAILS**

ITALIAN MARGARITA, \$5

LIMONCELLO COLLINS, \$8

COSMO VENEZIANO, \$8

SANGRIA, \$5

MARTINI NEGRONI, \$8

**BEERS**

DOMESTIC, \$3

MEXICAN, \$4

PERONI, \$4

DOGFISH HEAD 90

MINUTE IPA, \$6

CHIMAY RED CAP, \$6

**WINES**

HOUSE RED, \$5

HOUSE WHITE, \$5

HOUSE ROSÉ, \$5

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**BITES**

**BRUSCHETTA, \$5**

*Grilled Italian bread, mozzarella cheese, tomatoes, basil, and EVOO.*

**CALAMARI FRITTI, \$8**

*Tender Rhode Island calamari rings, lightly breaded, with a white wine sauce and mixed cherry and banana peppers.*

**EGGPLANT ROLLATINI, \$10**

*Lightly fried slices of eggplant rolled with ricotta cheese filling & topped with garlic parmesan.*

**MARGHERITA PIZZA, \$10**

*Our signature tomato sauce, sliced mozzarella, and basil.*

**PEPPERONI PIZZA, \$10**

*Our signature tomato sauce, pepperoni slices, and shredded mozzarella.*

**SPAGHETTI & MEATBALLS, \$13**

*Spaghetti, plum tomato sauce, and a hearty portion of homemade meatballs.*

**CHICKEN PARMIGIANA, \$13**

*Panko-crusted chicken tenders, plum tomato basil sauce, & linguini.*

**LASAGNA, \$13**

*Bolognese sauce and mixed cheeses layered between sheets of pasta. Oven baked with plum tomato sauce and mozzarella.*

**FETTUCCINE ALFREDO, \$13**

*Little ribbons of fettuccine pasta tossed in a smooth, cheesy Alfredo sauce.*

**FETTUCCINE BOLOGNESE, \$13**

*Egg pasta tossed with plum tomato sauce, lean ground beef, and pork.*

**CONCHIGLIE AL FORNO, \$13**

*Pasta shells sautéed with pancetta, shallots, and sage in a mascarpone cream sauce. Topped with fontina cheese and oven-baked.*