

## SALADS

1/2 Tray = 6-9 servings  
Full Tray = 10-12 servings

### MISTA

Mixed greens, tomatoes, cucumber with a white balsamic honey vinaigrette

1/2 Tray: \$43.00  
Full Tray: \$86.00

### ROMA

Mixed greens, goat's cheese, toasted walnuts, sweet drop peppers, balsamic vinaigrette

1/2 Tray: \$49.00  
Full Tray: \$98.00

### CAESAR

Crisp romaine, creamy caesar dressing, parmesan & croutons

1/2 Tray: \$55.00  
Full Tray: \$110.00

### PLANT-BASED AVOCADO

#### CASHEW CAESAR

Crispy romaine with an avocado, cashew, lemon based dressing topped with our own plant-based parmesan cheese

1/2 Tray: \$60.00  
Full Tray: \$120.00

#### ADD-ONS TO SALADS:

Salmon (\$12.95/piece), Chicken (\$7.50/piece), Bacon (\$3.00/serving), Shrimp (\$8.00/4 pieces), Anchovies (\$2.10/serving)

## SANDWICHES

### CHICKEN PARM SANDWICH

Breaded chicken breast, tomato sauce, mozzarella & parmesan on an italian bun

\$17.00 each

### MEATBALL SANDWICH

House-made, wood-oven baked beef & ricotta meatballs, pomodoro sauce, & mozzarella on an italian bun

\$18.00 each

### SIENNA SANDWICH

Capicola, spicy salami, prosciutto, lettuce, tomato & roasted garlic aioli on an italian bun

\$17.00 each

## SIDES

1/2 Tray = 6-9 servings  
Full Tray = 10-12 servings

### Vegetables -

Carrots and/or Broccoli - \$48.00/ \$96.00

Garlic Mashed Potatoes - \$48.00/ \$96.00

Roasted Potatoes - \$43.00/ \$86.00

Fingerling Potatoes - \$43.00/ \$86.00

## PIZZAS

### INDIVIDUALIZED PIZZAS (4 SLICES)

\$16.00 each pizza

Tomato sauce, mozzarella and your choice of 2 toppings:

bacon, Italian ham, Italian sausage, prosciutto, spicy salami, pepperoni, chicken, mushrooms, peppers, onions, sliced tomatoes, pineapple, olives

### INDIVIDUALIZED PLANT-BASED PIZZAS (4 SLICES)

\$17.00 each pizza

Tomato sauce, plant-based mozzarella and 2 toppings:

plant-based sausage, plant-based Heura chicken, plant-based pepperoni, plant-based gluten-free meatballs, smoked carrot, mushrooms, peppers, onions, sliced tomatoes, pineapple, olives

Substitute for Gluten-Free Crust: \$6.00

## DESSERTS

### TIRAMISU

House-made with layers of coffee & liqueur soaked biscuits & mascarpone cheese

\$85.00 (16 pieces)

### CARROT CAKE

With raisins, toasted coconut, chopped walnuts, and spices layered with cream cheese icing

\$55.00 (14 pieces)

### CHEESECAKE

New York style with blueberry compote

\$55.00 (14 pieces)

# IL FORNELLO

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## CATERING MENU



## COLD APPETIZERS

1/2 Tray = 6-9 servings  
Full Tray = 10-12 servings

### ANTIPASTO PLATTER

Prosciutto, spicy salami, asiago, grana padano, warm olives, crostini  
1/2 Platter (8 portions): \$50.00  
Full Platter (16 portions): \$100.00

### OLIVE ASSORTMENT

Warm mixed olives with garlic & chillies \$26.50

## HOT APPETIZERS

1/2 Tray = 6-9 servings  
Full Tray = 10-12 servings

### CALAMARI FRITTI

Crispy fried calamari with lemon caper aioli & marinara sauce  
1/2 Tray: \$54.50  
Full Tray: \$109.00

### ARANCINI

Arborio rice balls filled with mushrooms & parmesan, fried then finished with grated pecorino, served with marinara sauce  
\$54.50 for 20 pieces

