

Brunch Menu

COLAZIONE

SPREMUTE E BEVANDE DEL FINE SETTIMANA

Arancia (fresh orange juice) 2.95 small / 3.75 large
Pompelmo (fresh grapefruit juice) 2.95 small / 3.75 large
Leonardo (prosecco wine and strawberry juice) 7.50

Mimosa (prosecco wine and orange juice) 7.50
Bellini (prosecco wine and peach juice) 7.50
Bloody Mary (gin and Il Fornaio bloody mary mix) 5.95

CHEF ESECUTIVO: MAURIZIO MAZZON

CHEF DI CUCINA: GIANNI SPATOLA

DIRETTORE: LINO CHINI

PASTICCERIA

PANE TOSTATO E MARMELLATA 2.95
Basket of toasted Il Fornaio breads, butter and preserves: filone, walnut, raisin

CANNELLA 2.50
Cinnamon twist

TORTA AL CAFFE 2.50
Coffee cake (cinnamon streusel)

BOLLA 2.50
Muffin (bran, pumpkin, blueberry or cranberry-orange)

PASTICCINO 2.50
Scone (raisin, blueberry or lemon pecan)

ZAMPA D'ORSO 2.50
Almond and hazelnut filled pastry topped with toasted almond slices

DANESE 2.50
Pastry filled with sweet cheese or cherry

FRUTTA FRESCA

PIATTO DI FRUTTA 6.50
Mixed seasonal fresh fruit platter

MELONE DI STAGIONE 3.95
Honey dew, cantaloupe, watermelon

BACCHE DI SOTTOBOSCO ALLA CREMA FRESCA 6.95
Seasonal berries with creme fraiche

BEVANDE

Espresso 2.75
Doppio Espresso 3.25
Cappuccino 3.75
Cappuccino con Vov 4.25
Caffè Macchiato 2.75
Caffè Latte 3.75
Café au Lait 3.25
Caffè Mocha 3.75
Caffè Americano 2.50
Caffè Corretto add 1.00
(con grappa, sambuca, brandy)

Cioccolata Calda (hot chocolate) 3.50
Latte Caldo (steamed milk) 2.25
Latte (cold milk) 2.25
Te (herb or black) 2.95
Te Freddo 2.75
Espresso Freddo 2.75
Acqua Minerale (1/2 liter) 3.95
Acqua Minerale (750 ml) 6.95
Limonata Fresca (fresh lemonade) 3.50
Italian Soda (Torani Syrup, soda) 2.50
Cremona (Torani syrup, soda cream) 2.50

(Coffee drinks are available with nonfat milk)

Il Fornaio

Brunch Menu

COLAZIONE

UOVA

Served with potatoes and onions, Il Fornaio filone toast

A PIACERE 6.50

Eggs, any style

DEL FORNAIO CON BRUSCHETTA 7.95

Eggs, any style, a slice of toasted filone bread with chopped tomatoes and basil

CON PANCETTA AFFUMICATA 8.95

Eggs, any style, applewood-smoked bacon

CON SALSICCIA 8.50

Eggs, any style, Italian sausage

UOVA SALUTE (SENZA COLESTEROLO) 7.95

Cholesterol-free eggs with fresh basil, lowfat cottage cheese, seasonal fruit

OMELETTE AI FORMAGGI 8.95

Omelette with fontina, gorgonzola, mozzarella, parmesan cheeses

OMELETTE ALLE VERDURE 8.75

Omelette with asparagus, mushrooms, zucchini, tomatoes, broccoli

OMELETTE ALLA CONTADINA 9.50

Omelette with red onion, applewood-smoked bacon, potatoes, grilled polenta and gorgonzola

SPECIALITÀ

FRITELLE ALLO SCIROPPO D'ACERO 7.50

Pancakes with butter and pure New England maple syrup

TOSTO FRANCESE 8.75

French toast, mascarpone cheese, pure New England maple syrup

CREPELLE ALLA CREMA ACIDA (SENZA BURRO O SALE) 8.50

Thin pancake with fresh strawberries and nonfat yogurt (no butter or salt), New England maple syrup

AVENA CALDA (SENZA COLESTEROLO O SALE) 6.95

Warm Irish cracked-grain oatmeal, fresh berries, cinnamon (no cholesterol or salt)

AVENA ASSORTITA 5.95

Homemade granola with rolled oats, raisins, pine nuts, honey with fresh berries

MANZO SALMISTRATO CON UOVA AFFOGATE 9.50

Italian corned beef hash with fresh herbs, poached eggs and polenta with gorgonzola

UOVA ALLA BENEDETTINA 9.75

Smoked ham, poached eggs and filone bread; cream-parmesan sauce, served with potatoes and onions

PICCOLI ORDINI

Pancetta Affumicata 4.50	Potatoes and Onions 3.95
(applewood-smoked bacon)	
Luganega Sausage 4.50	Polenta con Gorgonzola 2.50