



FONTANA DELLA BARCACCIA

Insalata

(Served Individually)

Insalata Mista del Forno

Artisan greens, house white balsamic lemon vinaigrette fresh cucumber, shaved red onion, caramelized walnuts and shaved ricotta salata (V-G)

La Scelta ~ The Choice

(Choose One)

Rigatoni Pomodoro

Rigatoni, garlic, extra virgin olive oil, crushed tomato sauce, fresh basil (V)

Mezzanine Otero

Pennette, chicken, sundried tomatoes and fresh tarragon in a delicate pink sauce

Pollo Panato

Tender breaded chicken breast, melted mozzarella and fontina, prosciutto, lemon, fresh herbs

Involtini di Melanzane

Fried eggplant, mozzarella, marinara sauce, basil ricotta, extra virgin olive oil (V)

Dolci

Piatto di Dolci Misti

Assorted dessert platters

\$28/per person (plus tax and gratuity)

Forno Bistro | 541 Broadway | Saratoga Springs, NY 12866 | 518.581.2401 | sales@dzrestaurants.com | www.fornobistro.com



FONTANA DI TREVI

Insalata

(Served Individually)

Insalata Mista del Forno

Artisan greens, house white balsamic lemon vinaigrette fresh cucumber, shaved red onion, caramelized walnuts and shaved ricotta salata (V-G)

La Scelta ~ The Choice

(Choose One)

Rigatoni Pomodoro

Rigatoni, garlic, extra virgin olive oil, crushed tomato sauce, fresh basil (V)

Pennette Toscane

Pennette, housemade Italian sausage, roasted eggplant, crushed tomato sauce, fresh basil, diced mozzarella

Pollo Panato

Tender breaded chicken breast, melted mozzarella and fontina, prosciutto, lemon, fresh herbs

Dolci

Piatto di Zeppole

Italian fried doughnuts

\$22/per person (plus tax and gratuity)

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FONTANA DEL TRITONE

Antipasti

(Served Family-Style)

Calamari Fritti

Lightly floured and fried calamari, lemon, marinara sauce

Mozzarella Caprese

Sliced heirloom tomatoes, fresh mozzarella, basil pesto, extra virgin olive oil, sea salt, balsamic reduction, lemon, arugula (V-G)

La Scelta ~ The Choice

Mezzanine Otero

Pennette, chicken, sundried tomatoes, fresh tarragon in a delicate pink sauce

Pennette Toscane

Pennette, housemade Italian sausage, roasted eggplant, tomato sauce, fresh basil, diced mozzarella

Pollo Panato

Tender breaded chicken breast, melted mozzarella and fontina, prosciutto, lemon, fresh herbs

Pesce Arrosto del Giorno

Fresh catch of the day (Add \$5)

Dolci

Piatto di Dolci Misti

Assorted dessert platters

\$45/per person (plus tax and gratuity)

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FONTANA DELLE ANFORE

Antipasti

(Served Family-Style)

Antipasto Del Forno

Chef selected assortment of caprese, calamari fritti, arancini, four cheese focaccia and salumi

Insalata

Insalata Mista del Forno

Artisan greens, house white balsamic lemon vinaigrette fresh cucumber, shaved red onion, caramelized walnuts and shaved ricotta salata (V-G)

La Scelta ~ The Choice

Mezzanine Otero

Pennette, chicken, sundried tomatoes, fresh tarragon in a delicate pink sauce

Involtini di Melanzane

Fried eggplant, mozzarella, marinara sauce, basil ricotta, extra virgin olive oil (V)

Agnello

Oven roasted rack of lamb, parsnip puree, cranberry mostarda (G)

Pesce Arrosto del Giorno

Fresh catch of the day (Add \$5)

Dolci

Piatto di Dolci Misti - Assorted dessert platters

\$55/per person (plus tax and gratuity)

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FONTANA DEL MORO

Antipasti

(Served Family-Style)

Antipasto Del Forno

Chef selected assortment of caprese, calamari fritti, arancini, four cheese focaccia and salumi

Insalata

(Choose One)

Insalata Mista del Forno

Artisan greens, house white balsamic lemon vinaigrette fresh cucumber, shaved red onion, caramelized walnuts and shaved ricotta salata (V-G)

Insalata Cesare

Romaine hearts, caesar dressing, blistered cherry tomatoes, anchovies, parmigiano crisp (G)

La Scelta ~ The Choice

Mezzanine Otero

Pennette, chicken, sundried tomatoes, fresh tarragon in a delicate pink sauce

Vongole

Linguine, sautéed littleneck clams, guanciale, peperoncino, garlic, extra virgin olive oil, white wine

Bistecca del Giorno

Steak of the day

Agnello

Oven roasted rack of lamb, couscous salad, rosemary balsamic glaze

Pesce Arrosto del Giorno

Fresh catch of the day

Dolci

Piatto di Dolci Misti

Assorted dessert platters

\$67/per person (plus tax and gratuity)