### MEATBALLS

House-made, wood-oven baked beef & ricotta meatballs, pomodoro sauce, ricotta, basil  
\$48.50 for 30 pieces

### PLANT-BASED ARANCINI (GLUTEN FREE)

Classic Italian rice balls stuffed with plant-based mozzarella, peas, baked & served with marinara sauce  
\$54.50 for 20 pieces

### GARLIC BREAD

without cheese - \$3.00 per piece  
with mozzarella - \$3.50 per piece  
with plant-based mozzarella - \$3.50 per piece

### BREAD LOAF

Warmed  
\$5.50 / loaf

## PASTA TRAYS

1/2 Tray = 6-9 servings  
Full Tray = 10-12 servings

### PENNE CAPRI

Grilled chicken, mushrooms, spinach, olive oil, cherry tomatoes, white wine, garlic, parmesan  
\$55.00/ \$110.00

### RIGATONI BOLOGNESE

Tomato & beef bolognese sauce  
\$55.00/ \$110.00

### SPAGHETTI & TOMATO SAUCE

Our house-made tomato sauce, fresh basil  
\$43.00/ \$86.00

### SPICY PENNE

Spicy tomato sauce, garlic, chillies  
\$43.00/ \$86.00

### GNOCCHI ASIAGO

House-made gnocchi with asiago cream sauce, spinach & crispy shallots  
\$60.00/ \$120.00

### SPAGHETTI & MEATBALLS

House-made beef & ricotta meatballs, tomato sauce  
\$55.00/ \$110.00

### FETTUCINE ALFREDO

White wine, cream & butter sauce, parmesan, fresh chives  
\$48.00/ \$96.00

### LINGUINE POLLO PESTO

Grilled chicken, pesto, cream, cherry tomatoes  
\$55.00/ \$110.00

### RIGATONI FUNGHI

Wild mushrooms, parmesan, cream sauce  
\$55.00/ \$110.00

### PENNE ALLA VODKA

Tomato & cream vodka sauce with cherry tomatoes & fresh chives  
\$48.00/ \$96.00

### BUTTERNUT SQUASH RAVIOLI

Ricotta & squash filled ravioli in a parmesan, squash cream sauce, wilted spinach, crispy sage  
\$60.00/ \$120.00

### MEAT LASAGNA

Layered with bolognese sauce, mozzarella, bechamel, tomato sauce  
\$60.00/ \$120.00

## PLANT-BASED PASTA TRAYS

1/2 Tray = 6-9 servings  
Full Tray = 10-12 servings

### PLANT-BASED RIGATONI BOLOGNESE

Lentil & mushroom bolognese sauce  
\$55.00/ \$110.00

### PLANT-BASED PENNE ALLA NORMA

Eggplant, cherry tomatoes, chillies, garlic, red wine, tomato sauce  
\$51.00/ \$102.00

### PLANT-BASED SPAGHETTI CAPRI

Wild mushrooms, spinach, tomato, olive oil, garlic, plant-based parmesan  
\$51.00/ \$102.00

### PLANT-BASED RIGATONI SALSIICCIA

Tomato sauce, pinto bean fennel sausage, baby kale, finished with cashew cream sauce  
\$55.00/ \$110.00

### PLANT-BASED PESTO SPAGHETTI

With pesto, cherry tomatoes & vegetables  
\$55.00/ \$110.00

### PLANT-BASED LASAGNA

Layered with plant-based bolognese, bechamel & mozzarella  
\$73.00/ \$146.00

## MAINS

1/2 Tray = 6-9 servings  
Full Tray = 10-12 servings

### CHICKEN PARMIGIANA (PER PIECE)

Breaded chicken breast, topped with tomato sauce, mozzarella & parmesan  
\$15.00 per piece

### CHICKEN ASIAGO (PER PIECE)

Chicken breast stuffed with asiago, spinach & caramelized onions with honey mustard cream sauce  
\$17.00 per piece