

Il Fornaio

Dear Valued Guests,

Welcome to Il Fornaio Cucina Italiana! Thank you for your interest in our restaurant, as it would be our great pleasure to host you and your guests on your next special occasion. Inside this packet you will find several menu options to choose from as well as detailed information that will assist you in scheduling your event. We are more than happy to help you customize a special menu to fit your event, should you wish to do so.

With our mission to provide our guests with the most authentic experience outside of Italy and our breathtaking views, your guests will surely have a personalized experience to remember.

Please contact us with questions or concerns so that we may assist you in any way possible. We are committed to providing you with exceptional service from the planning to the completion of your event!

Il Fornaio Del Mar and our entire team look forward to accommodating you and all of your guests' needs and desires.

*Grazie Mille,
Lisa Kryczkowski
Event Coordinator
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858-755-9384*

Antipasti Platters

*Tray Passed or Stationed
25 pieces per platter*

****BRUSCHETTA - \$40**

Grilled Ciabatta Bread topped with chopped tomatoes, basil and olive oil.

FUNGHI RIPIENI DI SALSICCIA - \$40

Champignon mushrooms filled with Italian sausage, herbed breadcrumbs, pecorino and parmesan cheeses

(Vegetarian option available) - \$32

CALAMARETTI FRITTI- \$50

Baby squid lightly floured and fried; served with a spicy marinara sauce

**** MARGHERITA FLATBEAD - \$16.75 each serves 12**

Mozzarella, oregano, tomato sauce, basil

SPIEDINO DI POLLO - \$40

Grilled, marinated chicken breast skewers with pepperoncino sauce

SPIENDINO DI POLLO WITH PROSCIUTTO- \$52

Grilled, marinated chicken breast skewers wrapped in Prosciutto

POLPETTINE AL GRANCHIO - \$60

Bite sized crab cakes served with a spicy chef's sauce

****ARANCINI DI FORMAGGIO- \$40**

Saffron risotto balls filled with sweet peas, fontina and parmesan cheese

ARANCINI DI RISO - \$48

Traditional Sicilian risotto balls, filled with meat sauce, sweet peas and Parmesan cheese

GAMBERONI E CAPPESANTE - \$70.00

Prawns and sea scallops, skewers, grilled and drizzled with lemon citronette

SPIEDINI DI SALSICCIA- \$42

Skewers of mild Italian sausages, sweet bell peppers and red onions served with Dijon mustard sauce

CAPPESANTE CON PANCETTA- \$60

Pan-roasted sea scallop with lemon citronette

TONNO CON MELANZANE- \$62

Bite size Seared ahi tuna over pan-fried eggplants with spicy peperoncino sauce and balsamic glaze

SALAME E FORMAGGIO - \$60

Platter of Salame Toscano and assorted cheeses (serves 15 people)

PROSCIUTTO E MELONE- \$58

Fresh melon pieces wrapped with prosciutto

****PARMESAN GELATO - \$58**

24 month aged Parmigiano Reggiano gelato fondue on toasted baguette with hazelnuts and Il Fornaio balsamic glaze

FICHI MASCARPONE E PROSCIUTTO - \$54

Dry figs filled with mascarpone cheese and wrapped in Imported Parma Prosciutto

****SPIEDINI DI CAPRESE- \$48**

Skewers of cherry tomatoes, fresh mozzarella cheese and black Kalamata olives with basil and olive oil

****SPIEDINI ORTOLANA- \$48**

Skewers of garden vegetables; red and yellow sweet bell peppers, cherry tomatoes, broccoli and cauliflower; Served with balsamic vinaigrette

**** VEGETARIAN ANTIPASTI**

Mini Dessert

25 pieces per platter - \$50 each

QUADRATINI DI TIRAMISU

Ladyfingers, rum, mascarpone cheese, espresso and cocoa powder

PROFITEROLES

Cream puffs Baked, filled with chantilly cream and dipped in chocolate sauce

PANNACOTTA LIMONE E VANIGLIA

Baked cream with lemon and vanilla, berries coulis

CANNOLINI SICILIANI

Mini cannoli filled with sheep's milk ricotta, candied orange, bittersweet chocolate and pistachios

