

Tapas



Three Escargot Il Forno	\$4.00
Il Forno Roasted Mushrooms	\$4.00
Truffle French Fries	\$5.00
Shrimp & Sausage Skewer	\$6.50
5 Cheese and Artichoke Dip with Crostini	\$5.50
Roasted Brussel Sprouts	\$3.50
Roasted Olives (contains pits) with Crostini	\$3.50
Chorizo and Andouille Sausage with Whole Grain Mustard	\$5.00
Il Forno Lamb Lollipops (on the bone) with Blueberry Jam and Goat Cheese	\$14.00
Truffle Deviled Eggs	\$4.00
Crab Cake Sliders	\$7.00
Steak & Mushroom Kebab w/Gorgonzola	\$8.00

Bruschetta

Individual Bruschetta	\$4.00
Choose Any 3 to Make a Trio	\$11.95

Goat Cheese, Caramelized Onion and Chive

Prosciutto, Ricotta, Fig, Olive and Walnut

Pesto, Roasted Red Peppers and Shaved Parmesan Cheese

Tomato, Basil and Garlic with Aged Balsamic Vinegar

Portobello Mushroom, Roasted Red Pepper, Carmelized Onion and Imported Gorgonzola Cheese

Fresh Pear, Candied Walnuts and Imported Gorgonzola Cheese

Beef & Pork

Pan Seared Filet Mignon

pan seared 8 ounce filet served over a house made au jus, topped with caramelized onions and roasted garlic cloves served with garlic mashed potatoes ~ 31.95

Bocce Ball

oven roasted 16 ounce filet mignon meatball served with marinara sauce topped with shaved parmesan cheese and served with linguini ~ 23.95

Pork Osso Buco

slow roasted pork shank (on the bone) braised in a portobello mushroom and shallot sauce served with garlic mashed potatoes ~ 23.95

Il Forno (“the oven”)

Il Forno entrees (with the exception of The Skillet) are accompanied with phenomenally tasty roasted potatoes and fire roasted vegetable of the day

Il Forno Cheese Dip Appetizer

cast iron skillet filled with bubbly hot cheese dip of mozzarella and ricotta cheese topped with house made bolognese sauce and fresh marinara sauce served with crusty artisan bread ~ 9.95

New York Strip Steak

“Best in Town” 16 oz Angus strip fire grilled to your preference ~ 35.95

Bone in Ribeye

thick 32 ounce wood chard bone in ribeye topped with herb butter ~ 51.95

Pepper Bacon Wrapped Filet Mignon

center cut char-grilled 8 ounce filet wrapped in peppered bacon finished with a housemade cognac sauce ~ 33.95

Salmon

hand cut fresh salmon filet roasted on a cedar plank ~ 23.95

Black Angus Burger

3/4 lb burger on a toasted ciabatta bun topped with white American cheese served with a side salad and truffle fries ~ 16.50

add gorgonzola and crumbled bacon topping ~ 2.50

Garlic Rack of Lamb

garlic marinated char-grilled rack of lamb (on the bone) topped with garlic herb butter ~ market price

The Forno Skillet

an ever changing entrée fire roasted and served in a sizzling hot cast iron skillet; ask your server for details ~ market price

Il Forno is *HOT*..800° fahrenheit which imparts the fabulous “char” flavor. We are not responsible for items ordered medium to well done.

Sides & Salads

“Il Forno” Roasted Vegetables

daily selection of fresh and flavorful roasted vegetables ~ 4.95

Spinach Italiano

fresh, tender spinach sautéed in garlic and olive oil with a hint of lemon served at room temperature ~ 4.95

Caesar Salad

crisp romaine hearts, seasoned croutons, and imported pecorino romano cheese, tossed in our house made Caesar dressing, please request anchovies
served family style ~ per person, 3.95

Italian Salad

mixed baby greens, imported olives with pits, tomatoes, cucumbers, spicy cherry and pepperoncini peppers, and imported pecorino romano cheese
served family style ~ per person, 3.95

The Grant Salad

mixed greens tossed with a sweet balsamic vinaigrette topped with sliced pears, candied walnuts and gorgonzola cheese ~ 12.95

Children’s Menu

Design Your Own Pasta

your choice of linguini or rigatoni with butter, red sauce or alfredo sauce ~ 10.95

Chicken Fingers

boneless, deep fried and served with our house made marinara sauce or ketchup ~ 11.95



Enjoy your next party at the garlic with a personalized wine and food menu created by our Executive Chef and our in house wine specialist. Please contact our General Manager to schedule your event.

