

Menu Additions

Ontario Grown

A Note About Our Menu Additions

il fornello is pleased to offer these additions to our regular menu. Created by Chef Owen Steinberg using Ontario grown and processed ingredients, with minor exceptions for hard wheat flour and spices, these Menu Additions will change with the seasons and product availability. We hope you enjoy them and we encourage you to buy locally. The producers we use are listed on the back of this menu. Please feel free to take it home with you. Where we do not have a specific producer for an item, our suppliers have guaranteed that the products are from Ontario.

SALAD 9.25

Fresh herb goat cheese crusted roast peach on arugula + grilled red onion salad with mint Riesling vinegar dressing

CORN + CAULIFLOWER CHOWDER 6.50

Fresh corn + cream blended with a puree of white wine sauteed cauliflower + onions with a garnish of sweet pea shoots

PASTA WITH SMOKED CHICKEN + PEAS 14.75

Rigatoni with smoked chicken, sweet peas, + caramelized onions, in a rose sauce, with fresh basil

WOOD-OVEN BAKED GOURMET PIZZA 14.50

Our famous thin crust pizza topped with wild mushroom bechamel, wild mushrooms, vienna style ham, broccoli + Toscana cheese (similar to parmesan)

GRILLED BERKSHIRE PORK RACK 17.95

Grilled "on the bone" pork rack served with roasted yukon gold potatoes, seasonal vegetables + a shallot, plum, baco noir compote

ONTARIO WINES

7.25 / 5 oz 20.50 / ½ litre 34.00 / 750 ml

2006 Henry of Pelham Chardonnay, Non-Oaked

Bright + aromatic with flavours ranging from vibrant apple to citrusy grapefruit. Refreshing + finely balanced

2005 Henry of Pelham Baco Noir

Dark, intensely ripe fruit, with complex smoke, spice + earthy notes. The texture is smooth, with lively acidity

il fornello

Executive Chef Owen Steinberg

Our Ontario Suppliers

Organic Spelt Flour
Grain Process Enterprises Ltd.

Pastry Flour
Arva Flour Mills - www.arvaflourmills.com

Goat Cheese
Woolwich Dairy - www.woolwichdairy.com

Canola Oil + Soy Oil
Persall Naturals - www.persallnaturals.ca

Tomatoes
Sun Parlour Greenhouse Growers Cooperative

Fresh Peas
Mill Creek Farm, P.E.C. www.harvestin.ca

Pecorino Fresco
Monforte Dairy - www.monfortedairy.com

Bell Peppers
St David's Hydroponics - www.stdavidshydroponics.com

Natural Vinegars
Niagara Vinegars - www.niagaravinegars.com

Rib Eye + Pepperoni
Beretta Meats - www.berettaorganics.com

The Following Suppliers Are

Sweet Potatoes
Wenniger



Feta Cheese and Yogurt
Ewenity Dairy - www.ewenity.com

Salad Greens + Herbs
Slegers Premium Organics - www.slegersgreens.com

Tomato Sauce
Thomas Canning - www.thomascanning.com

Wines
Henry of Pelham - www.henryofpelham.com

A Note About LFP

Local Flavour Plus (LFP) is an organization whose mandate is to foster local sustainable food systems by certifying farmers and food processors who grow and process local food in socially and environmentally responsible ways. Whenever possible, we will use LFP certified products.

Eat Locally - Ask Your Grocer To Stock Ontario Products