



IL FORNO

BAR + GRILL

SMALL PLATES

Sriracha Hoisin Crispy Oysters 16
Fried Oysters + Sriracha Hoison Sauce

Charred Octopus 19

Roasted Red Pepper Chimichurri +
Shaved Brussels Sprouts + Arugula

Bourbon-Glazed Burnt End Skewers 19
Bourbon-Glazed Tender Beef Burnt Ends

Steak Bruschetta 17

Toasted Italian Bread + Blackened Strips of Steak +
Caramelized Onions + Grilled Asparagus +
Boursin Cheese

Seared Ahi Tuna 15

Sesame Crusted + Cilantro + Jalapeños +
Sesame Ginger Sauce

Middle Neck Clams 16

Fresh Middle Neck Clams + Chorizo +
White Wine Sauce

Stuffed Jalapeños 13

Boursin Cheese Stuffed Jalapeños +
wrapped with Applewood Smoked Bacon

Bada Bing Shrimp 16

5 Crispy Shrimp + Bada Bing Sauce

Calamari 16

Scallions + Cilantro + Bada Bing Sauce

Roasted Meatballs 13

Pomodoro Sauce + Parmesan Cheese +
Fresh Mozzarella + Basil

Crispy Chicken Wings 15

8 Wings Tossed with Buffalo - Nashville Dry Rub -
Garlic Parmesan - Bourbon BBQ

Calabrian Fire Mussels 16

Prince Edward Island Mussels + Garlic + Calabrian
Chile + Tomato Broth + White wine

Charred Brussels Sprouts 15

Charred Brussels Sprouts + Italian Sausage
Crumble + Hot Honey + Sautéed Garlic

Hoisin Baby Back Ribs 18

Sriracha Hoisin + Scallions + Sesame Seeds +
Jalapeños + Cilantro

SOUPS + SALADS

Lobster Bisque 10

Tomato Basil 7

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

House Salad 7 | 11

Greens + Red Onions + Cucumbers + Tomato + Kalamata Olives

Caesar Salad 7 | 11

Greens + Croutons + Shaved Parmigiano + Caesar Dressing

Caprese Pesto Salad 11

Sliced Tomatoes + Basil + Fresh Mozzarella + Extra Virgin
Olive Oil + Pesto + Balsamic Glaze

IL Forno Salad 17

Greens + Blackened Chicken + Tomato + Corn + Cucumbers +
Avocado + Red Onion + Lemon Vinaigrette

Mediterranean Salad 17

Greens + Blackened Shrimp + Avocado + Red Onion + Tomato +
Cucumber + Kalamata Olives + Goat Cheese +
Balsamic Vinaigrette

Blackened Steak Salad 19

Greens + Strips of Hanger Steak + Roasted Red Pepper +
Grilled Portobello Mushrooms + Tomato + Balsamic Vinaigrette

BBQ Ranch Chicken Salad 17

Greens + Blackened Chicken + Tomato + Avocado + Corn +
Cucumber + Fried Onions Straws + BBQ Ranch

Ahi Tuna Sesame Salad 18

Arugula + Ahi Tuna + Walnuts + Cucumbers + Wonton Strips +
Sesame Seeds + Sesame Ginger

Il Forno Favorites

*A Gratuity of 20% will be added of parties of 6 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.

HAND CUT STEAKS

Our steaks are lightly seasoned and charred
over an open-flame charbroiler
Add a House Salad or Caesar Salad +4.

Hanger Steak 31

8 oz cut to perfection served over Charred Broccolini
with Chimichurri

12 oz. Ribeye 38

Served with Grilled Asparagus

Lamb Lollipops 47

Charred & Seasoned Chops over a bed of White Truffle
Mushroom & Asparagus Risotto

ENTRÉES

Add a House Salad or Caesar Salad +4
Seafood is wild caught when available

Prime Atlantic Cod 32

Lobster Brandy Sauce + Lobster Meat + Charred Broccolini

Chicken Parmigiana 21

Breaded Chicken + Marinara Sauce + Parmesan Cheese +
Melted Fresh Mozzarella over a bed of Linguine

