



STARTERS

Bada Bing Crispy Oysters 15
Battered & Fried with our Sweet & Spicy Bada Bing Sauce

Sauteed Oysters 15
Parmesan garlic butter with a hint of lemon

Steak Bruschetta 16
Toasted Italian bread topped with strips of steak, caramelized onions, grilled asparagus & Boursin cheese

Seared Ahi Tuna 14
Sesame crusted, seared rare topped with Cilantro & Jalapeños on a bed of sesame ginger sauce

Fresh Clams 15
1 lb. Fresh Middle neck clams sauteed in a garlic butter sauce with Spanish chorizo

Stuffed Jalapenos 12
Boursin cheese stuffed jalapenos wrapped with savory bacon

Bada Bing Shrimp 15
5 jumbo beer battered fried shrimp topped with our sweet & spicy Bada Bing sauce

Seared Scallops 15
(3) Seared Sea Scallops on a bed of Corn Salsa & topped with our Lobster Brandy Cream Sauce

Calamari 15
Fried with scallions & Cilantro topped with our Sweet & Spicy Bada Bing Sauce

Roasted Meatballs 12
Roasted meatballs with pomodoro sauce, parmesan cheese & fresh mozzarella topped with Chopped Basil

Crispy Chicken Wings 13
(8) Wings Tossed with Black Truffle Hot Sauce, Moonshine BBQ, Garlic Parmesan or Caribbean Jerk

Brussel Sprouts 12
Fresh brussel sprouts sautéed with EVOO, garlic & bacon drizzled with a balsamic glaze

PEI Mussels 14
(2) Dozen Prince Edward Island Mussels Sauteed in your choice of white wine or marinara sauce

SOUPS + SALADS

Lobster & Crab Bisque 7
Tomato Basil Soup 6

House Salad 7 | 11
Romaine Lettuce, Red onion, Cucumbers, Tomato, Kalamata olives

Caesar Salad 7 | 11
Romaine tossed with croutons & Caesar dressing sprinkled with shaved parmigiano

GOURMET SALADS

Chicken +6 | Steak +9 | Jumbo Shrimp +8 | Salmon +8

Caprese Pesto Salad 10
Sliced tomatoes with fresh basil, fresh mozzarella, extra virgin olive oil, topped with our homemade pesto sauce & balsamic glaze

IL Forno Chopped Salad 16
Romaine lettuce, grilled blackened chicken, tomato, corn, cucumbers, Avocado, red onion with a Lemon Vinaigrette

Mediterranean Salad 16
Romaine Lettuce, Grilled Shrimp, Avocado, Red onion, Tomato, Cucumber, Kalamata Olives, & Goat Cheese Crumbles with our Balsamic Vinaigrette

Blackened Steak Salad 18
Romaine Lettuce, Strips of Steak, Roasted Red Peppers, Grilled Portobello Mushrooms & Tomato with our Balsamic Vinaigrette

BBQ Ranch Chicken Salad 16
Romaine lettuce, Blackened chicken, Tomato, Avocado, Grilled Corn Salsa, Cucumber & Fried Onions Straws with our Barbecue Ranch dressing

Crispy Ahi Tuna Sesame Salad 17
Arugula, Pan Seared Ahi Tuna, Walnuts, Cucumbers, Cilantro, Wonton Strips & Sesame Seeds with our Sesame Ginger dressing

CHICKEN

Served with Linguini Pasta
Add a House or Caesar Salad +3

Parmigiana 18
Breaded chicken topped with marinara sauce & melted fresh mozzarella

Primavera 19
Floured Chicken sautéed in a white wine sauce with Zucchini, Artichokes, Red Onion & Asparagus

Fiorentina 19
Breaded chicken topped with a spinach & artichoke cream sauce

Toscana 19
Floured chicken sauteed with onions, garlic, thyme, sun dried tomatoes & spinach in a white wine cream sauce

HAND CUT STEAKS

Our Steaks are lightly Seasoned, Charred & served with choice of one Signature Side
Add a House or Caesar Salad +3

8 oz. Hanger Steak 29
8 oz. cut to perfection topped with our homemade Chimichurri Sauce

12 oz. Prime Ribeye 36

ADD ONS

Red Wine Mushroom Reduction Sauce +5
Lobster Brandy Cream Sauce +10
Oscar Style +10

