



Fornarelli's Ristorante

COME AS A GUEST, LEAVE AS FAMILY

APPETIZERS

Meatballs – Three house made meatballs over ricotta and mama's gravy

Eggplant Rollitini – Fried eggplant stuffed with fresh ricotta,
drizzled in our signature tomato sauce

Caprese Salad – Fresh mozzarella, sliced tomato, basil, EVOO and a balsamic drizzle

Shrimp Cocktail – Four jumbo shrimp with our house made cocktail sauce

Grilled Calamari – Tossed in EVOO and lemon juice

Antipasto For Two – Chef selection of sliced meats, cheeses and house marinated vegetables

ENTRÉES

Lemon Chicken – Egg battered chicken in a lemon sauce served with polenta

Chicken Picatta – Lemon white wine sauce with capers and artichokes served with risotto

Veal Marsala – Golden brown veal culets in a creamy mushroom
marsala wine sauce served over risotto

Classic Bracciale – Slowly cooked in our signature tomato sauce over rigatoni pasta

Orecchiette alla Barese – Ear shaped pasta with sausage and broccoli rabe in light broth

Filetto di Salmon – Grilled salmon in a lime butter sauce with risotto and asparagus

12 oz Piedmontese NY Stip – With a bourbon and blood orange glaze,
garlic mashed potato and asparagus

Ravioli di Aragosta – Lobster ravioli in a tomato vodka sauce

Shrimp Scampi Ravioli – in scampi cream sauce

Roasted Duck Ravioli – Served in a heavenly mushroom cream sauce

DESSERTS

House made tiramisu

House made cannoli

Fornarelli's Ristorante is proud to be participating in Restaurant Week.

Every dish is made with love.

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illnesses.