SOFFIATO AL CIOCCOLATO

Almond chocolate cake, topped with Nutella hazelnut chocolate

TARTINE AI FRUTTI DI BOSCO (\$60 / 25 pieces)

Mini sweet tarts with wild berries and custard cream

A flat fee will be charged for bringing outside dessert – please inquire

Dinner Menu 1

Il Fornaio fresh baked breads and olive oil

INSALATE

INSALATA DEL FORNAIO

Mixed greens, garlic croutons and shaved Parmigiano; house vinaigrette

SECONDI

PENNE BOSCAIOLA

Imported tube pasta with mushrooms, peas, Parma prosciutto in creamy parmesan sauce

POLLO TOSCANO

Free-range rotisserie chicken seasoned with rosemary; seasonal vegetables and roasted golden Yukon potatoes

PESCE DEL GIORNO

Chef's selection of fresh fish filet with a lemon, butter and caper sauce; served with seasonal vegetables and roasted golden Yukon potatoes

TAGLIATELLE ALLA BOLOGNESE

Pasta ribbons with traditional meat ragu and Parmigiano cheese

DOLCE

TIRAMISU

Classic Venetian 'Tiramisu' lady fingers, rum, Mascarpone, espresso, cocoa powder

MENU PRICE - \$38 PER PERSON

House Coffee Service, Assorted Soft Drinks, Iced Tea/Hot Teas can be added to the menu price for an additional \$3.00 per person

20% Service Charge and 8% State Sales Tax will be added to the menu price

Dinner Menu 2

Il Fornaio fresh baked breads and olive oil

INSALATE

INSALATA CESARINA

Romaine lettuce, parmesan cheese, hard-boiled egg, focaccia croutons; house-made Caesar dressing

INSALATA BIETOLE

Organic red and gold beets with red wine vinegar, wild arugula, Toasted walnuts and Asiago cheese; lemon-olive oil dressing

SECONDI

SALMONE ALLA GRIGLIA

Grilled wild Salmon filet finished in the wood-fired oven topped with extra-virgin olive oil, lemon and parsley vinaigrette; served with roasted golden Yukon potatoes and seasonal vegetables

POLLO AI FUNGHI

Free-range chicken breast topped with sautéed mushroom medley, finished with a white wine and Marsala sauce; served with roasted golden Yukon potatoes

TAGLIATA DI MANZO ALLA TOSCANA

Seared beef tenderloin, sliced over wild baby arugula, shaved parmigiano and balsamic glaze; roasted golden Yukon potatoes

CAPPELLACCI DI NOCI

Ravioli filled with butternut squash and walnuts served with brown butter, Parmesan cream sauce and fresh Sage

DOLCE

SOFFIATO AL CIOCCOLATO

Almond chocolate cake, topped with Nutella hazelnut chocolate

TIRAMISU

Classic Venitian "Tiramisu" lady fingers, rum, Mascarpone, espresso, cocoa powder

MENU PRICE- \$45 PER PERSON

20% Service Charge and 8% State Sales Tax will be added to the menu price

Dinner Menu 3

INSALATE

(Host of Event chooses TWO of the following salads)

CESARINA

Romaine lettuce, Parmigiano, focaccia croutons; house-made Caesar dressing

BIETOLE

Organic red and gold beets with red wine vinegar, wild arugula, toasted walnuts and Asiago cheese; lemon-olive oil dressing

INSALATINA CAPRESE

Mixed Lettuces, Vine-ripened sliced tomatoes, fresh mozzarella and basil; drizzled with basil-infused extra-virgin olive oil

SECONDI

FILETTO AL PEPE ROSA

Filet mignon with pink peppercorn, Dijon mustard and brandy sauce; served with roasted potatoes and broccolini

SCALOPPINE AI FUNGHI

Thinly-pounded veal sautéed with mushroom and dry Marsala wine sauce; served with roasted potatoes

