



Pasadena
RESTAURANT
WEEK

Menu della Cena

May 6-10, 2019

\$36 (excluding tax & gratuity)

ANTIPASTI

(choose of one)

Minestrone di Verdure

Cup of seasonal vegetable soup
made with vegetable stock

Insalata del Fornaio

Mixed greens, garlic croutons & shaved
Grana Padano; house vinaigrette

SECONDI

(choose of one)

Salmone alla Griglia

Fresh grilled salmon with lemon, parsley & extra-
virgin olive oil; served with roasted Yukon Gold
potatoes & sautéed seasonal vegetables

Linguine Mare Chiaro

Thin flat pasta with clams, mussels, prawns
& scallops; seasoned with tomatoes, crushed
red pepper, garlic & Trebbiano wine

Cappellacci di Zucca

Ravioli filled with butternut squash & walnuts
served with tomato sauce, brown butter,
Grana Padano & crispy sage

Petto di Pollo al Peperoncino

Grilled double chicken breast marinated with sage,
rosemary, thyme, crushed red pepper, white wine
& dijon mustard; served with organic sautéed
spinach & roasted Yukon Gold potatoes

DOLCI

(choose of one)

Tiramisù

Ladyfingers soaked in espresso & rum; layered
with mascarpone & shaved chocolate

Cannoli Siciliana

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