

*La Forchetta*  
Dinner Menu

\_\_\_\_\_ **ANTIPASTI / Appetizers** \_\_\_\_\_

<b>Zuppa</b> - made fresh daily (see daily features)	10.95
<i>La Forchetta's</i> <b>Sicilian Rolls</b> stuffed with smoked mozzarella, roasted red peppers & fresh basil w/a Chipotle-Roma tomato dipping sauce	10.95
<b>P.E.I. Mussels</b> , fresh scallions, roasted garlic and fresh pepperoncini w/ oregano infused olive oil, tomato and shrimp fumé brodetto	13.95
<b>Beef Tenderloin Carpaccio</b> , Parmigiano Reggiano, arugula, lemon & estate bottled extra virgin olive oil	16.95
<b>Pan Seared Sea Scallops</b> w/ Black olive Mascarpone cream, lime-olive oil dressed watercress & reduced balsamic glaze.	19.95
<b>Grilled Jumbo Calamari</b> , Jumbo calamari, Caper berries, grilled yellow and green zucchini & spicy chipotle-scallion mayo <span style="float: right; margin-left: 20px;"><i>add shrimps \$7</i></span>	17.95
<b>White Wine Streamed Pasta Clams</b> w/ white wine, fresh garlic, spicy peperoncini oil & chives	16.95
<b>Goat's Cheese Filled Portobello Cap</b> , baked pistachio-cruste goat cheese served on a Portobello mushroom cap w/roasted red peppers, fresh tomato, smoked mozzarella melt & a chive oil drizzle	16.95
<b>Duck Prosciutto</b> (smoked Duck breast) w/Asiago Crotonese, Grilled Bosc pear & a Tuscan Vincotto finish	19.95
<b>Funghi Shiitake, Polenta Calda &amp; Crema di Balsamico</b> , pan seared organic Shiitake mushrooms, marinated artichoke hearts, warm corn meal cake, roasted fresh leeks & cream of Balsamic drizzle	19.95
<i>La Forchetta</i> <b>Antipasto Platter for 2+</b> (Please ask your server for availability) <span style="float: right;"><i>per person - 12.95</i></span>	

\_\_\_\_\_ **INSALATE / Salads** \_\_\_\_\_

<b>Red &amp; Orange Salad</b> w/radicchio, fresh grape tomatoes, orange hearts & a balsamic blood orange dressing <span style="display: block; text-align: right;">11.95</span>
<b>Classic Caesar Salad</b> , romaine hearts, herbed crostini, crispy prosciuttino, shaved Grana Padano, traditional homemade Caesar dressing <span style="display: block; text-align: right;">9.95</span>
<b>Fior' di Latte Caprese Salad</b> , fresh soft Mozzarella cheese, vine-ripened tomatoes, house basil oil, aged balsamic <span style="display: block; text-align: right;">11.95</span>
<b>Rockette Greens</b> (baby arugula) <b>&amp; Watercress</b> , grape tomatoes, carrot-parsnip julienne balsamic-white wine & e.v.olive oil vinaigrette & grated Ricotta salata cheese finish <span style="display: block; text-align: right;">12.95</span>

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## PRIMI / Pastas

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<b>Tagliatelle Napoli</b> , Moroccan black olives, Neapolitan cherry tomatoes, fresh basil, garlic & extra virgin olive oil	16.95
<b>Farfalle con Pollo</b> , smoked chicken, caramelized onions, chickpeas, artichoke hearts, fresh scallions in a white wine & sun-dried tomato sugo	18.95
<b>Homemade Spaghetti Bolognese</b> , original "Ragu" meat sauce from Bologna <i>add crimini mushrooms \$3</i>	16.95
<b>Linguine w/Sea Scallops, Black Tiger Shrimps, Manila Clams &amp; P.E. I. Mussels</b> seared fresh scallops, shrimps, mussels, white wine, garlic, fresh scallions oil, caper berries & <i>add 4 oz lobster tail \$15</i> spicy light tomato sauce	25.95
<b>Butternut Squash Agnolotti Torinese</b> , Parmigiano Reggiano, crispy sage, brown butter	17.95
<b>Homemade Yukon Gold Potato Gnocchi</b> baby spinach, gorgonzola dolce cream & toasted Pecans	21.95
<b>Orecchiette Con Salsiccia Barese</b> , seared Barese sausage, Cannellini beans, red onion, rapini florets, peperoncini, white wine & shaved Parmigiano al aglio e olio	17.95
<b>Penne alla Puttanesca</b> fresh wild Atlantic Cod, black olives, capers, fresh garlic, oregano infused olive oil & arabirata sauce	19.95
<b>Papperdelle w/ Seared Duck Breast &amp; Shiitake Mushroom</b> seared duck breast julienne, shiitake, roasted leek and porcini broth-brandy cream	26.95

