

ANTIPASTI

Truffle Fries - Deep-fried shoestring potatoes, tossed with fresh herbs, grated parmesan cheese and imported white truffle oil. Like no fries you've ever had! **7**

Antipasto Italiano - A delicious array of imported cured meats (salumi), accompanied with a unique assortment of marinated olives and a fresh arugula salad. **10**

Boccino - (Small Bocce Balls) Our secret family recipe for meatballs that are hand-made daily. Made of fresh pork and beef with a proprietary blend of spices and seasonings that we pan-sear to perfection and serve them with our fresh marinara sauce. **8**

Seared Ahi Tuna Crostini - Grilled baguette points topped with olive tapenade and seared slices of Ahi tuna. Beautifully accompanied with a drizzle of Meyer Lemon Garlic Aioli. **9**

Gnocchi alla Romana - Three disks of classic roman gnocchi, made of semolina flour and served warm and individually topped with brown butter sage sauce. **9**



SOUPS AND SALADS

All of our soups and dressings are made right here using only the most local, best quality ingredients. You may add grilled chicken breast or shrimp to your salad for an additional charge.

Soup di Giorno - This soup is chef-inspired and made fresh daily. Please ask your server what soup we are serving today! Cup **3** Bowl **6**

Forno Vecchio's House Salad - Our custom blend of baby greens tossed in our house-made honey-balsamic dressing, topped with dried cranberries and toasted almonds. **8** Half Salad **5**

Classic Caesar - Fresh romaine lettuce tossed with house-made family dressing, garlic croutons, and hand-grated parmesan cheese. **8** Half Salad **5** or with grilled chicken breast **12**

Italian Wedge - Baby iceberg lettuce cut in half and topped with crispy pancetta, crumbled Gorgonzola cheese, caramelized onions, and our own house-made gorgonzola dressing. **9** Half Salad **6**

Spinach Salad - Fresh spinach with candied hazelnuts, asian pears, crumbled goat cheese, tossed with house made citrus vinaigrette. **8**

PASTA & ENTREES

Our pasta is made fresh daily in-house using only the highest quality semolina flour and fresh eggs. Truly a one-of-a-kind!

House-made Porcini Agnolotti - Our signature fresh pasta dough filled with a mixture of mascarpone, parmesan cheese, and porcini mushrooms. Served with a creamy sweet marsala sauce and fresh grape tomatoes (v) **20**

Roasted Butternut Squash Risotto - Our traditional Arborio rice, slow cooked with vegetable stock, studded with vanilla beans, and topped with diced golden roasted butternut squash. (v) **17**

Fettucini Bolognese - Tomato-based sauce loaded with stewed beef, pork, and fresh minced vegetables cooked down into a rich, hearty sauce. It is served over house-made fettucini pasta. **17**

Yukon Gold Potato Gnocchi - Fresh house-made potato dumpling pasta accompanied by fresh chanterelle mushrooms, crisp Molinari pancetta, and finished with a splash of sherry. (v optional) **19**

Filo Wrapped Salmon - Fresh salmon filet wrapped in a delicate filo pastry, baked and served over sauteed spinach and our white wine sauce. **18**

Lasagna - House-made pasta noodles layered with rich bolognese and creamy Béchamel sauces. **16**

Grilled Lamb Rack - Crusted with fresh herbs and grilled to medium, served with roasted root vegetables, caramelized brussels sprouts and balsamic glazed cipollini onion. **24**

Lemon Olive Chicken - Pan seared chicken breasts topped with a green olive tapenade and preserved lemons, served with our signature house made taglierini pasta and seasonal vegetables. **19**

Pan Seared Halibut - Fresh filet of halibut pan seared, deep fried polenta, braised swiss chard, pine nuts and a red wine butter sauce. **24**

Birra Braised Pork Shanks - Pork Shanks braised in beer, served with rich cannellini bean "stew" with pancetta and arugula. **20**