

PRANZO

ITALIAN STYLE BRUNCH



BRUNCH ITEMS

Affettato Misto 19.00

Thin slices of Parma prosciutto, Italian salami & dried bresola coupled with aged Asiago and Pecorino Toscano cheeses

Salsiccia e Fagioli 18.00

Grilled sweet Italian sausage with cannellini and borlotti beans

Frittata 18.00

Traditional Pranzo dish of scrambled eggs to include your choice/s of spinach, pepper, shitake oyster mushrooms or burrata

Salmone Affumicato 18.00

Poached eggs on a bed of sauteed baby spinach served with Scottish smoked salmon

Tortino 18.00

"Il Fornio" toasted bread, layered with buffalo mozzarella, sliced roma tomatoes, two braised eggs and crispy panchetta

Strapazzata 18.00

Toasted "Il Fornio" bolla loaf covered with scrambled eggs and melted mild Taleggio cheese from Lombardy, accompanied with "Alto Adige" speck (cured ham)

INSALATE

Insalata Di Mare 18.00

Shrimp, clams, calamari and roasted peppers tossed with extra virgin oil and lemon garnished with fresh greens

Insalata Di Gamberi 18.00

Tiger shrimp, cannellini beans and tomatoes tossed with shallots, extra virgin oil and lemon

Burrata 18.00

Soft creamy cheese, served with roasted beets, pistachio nuts, cucumber, aged balsamic dressing

Insalata di Pollo 22.00

Grilled chicken breast, zucchini, mozzarella fresh tomato mixed greens, balsamic dressing

Insalata Divino 18.00

Baby spinach leaves tossed in light lemon dressing topped with crumbled goat cheese, diced roma tomatoes & roasted pine nuts

PIZZA

Margherita 16.00

Fresh light tomato sauce with basil and mozzarella

Siciliana 17.00

Zesty sauce of tomatoes and anchovies topped with olives, capers and mozzarella

Ortolana 18.00

Fresh tomato sauce topped with grilled seasonal vegetables

Capricciosa 19.00

Tomato sauce with artichokes, mushrooms and ham topped with fresh mozzarella

Funghi 18.00

Fresh mushrooms over tomato sauce topped with mozzarella

PASTA

Capellini All'Ortolana 19.00

Angel hair pasta in a tomato sauce with fresh seasonal vegetables

Penne Al Pomodoro 17.00

Penne in a tomato and basil sauce

Ravioli Zucchine 21.00

Freshly prepared pasta filled with ricotta cheese and spinach topped with fresh zucchini sauce

Tagliatelle Al Ragu 21.00

Finely diced chicken, mixed vegetables and tomatoes

Fusilli Alla Bolognese 21.00

Fusilli pasta tossed with a light ragu sauce of veal and beef

Rigatoni Spinaci 22.00

Short tube pasta with diced chicken, mushrooms in a blended spinach sauce

PIATTI DEL GIORNO

Tramezzino Di Salmone 26.00

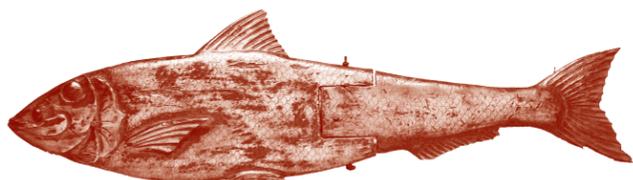
Fresh baked salmon with light lemon caper sauce, served with tomato, swish chard and roasted potatoes.

Pollo All Limone 24.00

Grilled chicken breast in a light lemon and caper sauce served with roasted potatoes and swish chard

Pesce Bianco 27.00

Baked white fish served with a lemon and caper sauce, swiss chard, broccoli, fresh tomato and basil





 **DIVINO** 