

PRANZO
ITALIAN STYLE BRUNCH

DIVINO

BRUNCH ITEMS

Affettato Misto 29.00

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

Salsiccia e Fagioli 28.00

Grilled sweet Italian sausage with cannellini and borlotti beans

Frittata 28.00

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

Salmone Affumicato 29.00

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

Tortino 29.00

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

Strapazzata 29.00

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 28.00

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

Insalata Di Gamberi 28.00

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

Burrata 27.00

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

Insalata di Pollo 32.00

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

Insalata Divino 24.00

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

PIZZA

Margherita 25.00

Fresh light tomato sauce with basil and mozzarella

Siciliana 26.00

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

Ortolana 27.00

Fresh tomato sauce topped with grilled seasonal vegetables

Capricciosa 27.00

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

Funghi 26.00

Fresh mushrooms over tomato sauce topped with mozzarella

PASTA

Capellini All'Ortolana 29.00

Angel hair pasta in a tomato sauce with fresh seasonal vegetables

Penne Al Pomodoro 27.00

Penne in a tomato and basil sauce

Ravioli Zucchine 35.00

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

Tagliatelle Al Ragu 29.00

Finely diced chicken, mixed vegetables and tomatoes

Fusilli Alla Bolognese 32.00

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

Rigatoni Spinaci 32.00

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

PIATTI DEL GIORNO

Tramezzino Di Salmone 38.00

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

Pollo All Limone 35.00

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

Pesce Bianco 37.00

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