SEAFOOD

Served with choice of one Signature Side
Add a House or Caesar Salad +3
Enjoy our fish Blackened or Grilled & choose from one of our Signature Sauces
Chimichurri | Lemon Garlic Butter | Bada Bing | Herb Pesto

Seared Salmon 24

Wild Caught Ahi-Tuna 24

Wild Caught Pacific Cod 21

Fish + Chips 19
Battered Pacific Wild Caught Cod With Fries

Seared Jumbo Scallops 25
(5) Jumbo Scallops over a bed of corn salsa

Crab Cakes 25
(2) Pan seared, made of lump crab meat

Crab Portobello Shrimp 27
(6) Jumbo Shrimp on a bed of Portobello mushrooms topped with crab meat

ADD ONS

Red Wine Mushroom Reduction Sauce +5
Lobster Brandy Cream Sauce +10
Oscar Style +10

PASTA + RISOTTO

Gluten Free Penne +3
Add a House or Caesar Salad +3

Penne Vodka 17
Penne pasta tossed in our plum tomato cream sauce with a hint of vodka

Shrimp & Scallop Risotto 22
Sweet corn, Zucchini, & asparagus all simmered in a garlic white wine cream sauce topped with Charred Shrimp & Scallops

Shrimp & Lobster Linguini 30
Jumbo Shrimp & Lobster Meat Sauteed in our Lobster Brandy Cream Sauce

Linguini Vongole 19
Your choice of red or white clam sauce over linguini pasta sprinkled with parmesan cheese

Tuscan Salmon Pasta 22
Penne Pasta sauteed with onions, garlic, sundried tomatoes, spinach & capers in a white wine cream sauce topped with blackened salmon

Braised Short Rib Risotto 24
Roasted Portobello Mushrooms, Onion, White wine & Shaved Parmesan

Ricotta Pesto Risotto 18
Sun dried tomatoes & Asparagus sauteed in a ricotta pesto cream sauce

SIGNATURE SIDES

Oven Roasted Potatoes 6
Roasted with Garlic & Herbs

Asparagus 6
Grilled with EVOO

Brussel Sprouts 6
Sauteed with Garlic, EVOO & Bacon

Roasted Broccolini 6
Sauteed with Garlic & EVOO

Truffle Fries 6
Parmesan, Parsley & Truffle Oil

Creamed Spinach 6

*Please enjoy a 3.84% discount when paying full balance with cash
*A Gratuity of 20% will be added of parties of 8 or more

*Consuming Raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*Please be advised that while the food is Gluten Free, it is made in an environment that uses other products with Gluten



PIZZA

Margherita 15

Pomodoro sauce, fresh mozzarella & fresh basil

Primavera 17

Garlic, EVOO, Pan seared zucchini, cherry tomatoes, & artichoke

Diavola 18

Pomodoro sauce, Pepperoni, spicy chorizo sausage, Italian sausage & jalapeños

Testarossa 17

Pomodoro sauce, artichokes, roasted red peppers, grilled Portobello mushrooms & fresh mozzarella

The Godfather 18

Ricotta, Fresh Mozzarella, caramelized onions, sauteed mushrooms topped with arugula & prosciutto finished off with garlic & EVOO

The GOAT 18

Pomodoro sauce, Goat cheese, Pepperoni, Spanish Chorizo, & HOT southern Honey Drizzle

Quattro Formaggi 16

Ricotta, Fresh Mozzarella, Parmesan, Provolone

Gluten Free Cheese Pizza 16

Create Your Own NY Style Pizza 14

Your choice: Pomodoro Sauce | White Sauce | Pesto Sauce, BBQ Sauce | Black Truffle Hot Sauce

Gourmet Ingredients 2

Pepperoni | Italian Sausage | Ham | Spanish Chorizo
Fresh Mushrooms | Portobello Mushroom | Green Peppers
Roasted Red Pepper | Onions | Red Onions | Fresh Spinach
Fresh Basil | Tomatoes | Sun dried Tomatoes | Artichokes
Fresh Mozzarella | Prosciutto | Anchovies
Broccolini | Goat Cheese

Grilled Shrimp +6 | Lump Crab Meat +5 | Chicken +4

BURGERS + SANDWICHES

Served with Fries or Upgrade to one of our Signature Sides for +4
Gluten Free Bun +4

Classic Cheeseburger 13

Prime Angus Beef, Lettuce, Tomato, Mayo, White Cheddar & Onion Straws on a Brioche Bun

