



## Antipasti

### Meatballs \$10

Three of our famous meatballs over ricotta cheese and our house-made Sunday gravy sauce (Chicken/Beef/Pork)

### Grilled Calamari \$10

Tossed in EVOO, lemon pepper, and fresh lemon

### Sicilian Calamari \$14

Fried calamari with a fradiabolo sauce in an edible bowl

### Caprese \$10

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

### Fried Shrimp \$15

10 Delicious golden fried shrimp, tossed in lemon pepper seasoning served with our homemade cocktail sauce

### Eggplant Rollintini \$7

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

### Bracciole \$10

One beef bracciole, stuffed with fresh parsley, garlic, cheese, topped with our home made tomato sauce

### Veal Rollintini \$15

Two tender pieces of thinly sliced veal stuffed with prosciutto, ricotta, mozzarella and herbs

### Pulp De Giovanni \$13

Marinated octopus with EVOO and fresh lemon served cold

### Fried Mozzarella \$6

### Arancini Balls \$7

## Insalata

### Insalata Della Casa (House Salad) Sm \$5 / Lg \$8

### Insalata Casesar Sm \$7 / Lg \$10

### Sunset Salad \$10

Arugula/Mixed greens, beats, pine nuts, goat cheese, fresh orange, blood orange vingarette.

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

## Zupa

**Pasta Fagoli \$5 | Escarole and bean \$5 | (Soup de jour) Bowl: \$7**

## Ravioli

All Ravioli are house-made

### Chicken & Roasted Garlic \$18

Served in a light garlic cream sauce

### Beef \$18

Beef, spinach and ricotta in our famous Sunday gravy sauce

### Artichoke & Spinach \$20

Spinach and artichoke in a goronzola cream sauce

### Butternut \$18

Fresh butternut squash served in a white wine sage sauce

### Cheese \$15

Filled with ricotta and spinach in a cherry tomato cream sauce

### Short Rib \$20

Tender Short Rib beef, topped with our Bolognese sauce

### Lobster \$22

Lobster ravioli in a tomato vodka sauce

## Dessert

\$7

### Lemoncelle Cake | Tiramisu | Gelato

### Affugato (+\$3) | Sorbettos

### Espresso \$3

### Cappuccino \$5

## Specialty Pastas

### Spaghetti and Meatballs \$18

House-made meatballs over spaghetti with our house-made Sunday gravy sauce

### Bracciole with Rigatoni \$23

Thin sliced top round beef rolled beef stuffed with herbs and cheeses, slowly cooked in our homemade gravy sauce served over a bed of rigatoni

### Pappardelle Bolognese \$21

Pappardelle pasta in our Italian ragout tomato sauce

### Shrimp Scampi \$26

Sautéed shrimp, with mixed vegetables, in a light lemony scampi sauce, served with linguini

### Orecchiette ala Barese \$18

Ear shaped pasta with sausage and broccoli rabe

## Entrees

All Entrees served with Chef's choice of Vegetable of the Day

### Pollo

### Lemon Chicken \$18

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

### Chicken Piccata \$18

Sautéed chicken breast with artichoke and capers in a lemon white wine sauce served with risotto

### Chicken Parmesan 2.0 \$20

Two chicken cutlets with our homemade Vodka sauce, topped with mozzarella, pasta, side of veggie

### Angelinas Chicken \$24

Sautéed chicken breasts in a sherry wine sauce, with asparagus, mushrooms and red peppers, served over a bed of pasta

### Vitello

### Veal Saltimboca \$24

Sautéed veal cutlets topped with prosciutto and mozzarella in a sage marsala wine sauce served over risotto

### 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 with a light creamy mushroom marsala wine sauce served over risotto

### Veal Rollintini \$25

Tender veal cutlets stuffed with prosciutto, cheese and herbs, over a bed of capellini pasta with our house made meat sauces

### Pesce

### Salmon Florentine \$26

Grilled salmon over sliced tomatoes and spinach served with risotto

### Frutti Di Marre \$38

Lobster tail, scallops, and clams over linguine (Red, white, or fradiabolo sauce)

### Tuna Limone \$26

Ahi tuna steak seared with a light lemon cream sauce, capers, side of veggie with a side of risotto

## Juanito's Corner

### Tacos \$4 each | 3 for \$10 | 5 for \$15

Your Choice of Chicken/Beef/Pork/Fish with corn tortillas, fresh pico de gallo, green and red salsa

### Quesadillas \$10

Chicken/Beef/Pork/Cheese

### Cemitas Sandwich \$12

Fresh bread, mayonnaise, refried beans, oaxaca cheese, avocado, pickled jalapeños, chipotle, onion.

