



Antipasti

Nonna's Summer Roll \$10

Three thinly sliced zucchini rolls stuffed with goat cheese and a slice of prosciutto

Grilled Calamari * \$10

Tossed in EVOO, lemon pepper, and fresh lemon

Sicilian Calamari \$14

Fried Calamari with a fradiablo sauce in an edible bowl

Pulp De Giovanni* \$13

Marinated octopus with EVOO and fresh lemon served cold

Shrimp Cocktail* \$12

Four Jumbo Shrimp served with house made cocktail sauce

Eggplant Rollintini \$7

Fried eggplants stuffed with fresh ricotta, drizzled in our signature tomato sauce

Fornarelli's Chef's Selection Antipasto \$20

Bellissima Piatto \$15

Avacado, Prosciutto sliced thin with Burrata, and a bed of sliced tomatoes

Caprese \$10

Fresh mozzarella with sliced tomatoes, basil, EVOO and a balsamic drizzle

Meatballs \$10

Three of our famous meatballs over ricotta cheese and our house made sunday gravy sauce

Insalata

Insalata Della Casa (House Salad) S \$5 L \$8

Insalata Caesar S \$7 L \$10

Fornarelli's Ahi Tuna Salad \$16

Sushi grade sesame seared tuna, mixed greens, Avacado, red onion, cherry tomato, crispy wontons, with Sesami ginger dressing

Italian Chopped Salad \$11

Romaine lettuce, red cabbage, chickpeas, cherry tomatoes, beats in a red wine vinaigrette

Rinfrescante Salad \$13

Arugula mixed greens, watermelon, cucumber, goat cheese, mint in an herb vinaigrette

Add (Chicken \$5) (Anchovies \$2) (Salmon \$7) (Grilled Shrimp \$3) (Tuna \$9)

Ravioli

All Ravioli are House Made

Lobster \$22

Lobster ravioli in a tomato vodka sauce

Artichoke and Spinach \$20

Spinach and artichoke in a gorgonzola cream

Meat \$18

Beef, spinach with a bit of ricotta for love in our famous sunday gravy sauce

Butternut \$18

Fresh butternut served in an elegant white wine sage sauce

Chicken & Roasted Garlic \$18

Served in a light garlic cream sauce

Cheese \$15

Filled with ricotta, spinach, in a cherry tomato cream sauce

Specialty Pastas

Arugula Pasta with Shrimp \$26

Fresh Arugula Pasta, in a light lemon cream sauce, with 5 Shrimp

Giovanni's Special Pasta \$24

Garlic roasted tomato sauce with orecchiette pasta, hot sausage, and Burrata on top

Josephine's Pasta \$22

Basil leaves, pine nuts, asparagus, garlic, Parmesan cheese, EVOO, with a dollop of ricotta on top
Add Chix \$4 Add shrimp \$7

Orecchiette alla Barese \$18

Ear shaped pasta with sausage and broccoli rabe

Spaghetti and Meatballs \$18

House made meatballs over spaghetti with our house made sunday gravy sauce

Pasta Primavera \$17

Penne pasta with a medley of vegetables in a Parmesan aioli

Entrees

All Entrees Served With Chef's Choice Vegetable of the

Polenta

Lemon Chicken \$18

Egg battered chicken breasts in a lemon, butter, white wine sauce served over polenta

Chicken Scampi \$24

Sautéed Chicken breast in a white wine, garlic, butter sauce, with a vegetable medley served over pasta

Louigi's Chicken \$28

Two pieces of grilled chicken breast topped with roasted red peppers and goat cheese, with a bed of broccoli rabe

Chicken Piccata \$18

Sautéed Chicken breasts with artichoke and capers in a lemon white wine sauce served with risotto

Chicken Marsala \$18

Sautéed chicken with a light creamy mushroom Marsala wine sauce served over risotto

Vitello

Veal Piccata \$24

Sautéed veal cutlets with artichoke and capers in a lemon white wine sauce served over polenta

Veal Marsala \$24

Golden brown veal cutlets in a light creamy mushroom Marsala wine sauce served with risotto

Veal Saltimboca \$24

Sautéed Veal Cutlets topped with prosciutto and mozzarella in a sage Marsala wine sauce served with risotto

Bisteca

Lombata Di Manzo* \$30

Farm to Table 16 oz ny strip grilled and served with roasted potatoes

Pesce

Tuna Speciale \$28

Ahi Tuna seared with sesame seeds, mango salsa, vegetable fried rice

Salmon Florentine \$26

Grilled salmon over sliced tomatoes and spinach served with risotto

*Thoroughly cooking meats, poultry, seafood or eggs reduces the risk of foodborne illness.