IL Forno Burger 15

Prime Angus Beef, Crispy Bacon, Caramelized Onions & White Cheddar Drizzled with Moonshine BBQ on a Brioche Bun

The Prime Steak Sub 16

Slow Roasted Prime Rib, Caramelized Onions, Mushrooms, White Cheddar & Roasted Red Pepper Garlic Sauce

Surf & Turf Burger 18

Prime Angus Beef, Fresh Crabmeat, Asparagus, Provolone Cheese & Lobster Brandy Cream Sauce

Cilantro Ranch Chicken Sandwich 15

Fresh breaded Chicken, White Cheddar, Cilantro, Bacon, Ranch & Avocado

Po Boy 16

Your Choice of Fried Oyster, Shrimp, or Wild caught Cod with Coleslaw & Red pepper Garlic Sauce

Turkey Burger 15

Sauteed Mushrooms, Goat Cheese, Avocado, Tomato, Arugula, & Caramelized Onion on a Brioche Bun

Roasted Meatball Parm 13

Meatballs, Pomodoro Sauce, Fresh mozzarella & Chopped Basil

Chicken Parm 13

Fried Chicken, Pomodoro Sauce, Fresh Mozzarella & Chopped Basil

TACOS

Served with Fries or Upgrade to one of our Signature Sides for +4

Steak Taco 14

(3) Marinated Steak, Caramelized Onions, Corn Salsa, Avocado, Cilantro

Spicy Blackened Shrimp Taco 15

(3) Marinated Shrimp, Caramelized Onions, Jalapenos, Avocado, Corn Salsa, Cilantro

Fried Cod Taco 15

(3) Lightly Floured & Fried Cod, Corn Salsa, Avocados, Cilantro

Short Rib Taco 15

(3) Short Rib, Caramelized onions, Corn Salsa, Avocado, Cilantro

DESSERT

IL Forno Chocolate Fudge Cake 10

Layers of rich fudgy cake & smooth chocolate butter cream, covered with chocolate shavings

Dulce De Leche Cheesecake 10

A graham cracker base topped with dulce de leche mousse & chocolate shavings

Cheesecake Brulée 10

A cookie base topped with ricotta & mascarpone cream with caramel, all topped with caramelized sugar

GF Chocolate Caramel Crunch 11

A flourless chocolate almond cake with crunchy hazelnuts, topped with creamy caramel and drizzled with chocolate served with vanilla ice cream

Tartufo Chocolate Truffle 10

Zabaione cream center, surrounded by chocolate gelato & caramelized hazelnuts, topped with cocoa powder

Tiramisu 8

Layers of espresso ladyfingers separated by mascarpone cream & dusted with cocoa powder

