

FORNO BISTRO

FONTANA DELLA ANFORE

ANTIPASTI

PICCOLO ANTIPASTI

Seasonal Bruschetta, Arancini

INSALATA

PLEASE SELECT ONE

DELLA CASA

Little Leaf Farm greens, cucumber, red onion, tomato confit, white balsamic lemon vinaigrette

CESARE

Romaine hearts, Caesar dressing, blistered tomatoes, Grana Padano crisp

ENTREE

SELECT THREE OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

MEZZANINE OTERO

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

POLLO BRUSCHETTA

Tender breaded chicken breast, melted mozzarella and fontina, diced tomato, basil, arugula

PENNE POMODORO

Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil

PASTA VEGETALI

Seasonal preparation

INVOLTINI DI MELANZANE

Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella and marinara sauce

PESCE DEL GIORNO

Fresh catch of the day +

DOLCI

ZEPPOLE

Italian sugar doughnuts

+ Additional charge per order

FORNO BISTRO

FONTANA DELLA MORO

ANTIPASTI

GRANDE ANTIPASTI

Seasonal Bruschetta, Meatballs, & Arancini

INSALATA

PLEASE SELECT ONE

DELLA CASA

Little Leaf Farm greens, cucumber, red onion, tomato confit, white balsamic lemon vinaigrette

CESARE

Romaine hearts, Caesar dressing, blistered tomatoes, Grana Padano crisp

ENTREE

SELECT FOUR OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

MEZZANINE OTERO

Penne, 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

POLLO BRUSCHETTA

Tender breaded chicken breast, melted mozzarella and fontina, diced tomato, basil, arugula

PENNE POMODORO

Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil

PASTA VEGETALI

Seasonal preparation

PASTA DI PALERMO

Linguine, shrimp, roasted tomatoes, lemon-sherry cream

INVOLTINI DI MELANZANE

Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella and marinara sauce

BISTECCA

Steak of the day (served medium rare) +

PESCE DEL GIORNO

Fresh catch of the day +

DOLCI

ZEPPOLE & CANNOLI

Italian sugar doughnuts and house-made cannolis with ricotta, rum & chocolate

+ Additional charge per order

FORNO BISTRO

GRAN PARADISO

ANTIPASTI

ARANCINI

House-made fried tomato rice balls, marinara sauce

PIADINA

Chef-selected flatbread

TORTE DI GRANCHIO

Wood-fired crab cakes, cherry pepper remoulade, honey-balsamic tomato confit

INSALATA

CESARE

Romaine hearts, Caesar dressing, blistered tomatoes, Grana Padano crisp

ENTREE

SELECT FOUR OPTIONS FOR YOUR GUESTS TO CHOOSE FROM

PASTA ALLA PANNA

Linguine, shrimp, artichokes, spinach, blistered tomatoes, sherry cream

COSTOLETTE BRASATE

Red wine braised short ribs, wild mushroom demi-glace

PASTA VEGETALI

Seasonal preparation

BISTECCA

Steak of the day (served medium rare) +

PESCE DEL GIORNO

Fresh catch of the day +

DOLCI

ZEPPOLE & CANNOLI

Italian sugar doughnuts and house-made cannolis with ricotta, rum & chocolate

+ Additional charge per order