# L'FORNELLO°

\$54/PERSON

## TO SHARE

## **BRUSCHETTA**

Italian bread toasted with olive oil, garlic, tomatoes, basil

## FIRST COURSE choice of:

#### **INSALATA CESARE**

Crisp romaine, creamy caesar dressing, parmesan, croutons

#### **INSALATA ROMA**

Mixed greens, chèvre, sweety drop peppers, roasted walnuts, balsamic vinaigrette

# SECOND COURSE choice of:

#### ATLANTIC SALMON

Seared Atlantic salmon, roasted potatoes, seasonal vegetables, lemon caper aioli

#### **VEAL SCALOPPINE**

Veal scaloppine, capers, lemon white wine sauce, with roasted potatoes & seasonal vegetables

#### CHICKEN PARMIGIANA

Breaded chicken scaloppine, tomato sauce, mozzarella & parmesan, roasted potatoes & seasonal vegetables

#### PENNE CAPRI

Penne, grilled chicken, mushrooms, spinach, cherry tomatoes, garlic, grana padano

#### FIG PIZZA

Warm prosciutto, honey figs, mascarpone, shaved grana padano, arugula

## DESSERT

brewed coffee, tea + dessert - additional 12.95 cappuccino, espresso, latte + dessert - additional 15.95

#### **CHEESECAKE**

Cheesecake with seasonal compote

#### TIRAMISÙ

Layers of coffee & liqueur soaked biscuits, mascarpone cheese

## CRÈME BRÛLÉE

The traditional creamy egg custard, crunchy caramel glaze