Choice of Chicken/Pork/Beef Cutlet

### Taco Salad \$11

Mixed greens, avocado, corn, pico de gallo, sour cream, mixed cheese.

### Choice of Ground Beef \$4/Chicken \$5/Shrimp \$3

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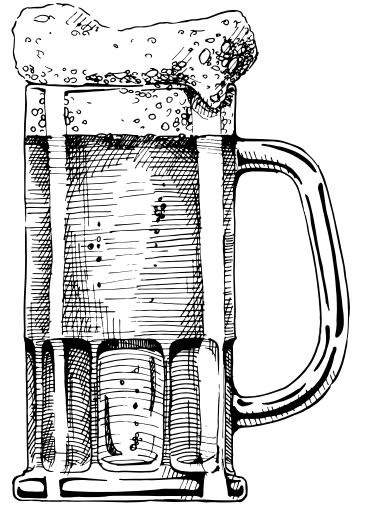
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Fornarelli's Ristorante & Bar



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*Wine*  
g/btl

- HOUSE (WHITE) \$6/\$25**
- RAPIDO (PINOT GRIGIO) \$7/\$25**
- CHATEU ST.MICHELL (CHARDONNAY) \$8/\$30**
- SAN MATTEO (GAVI) \$8/\$30**
- DANCING BULL (SAUV. BLANC) \$8/\$28**
- LA MARCA (PROSECCO) \$9/\$30**
- PRIMA PERLA (ROSE PROSECCO) \$8/\$28**
- HOUSE (RED) \$6/\$25**
- HANGTIME (PINOT NOIR) \$8/\$30**
- BENZINGER (MERLOT) \$9/\$34**
- GOUGUNHEIM (MALBEC) \$8/\$32**
- CASENTINO "THE CAB" (CABERNE) \$10/\$32**
- L'OCA CIUCA (CHIANTI) \$8/\$36**
- FATTORIA DEL CERRO (CHIANTI) \$8/\$32**
- PALAZZO MAFFEI (VALPOLICELLA) \$10/\$36**
- FANTINI DI ABRUZZO(MONTEPULCIANO) \$8/\$32**
- BARBARA VASARI OLD VINES (MONTEPULCIANO) \$11/\$40**

*RTDs*  
Ready To Drink

- CORONA HARD SELTZER \$5**
- BEACH STREET VODKA SODA \$7**  
**(CRANBERRY SPLASH / COASTAL LIME)**
- WILLIE'S SUPER BREW \$6**
- CARDINAL MAUI MULE \$8**

*Aqua*

- San Pelligrino (750ml) \$6**
- Aqua Pana (750 ml) \$6**



*Beer*

- PERONI (DRAFT) \$6**
- ALLAGASH WHITE (DRAFT) \$7**
- VOO DOO RANGER HAZY IPA (DRAFT) \$7**
- FIRESTONE WALKER**
- MERLIN COCONUT STOUT (DRAFT) \$8**
- MODELO (CAN) \$4**
- 2 ROADS HONEY SPOT IPA (CAN) \$5**
- BAD SONS DOOBIOUS IPA (CAN) \$7**
- ACE PINEAPPLE CIDER (CAN) \$6**

*Cocktails*

- Watermelon Margarita \$10**  
Cimarron Tequila, Fresh Watermelon Juice, Fresh Lime Juice, Agave
- Cucumber Cooler \$9**  
Gin, Fresh Cucumber Juice, Rinomato Bianco, Seltzer
- Mint Mojito \$9**  
Rum, Fresh Mint, Lemon, Simple Syrup, Soda
- Basil Mojito \$9**  
Rum, Fresh Basil, Lime, Simple Syrup, Soda
- White Sangria Spritz \$8**  
White Wine, Fruit, Soda
- Red Sangria Spritz \$8**  
Red Wine, Fruit, Soda
- Mediterranean Mule \$10**  
Fig Vodka, Mint, Lime, Ginger Beer
- Tito's & Pelli \$9**  
Tito's Vodka & San Pelligrino Water
- Sgroppino \$10**  
Lemon Sorbet, ice cold Infuse Lemon Vodka, topped with Prosecco
- Frozen Cocktail of the Week \$8**  
Ask your server for details



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