

Since 1943, the Forlini Family has been serving Northern Italian specialties. For your enjoyment, they have compiled a delicious assortment, and proudly present:

**The Gourmet Dinner (\$50.00 per person)**

Hot Antipasto

Clams, Shrimp, and Mussels Oreganata, Stuffed Mushrooms, Sautéed Eggplants, and Artichoke Hearts Oreganata

Forlini's Homemade Pasta Combination

*Gnocchi al Pesto* (homemade potato dumplings in a basil sauce)

*Panzerotti Piacentina* (stuffed rolled crepes in a creamy Bolognese sauce)

*Ravioli Alfredo* (ravioli stuffed with ricotta in a cream sauce)

"Tre Moscatieri" Entrée

*Involtini di Gamberi* (rolled shrimp stuffed with prosciutto, cheese, and mushrooms in a white wine sauce)

*Veal Scaloppini Piccata* (sautéed in wine, butter, and lemon)

*Chicken Scaloppini Marsala* (marsala wine and mushrooms)

Served with fried zucchini

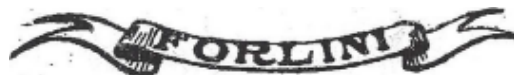
Dessert

Choice of one: Forlini's Homemade Cheesecake, Caramel Custard, Tartufo, Fresh Filled Cannoli, Tiramisu, Tortoni, Spumoni, or Chocolate Mousse Cake.

Served with coffee, tea, espresso, or cappuccino

And to Compliment your Dinner

Sambuca, Anisette, or Amaretto



## *Forlini's Specials*

Scarpariello (for one) - Diced Chicken on the bone, sausage, filet mignon, peppers, mushrooms, scallions, garlic, and wine sauce	\$33
Stuffed Baked Shrimp - Crab meat, garlic, wine and butter sauce	\$30
Lobster Combination Fra Diavolo (for two) - Mussels, clams, and shrimp (served with linguine)	\$61
Forlini's Seafood Combo (red or white sauce) - Shrimp, scungilli, calamari with whole clams and mussels	\$31
Stuffed Filet of Sole - Crab meat, shrimp and white wine sauce	\$30
Involtini di Gamberi - Shrimp stuffed with prosciutto, cheese and mushrooms, sautéed in white wine sauce	\$30
Veal Chop Valdostana - Stuffed with prosciutto, Swiss cheese, sautéed in white wine sauce	\$38
Cornuto - Two shrimp scampi with veal, chicken, and eggplant, baked with prosciutto and cheese in a white wine sauce	\$33

Above entrees served with choice of one: Salad, Vegetable of the Day, or Pasta (spaghetti or penne with meat or marinara sauce) (Extra Charge for all other sauces)



### *Appetizers*

Cold Antipasto	\$15.5	Hot Antipasto	\$17.5
Shrimp Cocktail	\$16	Clams Oreganata	\$14.5
Clam Cocktail	\$13.5	Clams Casino	\$16
Mozzarella Caprese (fresh mozzarella, roasted peppers, prosciutto)	\$14	Zuppa di Clams	\$16
		Zuppa di Mussels	\$14
Frutti di Mare	\$20	Stuffed Artichoke	\$14.5
Scungilli & Calamari Salad	\$17	Mozzarella in Carrozza	\$14.5
Grilled Portobello Mushrooms	\$13	Spedini Romana with Anchovies	\$16
Carpaccio	\$14	Calamari Fritti	\$16.5

### *Soups*

Minestrone, Pasta e Fagioli, or Lentil	\$7
Escarole in Brodo or Escarole and White Bean Soup	\$7
Forlini's Brodetto Piacentina (cheese and egg dumplings, watercress)	\$9
Forlini's Anolini (stuffed with chicken breast)	\$9

### *Vegetables*

Broccoli di Rapa	\$13.5
Stuffed Mushrooms	\$12.5
Escarole (garlic & oil)	\$11.5
Broccoli (garlic & oil)	\$11.5
Mushrooms Sautéed	\$11.5
Fried Zucchini	\$11

### *Salads*

	Small	Large
Tossed Green Salad	\$6.5	\$9.5
Arugula	\$9	\$12.5
Trecolore Salad	\$9	\$12.5
Forlini's Salad	\$9	\$12.5
Panzerella Salad	\$10.5	\$13.5
Chef Salad	\$9	\$14
Add chicken or tuna		\$4



## *Pasta*

Paglia e Fieno (homemade white and green thin fettuccine) with porcini mushroom sauce	\$24.5
Forlini's Lasagna (ricotta, cheese, sausage, and meat sauce)	\$20.5
Baked Ziti (ricotta, cheese, and marinara sauce)	\$20
Baked Ziti Siciliana (ricotta, cheese, fried eggplant, and marinara sauce)	\$21
Homemade Manicotti (cheese stuffing) Parmigiana	\$20
Homemade Cannelloni (chicken stuffing) Parmigiana	\$20
Homemade Cheese Ravioli	\$20
Homemade Cheese Ravioli Parmigiana	\$21
Homemade Fettuccine Alfredo	\$21
Homemade Fettuccine Alfredo Forlini (with peas and mushrooms)	\$23
Homemade Fettuccine Filetto di Pomodoro (tomatoes and prosciutto)	\$21
Homemade Gnocchi Bolognese or Marinara	\$21
Homemade Gnocchi al Pesto	\$22
Linguine (garlic and oil) with broccoli	\$20
Linguine (garlic and oil) with broccoli di rapa	\$22
Linguine Clam Sauce (red or white)	\$23
Linguine Fra Diavolo (clams, shrimp, and crabmeat) red or white	\$29
Linguine al Pesto	\$20
Rigatoni Vodka Sauce	\$20
Homemade Anolini (ravioli with chicken stuffing)	\$21
Homemade Anolini (ravioli with chicken stuffing) with porcini sauce	\$24.5
Panzerotti Piacentina (piccoli manicotti stuffed with ricotta and spinach in a creamy Bolognese sauce)	\$21
Spaghetti or Penne (meat or marinara sauce)	\$18

Add to above pasta

Shrimp - \$13

Chicken - \$7

Meat Ball - \$4

Sausage - \$5

Gluten-free Pasta available upon request.