PESCE DEL GIORNO

Chef's selection of fresh fish filet with lemon, butter and caper sauce; served with seasonal vegetables and roasted golden Yukon potatoes

CAPPELLACI DI NOCI

Ravioli filled with butternut squash and walnuts served with a brown butter, Parmesan cream sauce and fresh Sage

POLLO TOSCANO

Free-range chicken seasoned with rosemary; served with sautéed seasonal vegetables and roasted golden Yukon potatoes

DOLCI

TIRAMISU

Classic Venitian "Tiramisu" lady fingers, rum, Mascarpone, espresso, cocoa powder

CANNOLI SICILIANI

Cannoli filled with sheep's milk ricotta, candied orange, chocolate and pistachios

MENU PRICE - \$52 PER PERSON

20% Service Charge and 8% State Sales Tax will be added to the menu price

Del Mar, Chef Menu Uno

ANTIPASTI

ARANCINI FORMAGGIO E BRUSCHETTA

Saffron risotto balls filled with sweet peas, fontina and parmesan cheese and grilled ciabatta bread with garlic rub, fresh tomato and basil oil

INSALATA

INSALATINA CAPRESE

Mix lettuces and vine-ripe tomatoes with fresh mozzarella, basil and oregano

BIETOLE

Organic red and gold beets with red wine vinegar, wild arugula, toasted walnuts and Asiago cheese; lemon-olive oil dressing

SECONDI

POLLO TOSCANO

Free-range chicken seasoned with rosemary; served with sautéed seasonal vegetables and roasted golden Yukon potatoes

TAGLIATA DI MANZO ALLA TOSCANA

Seared beef tenderloin, sliced over wild baby arugula, cherry tomatoes, shaved parmigiano and balsamic glaze; roasted golden Yukon potatoes

BRANZINO MEDITERRANEO

Oven roasted Mediterranean Sea bass with cherry tomatoes, capers and Kalamata olives; served with seasonal vegetables and roasted golden Yukon potatoes

CAPPELLACI DI NOCI

Ravioli filled with butternut squash and walnuts served with a brown butter, Parmesan cream sauce and fresh Sage

DOLCE

SOFFIATO AL CIOCCOLATO

Almond chocolate cake, topped with Nutella hazelnut chocolate

TIRAMISU

Ladyfingers soaked in rum and espresso, layered with mascarpone and topped with a dusting of cocoa powder

MENU PRICE - \$65 PER PERSON

Includes Coffee and Tea Service

20% Service Charge and 8% State Sales Tax will be added to the menu price

Lunch Menu 1

Il Fornaio fresh baked breads and olive oil

PRIMO PIATTO

INSALATA DI POLLO DAL GIARROSTO

Mixed greens, shredded free-range rotisserie chicken breast, Applewood-smoked bacon, shaved Grana Padano cheese, tomatoes, focaccia croutons and house vinaigrette

SALMONE CON SPINACI

Grilled wild salmon over organic baby spinach salad with red onions, mushrooms, toasted walnuts and warm vinaigrette

PENNE PRIMAVERA

Penne pasta, diced tomatoes, zucchini, broccoli, asparagus, extra virgin olive oil, garlic and fresh basil

TAGLIATELLE ALLA BOLOGNESE

Pasta ribbons with traditional meat ragu and Parmigiano cheese

PENNONI ALL VODKA

Large pasta tubes with bacon, vodka-cream-tomato sauce and Grana Padano

DOLCI

TIRAMISU

Classic Venitian "Tiramisu" lady fingers, rum, Mascarpone, espresso, cocoa powder

Includes House Coffee and Iced Tea

MENU PRICE - \$24 PER PERSON

20% Service Charge and 8% State Sales Tax will be added to the menu price

Lunch Menu 2

Il Fornaio fresh baked breads and olive oil

INSALATE O MINESTRE

MINISTRONE DI VERDURE (*vegan*)

