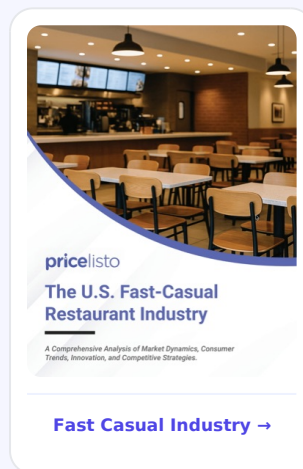




Il Forno

Menu Prices — August 26, 2026

Restaurant & Food Industry Reports



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Antipasti - DINNER

ITEM	PRICE
Burrata Arugula, beefsteak tomato, watermelon radish, prosciutto di parma, and balsamic di modena reduction.	\$21.00
Bruschetta 4OZ fresh tomatoes, basil, herbs, olive oil and balsamic di Modena	\$7.00
Caprese Fresh mozzarella cheese, locally grown tomatoes, basil, and extra virgin olive oil.	\$17.00
Melanzane Rolled eggplant stuffed with light goat cheese, herbs, and tomato sauce.	\$17.00
Posillipo Calamari, octopus, shrimp, black olives, and lemon olive oil.	\$18.00
Carpaccio di Tonno Thinly sliced tuna, julienned watermelon radish, and arugula.	\$18.00
Charcuterie Assorted imported cold cuts and cheese.	\$22.00
Bresaola Cured imported air-dried beef, grilled zucchini, celery root, shaved Parmesan cheese, and truffle mustard.	\$18.00
Bell Peppers Roasted peppers, garlic, herbs, and olive oil.	\$16.00

Insalate - DINNER

ITEM	PRICE
Organic Spinach Chianti poached pears, frisée, roasted hazelnuts, goat cheese, and lemon ginger dressing.	\$18.00
Caesar Romaine lettuce, Parmesan cheese, croutons, and homemade Caesar dressing.	\$16.00
Ortolano Mixed greens, radicchio, tomatoes, and special house dressing.	\$16.00
Arugula Radicchio, thinly shaved Parmesan, olive oil, and balsamic vinegar.	\$16.00

Zuppe - DINNER

ITEM	PRICE
Pasta e Fagioli (1 Pint) Tubetti pasta and Tuscan cannellini beans.	\$14.50
Soup of the Day (1 Pint) Please call the restaurant, we make amazing fresh soups daily. 310.450.1241	\$14.50