Raspberry Limoncello Cake 9

Layers of Limoncello soaked sponge cake filled with lemon cream & raspberry

KIDS

Penne Alfredo 10

Kids 10" Cheese Pizza 10

Add Toppings 2

Fresh Battered Chicken Tenders 10

Served with Fries

Kids Cheeseburger 10

Prime Ground Beef & White Cheddar

Served With Fries

BEVERAGES

Pepsi Products 3.5

Tea 3.5

Coffee 3.5

Espresso 4.5

Cappuccino 6

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HAPPY HOUR

Tuesday-Friday 3:00pm-6:00pm
\$2.00 OFF Cocktails + Wine + Draft Beers

HandCrafted Cocktails

The Sicilian Manhattan 12

Woodford Reserve, Averna Amaro Sicilian Liqueur, Bitters

Aperol Spritz 9

Aperol, Prosecco, Orange slice

Sangria Rosso 10

Cabernet, Grand Marnier, Oranges, Strawberries, Sprite

Traditional Old Fashioned 12

Woodford Reserve, Bitters, Simple Syrup, Muddled Cherry & Orange

Rye Old Fashioned 12

Basil Hayden Dark Rye, Bitters, Simple Syrup, Muddled Cherry & Orange

Margarita Italiana 10

1800 Blanco Tequila, Disaronno Amaretto, Triple Sec, Lime Juice

Fuego Margarita 10

1800 Tequila Reposado, Sliced Jalapeños, Triple Sec, Lime Juice

Limoncello Margarita 10

Limoncello Liqueur, 1800 Blanco Tequila, Triple Sec, Sour Mix

White Peach Margarita 10

1800 Blanco Tequila, Triple Sec, Lime Juice, White Peach Mix

IL Forno Martini 12

Titos Vodka, Grand Marnier, White Cranberry Juice, Splash of Grenadine

Sapphire Martini 11

Bombay Gin, Dry Vermouth, Blue Curacao,
Lemon Twist

Lemon Drop Martini 11

Tito's Vodka, Triple Sec, Sour Mix, Sugared rim

White Peach Cosmo 11

Tito's Vodka, Peach Schnapps, Lime Juice,
White Cranberry Juice

Blood Orange Cosmo 11

Grey Goose Orange, Triple Sec, Cranberry Juice

The Godfather Martini 11

Tito's Vodka, Kahlua, Frangelico, Espresso

Nutella Martini 13

Tito's Vodka, Kahlua, Cream, Nutella Chocolate

Beer

Draft

Ask your server about our Draft Beer Selection

Domestic Bottle

Miller Lite 5
Bud Light 5
Budweiser 5
Michelob Ultra 5

Coors Light 5
Yuengling 5
Sam Adams Boston Lager 5

Import Bottle

Peroni 6
Heineken 6
Corona 6
Stella 0.0 6



Red

The Giambanco Sangiovese, Puglia Italy 39 **(Private Label)**

Intense Bouquet with herbaceous hints of fresh berries.

H3 Columbia Crest Merlot 10 | 30 **Washington**

Aromas of spice, plum and blackberry with cocoa and ripe black cherry notes on the palate.

Antigal Uno Malbec, Argentina 10 | 30

Plum, strawberry, and blackberry flavors with hints of violets, vanilla, and milk chocolate.

The Wines Of Francis Coppola Cabernet 9 | 27 **California**

Notes of black cherry, peppercorn, and blackberry. Flavors of black and blue fruits, spices, vanilla, and tobacco.

Diora La Petite Grace Pinot Noir 12 | 36 **California**

Dark ruby in the glass, aromas of dark cherries and raspberry mingle with nuances of licorice. Chocolate-covered dark red cherries, and a delicate hint of wild sage.

Francis Coppola Diamond Claret 30 **California**

Flavors of cranberry, currant, and vanilla.

Fonte Dei Borghi Chianti 10 | 30 **Tuscany Italy**

Classic red wine with vibrant character and a symphony of cherry and plum notes.

Quilt Thread count, California 36

Bold flavors of boysenberry pie, sugar cookie, and toffee lead to subtle notes of strawberry jam and baking spice, with a hint of cedar.

Grounded By Josh Phelps Cabernet 33 **California**

Aromas of black cherry, cassis and licorice. Ripe blackberry, dusty cocoa and sweet oak.

Daou Paso Robles Cabernet Sauvignon 45 **California**

Aromas of raspberry, cranberry, blackberry, cassis, tobacco and toffee.

Torbreck Woodcutters Shiraz 48 **Australia**

Blue and black fruits of blueberry, mulberry, wild blackberry and black plum.

White

Ironstone Chardonnay, California 30

Aromas of fresh green apples, citrus, and tropical fruits. Light citrus layered with fresh peaches soft vanilla and oak.

Francis Coppola Diamond Chardonnay 9 | 27 **California**

Juicy flavors of pears, tropical fruit and citrus, aromas of spice and toasted oak, and finishes with a light creamy texture.

Stoneleigh Sauvignon Blanc 11 | 33 **New Zealand**

Aromatics of grapefruit, white peach and passion fruit.

Pighin Pinot Grigio, Italy 36

Fruity and floral, with notes of banana, pineapple and wisteria blossoms.

The Giambanco Pinot Grigio, Puglia Italy 9 | 27 **(Private Label)**

Straw-yellow with green hues; with hints of ripe pear and wildflowers.

Schmitt Sohne Riesling, Germany 7 | 21

Richly fragrant, lively, fruity acidity and earthy minerality.

Stemmari Moscato, Italy 8 | 24

Perfumes of white flowers with smooth citrus notes.

Sparkling

Francis Coppola Diamond Prosecco 7 | 30 **Italy**

Crafted from grapes from northeastern Italy with flavors of apple, citrus and white peach.

Rose

Bieler Pere et Fils Sabine Rose 11 | 32 **France**

Enticing aromatics of peach, white cherry and wild raspberry that are balanced by summer flowers, white tea and Provence herbs.