Seasonal vegetable soup

INSALATA DEL FORNAIO

Mixed greens, garlic croutons and shaved Parmigiano; house vinaigrette

SECONDI

TAGLIATELLE ALLA BOLOGNESE

Pasta ribbons with traditional meat ragu and Parmigiano cheese

RAVIOLLI ALLA LUCANA

Organic spinach ravioli filled with Italian sausage, ricotta, Grana Padano and fennel; topped with fresh tomatoes, spicy tomato sauce with imported pepperoncino, pecorino pepato cheese and fresh basil

PESCE DEL GIORNO

Chef's selection of fresh fish with butter, lemon and caper sauce; served with seasonal vegetables and roasted golden Yukon potatoes

PETTO DI POLLO AL PEPERONCINI

Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon; served with spicy peperoncino sauce and Tuscan salad

CAPPELLACI DI NOCI

Ravioli filled with butternut squash and walnuts served with brown butter, Parmesan cream sauce and fresh Sage

DOLCI

TIRAMISU

Classic Venitian "Tiramisu" lady fingers, rum, Mascarpone, espresso, cocoa powder

Includes House Coffee and Iced Tea

MENU PRICE - \$30 PER PERSON

20% Service Charge and 8% State Sales Tax will be added to the menu price

Family Style or Buffet Station

\$32 PER PERSON

INSALATE

(Host Selects One Salad)

INSALATA DEL FORNAIO

Mixed greens, garlic croutons and shaved Grana Padano; house vinaigrette

INSALATA DI BIETOLE

Organic red and gold beets with red wine vinegar, wild arugula, toasted walnuts and Asiago cheese; lemon-olive oil dressing

INSALATA CESARINA

Romaine lettuce, parmesan cheese, hard-boiled egg, focaccia croutons, house-made Caesar dressing

PASTA STATION

(Host selects 1 pasta)

PENNE BOSCAIOLA

Tube pasta with mushrooms, peas, Parma prosciutto in creamy Parmesan sauce

CONCHIGLIE AL POLLO

Shell pasta, chicken breast, broccoli, sun-dried tomatoes, pecorino cheese, roasted garlic and white wine

PENNONI ALLA VODKA

Extra-large, slanted tube pasta with bacon, vodka-cream, tomato sauce

BOLOGNESE

Large tube pasta with traditional meat ragu, Parmesan cheese

PENNE PRIMAVERA

Penne pasta, diced tomatoes, zucchini, broccoli, asparagus, extra virgin olive oil, garlic and fresh basil

PIZZA STATION

MARGHERITA PIZZA

Mozzarella, oregano, tomato sauce, basil

FRADIAVOLA

Mozzarella, tomato sauce, Italian sausage, mushrooms, bell peppers, red onions and spicy peperoncino oil

ENTREES

(Additional options available)

POLLO MARSALA

Grilled chicken breast with sautéed mushroom medley; finished in a Marsala sauce; served with roasted potatoes

+ADD DOLCI & COFFEE- \$5.00pp

Il Fornaio Coffee Service and Dolci Station

Buffet Menu

Sample menu, you will customize your menu with your Event Coordinator & Chef

(Minimum of 30 guests and other restrictions may apply)

Frutta Fresca di Stagione

Fresh seasonal fruit display

INSALATE

(host chooses 2)

Insalata di Bietole

*Organic red and gold beets with red wine vinegar, wild arugula, toasted walnuts and Asiago cheese;
lemon-olive oil dressing*

Insalata Del Fornaio

Mixed greens, toasted garlic croutons, shaved Parmesan; house vinaigrette

Insalata Ceasarina

Romaine lettuce, Grana Padano and focaccia croutons; housemade Ceasar Dressing

PASTA STATION

(additional pasta options available)

Penne Boscaiola

Imported tube pasta with Parma prosciutto, sweet peas and mushrooms, in creamy Parmesan sauce

ENTRÉES

(host choose 2)

Pollo ai Funghi

*Free-range chicken breast topped with sauteed mushroom medley, finished with a white wine and
Marsala sauce*

Brasato Al Barbera

Braised beef short ribs with root vegetables and Barbera wine

Salmone alla Griglia

*Grilled wild Salmon filet finished in the wood-fired oven topped with extra-virgin olive oil, lemon
and parsley vinaigrette*