(386) 424-6660

garlicbanquets@gmail.com

Consumer Advisory: *The garlic, its owners, and/or its employees will not be held liable for any customer’s actions, either verbal or physical, after consuming any alcoholic beverages; including alcohol consumed prior to arriving at the garlic. In addition, some products served may have a bone attached to the food item, may contain gristle within the meat product, may have a hard seafood shell, and/or may contain a pit in an olive. The garlic will not be held liable for the condition of our guest’s teeth; be aware of those items served that may be damaging to a sensitive and/or decaying tooth. Please take personal responsibility for yourself and your actions.*

we reserve the right to add a twenty percent gratuity to parties of six or more; we prefer no more than two (2) separate checks per table

Pasta

Pasta Puttanesca

our house specialty sauce - spicy, chunky, tomatoes with imported olives and capers, served over linguini ~ 15.95 ...add meatballs ~ 4.95

Quattro Cheese Manicotti

manicotti filled with ricotta, mozzarella, pecorino romano, and parmesan cheeses served with marinara sauce and mozzarella cheese ~ 19.95

Ravioli Bolognese

our house made bolognese sauce of ground filet mignon and spicy marinara sauce served over four cheese ravioli ~ 22.95

Eggplant Parmigiano

lightly breaded eggplant stuffed with ricotta cheese topped with mozzarella cheese and marinara sauce served with a side of linguini ~ 19.95

Ravioli Du Jour

hand made daily, an ever changing assortment of fresh ravioli served with a house made sauce du jour. ask your server for details ~ market price

Seafood

Seafood Cannelloni

housemade cannelloni prepared with an array of fresh seafood including scallops, shrimp, crab meat, and mahi mahi, blended with four cheeses and wrapped in fresh pasta baked with a newburg sauce ~ 22.95

Shrimp and Scallop Scampi

fresh sea scallops and shrimp sautéed in a light white wine and garlic herb butter sauce served over linguini ~ 23.95

Chilean Sea Bass

pan seared Chilean sea bass served a top hand cut ribbons of squash, onions and baby arugula drizzled with a homemade tomato vinaigrette ~ market price

Cioppino

a hearty seafood stew of shrimp, scallops, lobster, clams, mussels, calamari, and fish sautéed in a tomato saffron broth with fresh herbs and seasonings ~ market price

Chicken

Pollo e Gnocchi

oven roasted diced chicken tossed with spinach, roasted red peppers, goat cheese and hand made ricotta gnocchi finished with finely grated pecorino romano cheese ~ 21.95

Caprese Chicken

oven roasted chicken topped with melted mozzarella cheese, tomato slices, and fresh basil served over spiralized zucchini noodles tossed in a light house made pesto sauce ~ 21.95

Chicken Parmigiano

hand breaded chicken topped with house made marinara and mozzarella cheese served on a bed of linguini ~ 21.95

Pollo Marsala

medallions of chicken sautéed with shallots and mushrooms in a classic marsala wine sauce served with garlic mashed potatoes ~ 21.95

“Tomatoes and oregano make it Italian, wine and tarragon make it French, sour cream makes it Russian, lemon and cinnamon make it Greek, soy sauce makes it Chinese.

Garlic makes it good.”

- Alice May Brock



Appetizers

Zuppa de Garlic

our delicious house soup of roasted garlic and potato ~ 3.95 *cup*

Clams Bianco

locally harvested fresh little neck clams steamed with white wine and butter, garlic and red chilies ~ 13.95

Garlic Mussels

steamed in white wine and sambuca, garlic and herbs ~ 12.95

Classic Caprese

vine-ripened tomatoes, fresh mozzarella and fresh basil finished with cracked black pepper and oregano ~ 8.50

Cheese Plate for Two

our special selection of imported premium cheeses served with italian amarena cherries, truffle honey and candied walnuts ~ 14.95

The Harlot's Cheese

hand breaded, deep fried mozzarella served with puttanesca sauce ~ 8.95

Calamari Ala Pepperoncini

lightly dusted in pecorino romano cheese, fried and tossed with a garlic infused olive oil, lemon juice and pepperoncini sauce ~ 11.95

Crab Cakes

hand blended crab cakes served with our spicy remoulade sauce ~ 9.95

Eggplant Tower

layers of lightly breaded eggplant, vine ripe tomatoes and fresh arugula sprinkled with pecorino romano cheese and finished with a balsamic reduction ~ 10.95

Il Forno Cheese Dip

cast iron skillet filled with bubbly hot cheese dip of mozzarella and ricotta cheese topped with house made bolognese sauce and fresh marinara sauce served with crusty artisan bread ~ 9.95



Blu Menu

at the garlic®