Ahi Tuna Filet Mignon 27

Cucumber Wasabi Aioli + Sautéed Spinach

Baby Back Ribs 24

Half Rack of Slow-Roasted Baby Back Ribs finished on the
charbroiler + Bourbon Barbecue Glaze + Coleslaw + Steak Fries

Chicken Marsala 22

Floured Chicken + Rosemary + Mushrooms + Marsala
over a bed of Linguine

Crab Cakes 29

Corn Salsa + Roasted Garlic Aioli + Asparagus

Tuscan Shrimp & Grits 21

Sautéed Shrimp + Creamy Grits + Italian Sausage +
Light Tomato Cream Sauce + Fresh Herbs

Chicken Toscana 22

Floured Chicken + Scallions + Garlic + Thyme + Sun Dried
tomatoes + Spinach + White wine cream sauce
over a bed of Linguine

Char-Roasted Atlantic Salmon 26

Roasted Red Pepper Chimichurri + Whipped
Cauliflower Purée + Broccolini

Seared Scallops Piccata 30

Lemon Caper Piccata Sauce + Grilled Asparagus +
Shaved Brussels Sprouts

Fish + Chips 23

Battered & Fried Cod + Fries

Shrimp Rockefeller 25

Blackened Charred Shrimp + Portobello Mushrooms +
topped with Sautéed Spinach Cream Sauce

PASTA + RISOTTO

Gluten Free Penne +3

Add a House Salad or Caesar Salad +4.

Penne Vodka 18

Plum Tomato Cream Sauce + Parmigiano

Shrimp & Scallop Risotto 26

Sweet Corn + Charred Zucchini + Asparagus + White Wine
Garlic Cream sauce + Charred Shrimp + Scallops

Linguine Vongole 21

Red or White Clam Sauce + Fresh Middle Neck Clams +
Parmigiano

Shrimp & Lobster Linguini 33

Lobster + Shrimp + Lobster Brandy Cream Sauce

Tuscan Salmon Pasta 25

Penne Pasta + Scallions + Garlic + Sun Dried Tomato +
Spinach + Capers + White Wine Cream Sauce

Braised Short Rib Risotto 27

Portobello Mushrooms + Scallions + Garlic +
White Wine Cream Sauce

White Truffle Mushroom Risotto 26

Mushrooms + Asparagus + Scallions + Garlic +
White Wine + Parmesan + White Truffle Oil

Amalfi Mediterranean Pasta 21

Penne Pasta Tossed with Tomatoes + Spinach +
Roasted Garlic + Kalamata Olives + White Wine +
Thyme + Goat Cheese



IL FORNO

BAR + GRILL

PIZZA

Margherita 15

Pomodoro Sauce + Fresh Mozzarella + Basil

Diavola 18

Pomodoro Sauce + Artisan Pepperoni + Spicy Chorizo + Italian Sausage + Jalapeños

Testarossa 17

Pomodoro Sauce + Mozzarella + Artichokes + Roasted Red Pepper + Grilled Portobello Mushroom

Short Rib Bianca 20

White Garlic Sauce + Braised Short Rib + Mozzarella + Caramelized Onions + Arugula + Roasted Garlic Aioli

The Godfather 19

White Garlic Sauce + Ricotta + Fresh Mozzarella + Caramelized Onions + Mushrooms + Arugula + EVDO

Calabrian Honey Pepperoni 17

Artisan Pepperoni + Fresh Mozzarella + Ricotta + Hot Honey + Calabrian Chili

The GOAT 18

Pomodoro Sauce + Goat Cheese + Mozzarella + Artisan Pepperoni + Spicy Chorizo + Hot Honey

Gluten Free Cheese Pizza 16

Create Your Own New-York Style Pizza 14
Your choice: Pomodoro Sauce | White Garlic Sauce | Pesto Sauce | BBQ | Buffalo

Gourmet Ingredients +2

Artisan Pepperoni | Italian Sausage | Chorizo | Mushrooms | Portobello Mushrooms | Green Peppers | Roasted Red Pepper | Onions | Red Onions | Spinach | Basil | Tomatoes | Sun Dried Tomatoes | Artichokes | Fresh Mozzarella | Prosciutto | Anchovies | Broccolini | Goat Cheese | Jalapeños | Kalamata Olives | Green Olives | Hot Honey | Calabrian Chili
Grilled Shrimp +6 Lump Crab Meat +6 Lobster +12
Chicken +5 Steak +5

