

Antipasto

Build Your Own Cold Antipasto

Fornarelli's House Cold Antipasto | 26

Chef's selection

Prociutto De Parma | 4
Imported Italian ham

Speck Prociutto | 4
Smoked imported Italian ham

Hot Capocollo | 2
Traditional Italian cold cut

Sopressata | 2
Dried Italian salami

Dried Sausage | 3

Mortadella | 2
Italian bologna with black pepper and pistachios

Olive Salad | 3
An assortment of olives with a marinated jardinière

Sun Dried Tomatoes | 2
Marinated in Fornarelli's secret marinade

Fresh Mozzarella | 3
Soft, white in color, with creamy, milk flavor

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

Asiago | 3
Gives a fruity aroma with a nut like flavor

Sharp Italian Cheese | 3
Creamy cheese with a delicately sharp, full flavor

Stuffed Cherry Peppers | 1 each
House stuffed with prosciutto and sharp provolone

Grilled Vegetables | 3
An assortment of fresh veggies cooked over the 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

Sliced Tomatoes | 2

Roasted Peppers | 3
Fresh ripe peppers roasted in house daily

Formaggio Cheeses

* indicates local cheeses out of Colchester, CT

Bleu Cheese | 4
Soft, sliced cheese with big flavor and a little tang

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

Zuppa Soup

Pasta Fagioli
Cup | 4 Bowl | 6

Contorni Sides

Sautéed Spinach | 5
Broccoli Rabe | 6
Grilled Zucchini | 4
Risotto | 5

Pasta | 5
Roasted Potatoes | 5
Polenta | 4

Antipasti

Appetizers

Shrimp Cocktail* | 14

Five jumbo shrimp served with house made cocktail sauce

Caprese | 9

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

Grilled Shrimp* | 10

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* | 9

Marinated octopus with EVOO and fresh lemon served cold

Carciofi alla Barese | 8

Seasoned artichokes egg battered and fried

Panzerotti | 7

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

Grilled Calamari* | 9

Tossed in EVOO, garlic and fresh lemon

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

Fried Mozzarella | 6

Battered and double-breaded, stuffed with fresh mozzarella and served with our house made marinara sauce

Insalata Salads

Insalata della Casa (House Salad) | 5

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

Insalata Caesar | 7

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

add chicken* | 2

add whole anchovies | 2

add salmon* | 7

add grilled shrimp* | 3 each

House Made Ravioli

Ravioli di Aragosta | 22

Lobster ravioli in a tomato vodka sauce

Ravioli di Carne Macinata | 17

Beef and spinach ravioli in a tomato meat sauce

Ravioli di Ricotta | 15

Cheese ravioli in a cherry tomato cream sauce

Ravioli di Carciofi | 20

Spinach pasta stuffed with artichokes in a Gorgonzola cream sauce

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

Specialty Pastas

Pappardelle Bolognese | 17

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 | 14

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

Spaghetti and Meatballs | 15

House made meatballs over spaghetti with our house made tomato sauce

Mama Fornarelli's Sunday Gravy

Serves Two | 34 Serves Four | 59

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

Entrées

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

Pollo

Fornarelli's Lemon Chicken* | 16

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

Vitello

Vitello a la Marsala* | 22

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

Vitello a la Picatta* | 22

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

Vitello di Saltimbocca* | 22

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

Bistecca

Lombata di Manzo* | 29

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

Filetto di Manzo* | 36

Wet aged 10oz Filet Mignon grilled and topped with a port reduction and served with roasted potatoes

Pesce

Filetto di Salmon* | 23

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

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All ravioli are \$20 with a free glass of red or White House wine included



White Bean & Kale

Served with a vibrant red pepper coulis sauce



Ravioli di Aragosta

Lobster ravioli in a tomato vodka sauce



Chicken & Roasted Garlic

Served with a light garlic cream sauce



Ravioli di Carne Macinata

Beef & spinach ravioli in a tomato meat sauce



Mushroom

Served with a flavorful marsala sauce



Ravioli di Ricotta

Cheese ravioli in a cherry tomato cream sauce



Butternut Squash

Served with an elegant white wine sage sauce



Ravioli di Carciofi

Spinach pasta stuffed with artichokes in a Gorgonzola cream sauce