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## Risottos - La Forchetta Originals

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(We serve the highest quality superfino Carnaroli rice,  
for the ultimate risotto texture worthy of its ingredients)

<b>Risotto Milanese</b> fine Spanish saffron, house chicken broth & Parmigino Reggiano	23.95
<b>Risotto Funghi</b> , mixed forest mushrooms, shaved Parmigiano Reggiano, porcini broth, white truffle oil	21.95
<b>Smoked Duck Breast Risotto</b> , lean smoked duck breast, cherry tomatoes, grilled artichokes hearts Asiago cheese & fresh baby arugula.	22.95
<b>Braised Lamb &amp; Red Wine Risotto</b> , Barbera red wine, slow braised lamb shank meat, roasted leeks, Parmigiano Reggiano & Natural jus	23.95

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## SECOND / Mains

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### Meat / Carne

<b>Crispy Duck Breast</b> w/ pomegranate, cointreau and natural jus roasted sweet potato mash & Chef's daily seasonal vegetable preparation	26.95
<b>Rosemary Pork Tenderloin</b> w/ Marsala (semi dolce), Mascarpone & Natural jus roasted mini potato duo & Chef's daily seasonal vegetable preparation	22.95
<b>Grilled Dry Aged (for 6 weeks) Prime Striploin</b> charred corn-asiago soft polenta, grilled asparagus & a house Chipotle BBQ sauce	39.95
<b>Roasted Chicken Supreme</b> w/ a natural jus & white wine herb reduction roasted leek mashed potato & Chef's daily seasonal vegetable preparation	21.95
<b>Oven Roasted Australian Rack of Lamb</b> (honey, raw sugar and Pistachio crust), roasted garlic Yukon Gold mash & steamed fresh French beans	36.95

### Fish / Pesce

<b>Pan Seared Sea Scallops</b> , roasted leek mashed potato, steamed bok choy & snow peas, spicy chive oil drizzle and cream of balsamic glaze	29.95
<b>Grilled European Sea Bass (Spigola) Filet</b> w/ saffron lemon emulsion & fresh chives roasted mini new potato duo & seasonal vegetable preparation.	23.95
<b>Oven Roasted Atlantic Salmon</b> , Du Puy French lentils with baby spinach, Neapolitan cherry tomatoes and honey-Pommery mustard glaze	23.95
<b>Grigliata Di Pesce <i>A La Forchetta</i></b> in citrus infused Chipotle herb sugo large P.E.I scallops, mussels, clams, jumbo calamari, sea bass & Tiger shrimps, w/ chef's preparation of long grain fine rice & daily seasonal vegetable preparation	35.95

Please note that a 18% gratuity is applied to parties of 6 or more  
&  
\$1 per person charge  
will apply to additional orders of our house rosemary bread!

## Prix Fixe Menu

- Please choose two (out of three) courses - \$28  
(Not available on Friday or Saturday or for Open Table reservations)
- Please choose three (out of three) courses - \$35

### ANTIPASTI / Appetizers

*La Forchetta's* **Sicilian Rolls** stuffed with smoked mozzarella, roasted red peppers and fresh basil with a chipotle-Roma tomato coulis

**Featured Soup of the Day**, made fresh daily (please refer to the daily features)

**Classic Tomato Bruschetta** chopped fresh tomatoes, fresh garlic, chopped parsley, extra virgin olive oil & parmigiana reggiano shavings

**Fior' di Latte Caprese Salad**, fresh soft Mozzarella cheese, vine-ripened tomatoes, house basil oil, aged balsamic

**Classic Caesar Salad**, romaine hearts, herbed crostini, crispy prosciuttino, shaved Grana Padano, traditional homemade Caesar dressing

### SECONDI / Mains

**Oven Roasted Chicken Supreme** with natural jus-white wine herb reduction, Chef's daily starch and seasonal vegetable preparation

**Butternut Squash Agnolotti Torinese**, Parmigiano Reggiano, crispy sage, brown butter

**Roasted Atlantic Salmon**, Du-Puy lentils with baby spinach, whole cherry tomatoes and honey-Pommery mustard glaze

**Grilled European Sea Bass (Spigola)Filet** w/ saffron lemon emulsion & fresh chives  
Chef's daily starch and seasonal vegetable preparation.

**Rosemary Roasted Pork Tenderloin** w/ Marsala (semi dolce), Mascarpone & Natural jus  
Chef's daily starch and seasonal vegetable preparation

### Dolce / Desert

Vanilla **Panna Cotta** with fresh raspberry coulis

Honey *Crème brûlée*

Classic Sicilian **Gelato**