

Fornarelli's Ristorante

ANTIPASTO

Build your own cold antipasto

Fornarelli's house cold antipasto | 29

Chef's selection

Prociutto de parma | 4

Imported Italian ham

Speck prociutto | 4

Smoked imported Italian ham

Hot capocollo | 3

Traditional Italian cold cut

Sopressata | 3

Dried Italian salami

Dried sausage | 3

Mortadella | 3

Italian bologna with black pepper
and pistachios

Stuffed cherry peppers | 2 ea

House stuffed with prosciutto and sharp provolone

Grilled vegetables | 4

An assortment of fresh veggies
cooked over hot flames

Marinated artichokes | 3

Artichokes marinated in Fornarelli's
secret marinade

Marinated beets | 2

Beets marinated in Fornarelli's
secret marinade

Marinated eggplant | 2

Eggplant marinated in Fornarelli's
secret marinade

Marinated mushrooms | 2

Mushrooms marinated in Fornarelli's
secret marinade

ANTIPASTI

Appetizers

Shrimp cocktail* | 12

Five jumbo shrimp served with house made
cocktail sauce

Caprese | 9

Fresh mozzarella with sliced tomatoes, basil,
EVOO and a balsamic drizzle

Grilled shrimp* | 12

Five grilled shrimp marinated in lemon, pepper
and EVOO served over a bed of greens

Bracciole | 10

One beef bracciole stuffed with mortadella and
parmesan cheese over ricotta cheese with our
house made tomato sauce

Pulpo de Giovanni* | 12

Marinated octopus with EVOO and fresh lemon
served cold

Carciofi alla barese | 8

Seasoned artichokes egg battered and fried

Panzerotti | 8

Fried dough stuffed with mozzarella, parmesan,
capers and tomato chunks

Grilled calamari* | 9

Tossed in EVOO, garlic and fresh lemon

Sicilian calamari | 14

Fried calamari tossed with a fradiablo sauce
in an edible bowl

Meatballs | 9

Two of our famous meatballs over ricotta cheese
and our house made tomato sauce

Eggplant rollitini | 6

Fried eggplants stuffed with fresh ricotta,
drizzled in our signature tomato sauce

Arancini balls | 6

Italian rice with prociutto, parmesan cheese and pea
topped with fresh tomato and red pepper coli sauce

*Thoroughly cooking meats, poultry, seafood or eggs reduces the risk of foodborne illness.

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FORMAGGIO

Cheeses

Manchego | 4

Made from sheep's milk, has a lingering hint of sweetness

Aged provolone | 4

Aged with mildly sharp and buttery flavor

Piave vecchio | 5

Firm, sweet, with a slight almond bitterness

Sharp Italian cheese | 3

Creamy cheese with a delicately sharp, full flavor

Auribella | 4

Unique consistency with a robust taste

Pecorino crotonese | 4

Firm, aged cheese made from sheep's milk

Dairyere* | 6

Aged 18-12 months for a medium sharp, nutty taste

Vivace* | 6

Mild aged with supple texture and medium bite

Bloomsday cheese* | 6

Fabulous nutty flavor, medium sharp and aged for six months

* Indicates local cheeses out of Colchester, CT

INSALATA

Salads

Insalata della casa (house salad) small | 5 large | 8

Mesclun greens with cucumber, onions and cherry tomatoes tossed in a balsamic vinaigrette dressing

Insalata caesar | small | 7 large | 10

Hearts of romaine tossed in a house made caesar dressing with croutons and shaved parmesan

add chicken* | 5

add whole anchovies | 2

add salmon* | 7

add grilled shrimp* | 3 ea

ZUPPA

Ask your server about our soup of the day

Pasta fagioli

cup | 5 bowl | 7

Sautéed spinach | 5

Broccoli rabe | 6

Grilled zucchini | 4

Risotto | 5

CONTORNI

Sides

Pasta | 5

Roasted potatoes | 5

Polenta | 4

Roasted peppers | 3



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SPECIALTY PASTAS

Pappardelle bolognese | 20

Pappardelle pasta in an Italian beef ragout tomato sauce

Orecchiette alla barese | 18

Ear shaped pasta with sausage and broccoli rabe

Fusilli con beef bracciole | 19

Thin sliced top round beef rolled with mortadella and parmesan cheese, slowly cooked in a tomato sauce and served over a bed of fusilli pasta

Capellini al pomodoro | 16

Angel hair pasta tossed in a marinara sauce with fresh basil and diced fresh mozzarella

Spaghetti and meatballs | 17

House made meatballs over spaghetti with our house made tomato sauce

Mama Fornarelli's Sunday gravy

serves two | 36 serves four | 60

Classic bracciole, meatballs and sausage all slow cooked in our signature tomato sauce served with your choice of pasta

ENTRÉES

All entrées served with chef's choice vegetable of the day

POLLO

*Fornarelli's lemon chicken** | 17

Egg battered chicken breasts in a lemon, butter, white wine sauce served over polenta

*Pollo di saltimbocca** | 19

Sautéed chicken topped with prosciutto and mozzarella in a sage marsala wine sauce served over polenta

*Pollo a la marsala** | 19


Sautéed chicken with a creamy mushroom marsala wine sauce served with risotto

*Pollo a la picatta** | 19

Sautéed chicken with artichoke and capers in a lemon white wine sauce served with risotto

Louigi's chicken | 26

Grilled chicken and roasted red peppers on a bed of broccoli rabe, topped with goat cheese, drizzled with balsamic vinagrette and served with polenta





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ENTRÉES cont.

VITELLO

*Vitello a la marsala** | 23

Golden brown veal cutlets in a creamy mushroom marsala wine sauce served over polenta

*Vitello a la picatta** | 23

Sautéed veal cutlets with artichoke and capers in a lemon white wine sauce served over polenta

*Vitello di saltimbocca** | 23

Sautéed veal cutlets topped with prosciutto and mozzarella in a sage marsala wine sauce served with risotto

Osso bucco | 36

Veal shank baked with carrots, celery and onions over our house made gravy and served with risotto and chef selection vegetable

BISTECCA

*Lombata di manzo** | 29

Wet aged 16 oz ny strip grilled and served with roasted potatoes

*Filetto di manzo** | 36

Wet aged 10 oz filet mignon grilled and topped with a port reduction and served with roasted potatoes

PESCE

Salmon florentine | 26

Grilled salmon over sliced tomatoes and spinach served with risotto

*Filetto di salmon** | 23

Grilled salmon filet in a pizzaiola sauce served with risotto and sautéed spinach

Frutti de mare | 36

Lobster tail, shrimp, scallops, and clams over linguine (red, white, or fra diablo)

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