

Wine & Dine Menu

Il Forno Classico

First Course

Clamari Fritti

We'd call it squid, but then nobody would order it and you'd miss out on how good we make it

OR

Bowl of Clams & Mussels

Served in a garlic butter dunk with toasted garlic bread

Sobon Viognier

Second Course

Spring Salad

Mixed greens, feta cheese, dried cranberries, pinenuts, cherry-hazelnut vinaigrette

OR

Mixed Baby Greens Salad

Bleu cheese, walnuts, balsamic vinaigrette

Sobon Fiddletown Zinfandel

Third Course

Meat Lover's Lasagna

Sausage, prosciutto, ground beef, ricotta, mozzarella, parmesan, spinach, mushrooms, topped with marinera

OR

Veal Parmigiana

Lightly breaded, baked with marinara and mozzarella, served over spaghetti

OR

Penne with Italian Sausage Pasta

Red onions, garlic, basil, in a spicy chianti tomato sauce

OR

Chicken Scaloppini Alla Classico

Garlic, bacon, mushrooms, marsala wine-flamed, over fettuccini, garlic green beans

Shenandoah Reserve Barbera

\$30.00 per person