

# *Il Fornaio* CUCINA ITALIANA

## 2023 BIG IDEA CHALLENGE DINNER MENU

Il Fornaio fresh baked bread and extra-virgin olive oil

### **Primi Piatti**

*Choice of the following*

#### **Insalata Cesarina**

Romaine lettuce, Grana Padano and focaccia croutons; housemade Caesar dressing

#### **Minestrone di Verdure**

Seasonal vegetable soup made with vegetable stock

### **Secondi Piatti**

*Choice of the following*

#### **Salmone alla Griglia**

Grilled Norwegian salmon with lemon and extra virgin olive oil; sauteed broccoli rabe and roasted Yukon Gold potatoes

#### **Pollo ai Funghi**

Grilled airline chicken breast, lightly pounded and roasted with mixed mushrooms and marsala wine sauce; roasted tri-colored cauliflower and roasted Yukon Gold potatoes

#### **Fusilloni al Pesto**

Large corkscrew pasta with sundried tomatoes, traditional pesto and cream

#### **Controfiletto ai Ferri**

Grilled New York steak with salmoriglio sauce; asparagus and roasted Yukon Gold potatoes

### **Dolci**

*Choice of the following*

#### **Tiramisu**

Treviso-style tiramisu with ladyfingers soaked in rum and espresso; layered with mascarpone and topped with a dusting of cocoa powder

#### **Cannoli Siciliani**

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

*NOTE: The meal and non-alcoholic beverages are included as a part of your registration.  
Alcoholic beverages will be available for purchase.  
Servers will issue one bar check per table.*