SIGNATURE SIDES

Asparagus 7

Grilled with EVDO

Brussel Sprouts 7

EVDO + Balsamic Glaze

Roasted Broccolini 7

EVDO + Garlic

Truffle Fries 7

Parmesan + Parsley + Garlic + White Truffle Oil

Sauteed Spinach 6

Sauteed with Garlic + EVDO

Whipped Cauliflower Puree 6

Steak Fries 6

Roasted Potatoes 6

DESSERT

Tiramisu 11

Layers of Espresso Ladyfingers separated by Mascarpone Cream + Cocoa Powder

Black Velvet Chocolate Cake 12

Six layers of Rich Dense Chocolate Cake layered with Silky Ganache Based Mousse topped with Dark Chocolate Ganache Icing

Limoncello Cream Cake 11

Light Italian Style Cream Cake with Bright Lemon Mascarpone filling

Chocolate Peanut Butter Torte 12

Dark Chocolate Cake layered with Whipped Peanut Butter Frosting + Chocolate Icing + Peanut Butter Chips + and Brownie Bites

Sea Salt Caramel Cheesecake 12

Classic New York Style Cheesecake Swirled with Caramel + finished with Sea Salt

HANDHELDS

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

Classic Cheeseburger 15

Prime Angus Beef + Lettuce + Tomato + Mayo + White Cheddar + Onion Straws + Brioche Bun

IL Forno Burger 16

Prime Angus Beef + Applewood Smoked Bacon + Caramelized Onions + White Cheddar + Bourbon BBQ + Brioche Bun

Steak Tacos 20

Grilled Hanger Steak + Caramelized Onions + Corn Salsa + Avocado + Chimichurri

The Prime Steak Sub 18

Roasted Prime Rib + Caramelized Onions + Mushrooms + White Cheddar + Roasted Garlic Aioli

Surf & Turf Burger 19

Prime Angus Beef + Lump Crabmeat + Asparagus + White Cheddar + Brandy Cream Sauce + Brioche Bun

Spicy Blackened Shrimp Tacos 17

Blackened Shrimp + Caramelized Onions + Jalapeños + Avocado + Corn Salsa + Chimichurri + Calabrian Chile

Hot Honey Chicken Sandwich 16

Fried Chicken + Hot Honey + Applewood Smoked Bacon + Coleslaw + Brioche Bun

Po' Boy 17

Fried Shrimp or Fried Oysters + Coleslaw + Roasted Garlic Aioli

Short Rib Tacos 21

Short Rib + Caramelized Onion + Avocado + Pickled Red Onions + Chimichurri

Turkey Burger 17

Sauteed Mushrooms + Goat Cheese + Avocado + Arugula + Caramelized Onions + Brioche Bun + Roasted Garlic Aioli

Roasted Meatball Parm 15

Meatballs + Pomodoro Sauce + Fresh Mozzarella + Basil

Ahi Tuna Tacos 17

Sesame Crusted Seared Ahi Tuna + Pickled Red Onion + Avocado + Sesame Seeds + Cilantro + Cucumber Wasabi Aioli

Chicken Parm 16

Fried Chicken + Pomodoro Sauce + Fresh Mozzarella + Basil

Crabcake Sandwich 21

Coleslaw + Lettuce + Tomato + Roasted Garlic Aioli

Bourbon Street Burger 17

Prime Angus Beef Topped With White Cheddar + Bourbon BBQ + Onion Straws + Jalapeños + Cilantro + Scallions + Brioche Bun

KIDS

Penne Alfredo 11

Penne Tomato Sauce 11

Kids 10" Cheese Pizza 11

Add Toppings 2

Chicken Tenders 11

Served with Fries

Kids Cheeseburger 11

Prime Ground beef + White Cheddar
Served with Fries

BEVERAGES

Pepsi Products 3.85

Sweet Tea 3.85

Unsweet Tea 3.85

Coffee 3.85

Espresso 4.5

Cappuccino 6

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