ROASTED POTATOES & SEASONAL VEGATABLES

DOLCI

Assortment of Il Fornaio's fresh baked desserts

Il Fornaio Coffee and Iced Tea Service

MENU PRICE - \$55 PER PERSON

20% Service Charge and 8% State Sales Tax will be added to the menu price

Brunch Menu

PRIMI PIATTI

PIATTO DI FRUTTA FRESCA

Fresh fruit platter to share

SECONDI PIATTI

OMELETTE CON GAMBERETTI E AVOCADO

Rock shrimp and avocado omelet with dry ricotta; served with potatoes and caramelized onions

UOVA CON BRUSCHETTA

Scrambled eggs, served with Il Fornaio Fresh tomato and garlic Bruschetta

WAFFLE ALLA FRUTTA

Warm waffle with fresh strawberries and bananas, soft whipping cream, powdered sugar and pure New England maple syrup

BRUSCHETTA AL SALMONE

Grilled Il Fornaio ciabatta rubbed with garlic and topped with herbed crème fraiche and smoked salmon; drizzled with lemon olive oil, red onions and chives

DOLCE

CHEF SELECTION OF DESSERTS

Includes house coffee service

MENU PRICE - \$25 PER PERSON

AL LA CARTE MIMOSA OPTIONS

Add on a Mimosa Bar to any brunch with the following options:

Individual Mimosa's - \$4.50/Mimosa (minimum of 10)

1 Bottle of Champagne and Carafe of Juice \$40

(Each bottle of champagne and carafe of juice provides 8 -10 Mimosas)

Additional Carafe of Juice \$10

Children's Menu

(12 years and under)

PIZZA PICCOLA

Pizza with tomato sauce and mozzarella

PIZZA PAPERONE

Pizza with tomato sauce, pepperoni, mozzarella cheese

MACCARONI AL FORMAGGIO

Maccaroni and cheddar cheese

PENNE IN BIANCO, POMODORO O BOLOGNESE

Pasta tubes with parmesan cheese, tomato sauce or meat sauce

POLLO PEPITA

Breaded chicken tenders served with French fries

DOLCI

GELATO VANIGLIA

One scoop of Vanilla Ice Cream and Chocolate Sauce

Kids Beverage Included

MENU PRICE - \$15 PER PERSON

Hosted Bar Packages

Full Hosted Bar Packages are available for you and your guests, or a “bar tab” may be used for the duration as well.

Our Event Coordinator will be able to assist you with all of your beverage needs

FULL BAR PACKAGE

SOFT DRINKS
DOMESTIC & PREMIUM BEER
4 VARIETALS HOUSE WINE
CALL LEVEL SPIRITS

PRICING: PER PERSON / HOUR

1st hour: \$26.00 per person
2nd hour: \$18.00 per person
3rd hour: \$12.00 per person

UPGRADE TO PREMIUM LIQUOR FOR AN ADDITIONAL - \$5.00/PER PERSON FOR EACH HOUR

BEER AND WINE PACKAGE

SOFT DRINKS
DOMESTIC & PREMIUM BEER
4 VARIETALS HOUSE WINE

PRICING: PER PERSON/HOUR

1st hour: \$20.00 per person
2nd hour: \$12.00 per person
3rd hour: \$10.00 per person

Artisan Cocktails

*Choose one or more of
our Artisan Cocktails to welcome your guests to your event!*

\$8.00 EACH

All are based on a minimum order of 20 to be prepared

TUSCAN LEMONDE

*Skyy Vodka, fresh lemon juice, Funkin blackberry puree, splash of soda and
served over ice*

BELLINI

Prosecco, organic white peach juice, served in a champagne flute

CUCUMBER COOLER

*Beefeater gin, St. Germain Elderflower liqueur, fresh lime, basil, cucumber and
served over ice*

Finish Your Event Meal with an Italian Specialty!

LIMONCELLO

Caravella Limoncello served chilled

20% Service Charge and 8% Sales Tax will be added to each beverage