Additional Charge for different sauces.



## *Seafood*

Shrimp Scampi Forlini (garlic, wine, and Worcestershire sauce)	\$28
Shrimp Francese (egg battered and sautéed in lemon and white wine sauce)	\$28
Shrimp: Marinara or Fra Diavolo or Parmigiana or Oreganata	\$28
Broiled Filet of Sole Forlini (mushrooms, scallions, and white wine sauce)	\$27
Filet of Sole Francese or Parmigiana	\$27
Calamari Marinara or Fried	\$24
Calamari Luciana (sautéed with garlic, onions, and white wine sauce)	\$26
Lobster: Broiled or Fra Diavolo or Oreganata	\$40.5

## *Poultry*

Breast of Chicken Marsala with mushrooms	\$23
Breast of Chicken Francese (egg batter, lemon and white wine sauce)	\$23
Breast of Chicken Piccata (lemon, capers, and white wine sauce)	\$23
Chicken Parmigiana (meat sauce and melted cheese)	\$23
Chicken Cacciatore (chicken on the bone, mushrooms, and white wine sauce)	\$23
Golden Brown Chicken (diced chicken breast in garlic, and white wine sauce)	\$25
Chicken Piacentina (cheese, eggplant, prosciutto, touch of marinara, and wine)	\$25
Forlini's Diced Chicken (home fried potatoes, peppers, onions, and cherry peppers)	\$25
Chicken Groppallo (artichoke hearts, sun-dried tomatoes, black olives, mushrooms, and white wine sauce served on top of homemade fettucine)	\$26

## *From the Grill*

Grilled Shell Steak	\$35
Grilled Filet Mignon	\$38.5
Grilled Veal Chop	\$35
Grilled Pork Chops	\$24.5

Above Entrees served with choice of one: Salad, Vegetable of the Day or Pasta  
(Spaghetti or penne with meat or marinara sauce) (Extra charge for all other sauces)



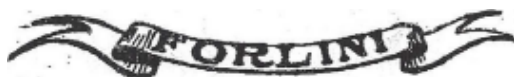
## *Veal*

Veal Cutlet Parmigiana	\$25
Veal Cutlet Milanese Capricciosa	\$25.5
Combination Veal and Chicken Cutlet Parmigiana	\$25.5
Veal Scaloppini Piccata (lemon, butter, and capers)	\$25
Veal Scaloppini Francese (egg batter, lemon, butter, and white wine sauce)	\$25
Veal Scaloppini Marsala with Mushrooms	\$25
Veal Scaloppini Marsala with Mushrooms and Peppers	\$26
Veal Scaloppini Pizzaiola with Peppers	\$26
Veal Scaloppini Cardinale (prosciutto, eggplant, and melted cheese)	\$26
Veal Scaloppini Saltimbocca (prosciutto, escarole, and melted cheese)	\$26

## *Additional Selections*

Eggplant Parmigiana	\$19.5
Stuffed Eggplant Vegetarian (cheese, marinara sauce, and melted cheese)	\$20.5
Stuffed Eggplant (prosciutto, cheese, white wine, and melted cheese)	\$20.5
Forlini's Diced Pork Chops (home-fried potatoes, bell peppers, onions, cherry peppers)	\$23
Grilled Pork Chops (2) Pizzaiola	\$24.5
Grilled Veal Chop Pizzaiola	\$35
Filet Mignon Fiorentina (white wine sauce with mushrooms)	\$39.5
Filet Mignon Bordolese (Burgundy wine sauce with mushrooms)	\$39.5

Above Entrees served with choice of one: Salad, Vegetable of the Day or Pasta  
(Spaghetti or penne with meat or marinara sauce) (Extra charge for all other sauces)



## *Desserts*

Forlini's Cheesecake (ricotta and cream cheese)	\$8
Fresh-Filled Cannoli	\$8
Tiramisu	\$8
Chocolate Mousse	\$8
Tartufo Ice Cream	\$8.5
Spumoni Ice Cream	\$7
Tortoni Ice Cream	\$7
Lemon or Orange Sorbet	\$8
Caramel Custard	\$7.5
Hot Zabaglione	\$11.5

## *Beverages*

Hot Coffee or Tea	\$3
Iced Coffee	\$4
Espresso	\$4 (single) \$6.5 (double)
Cappuccino	\$5.5
Iced Cappuccino	\$6.5
Fountain Soda or Iced Tea	\$3.5 (16 oz.) \$9.5 (pitcher)
Mineral Water	\$8



***Draft Beer - \$8***

Forst Italian Lager  
Stella Artois (Belgium)  
Blue Moon Belgium White (Denver)  
Goose Island IPA (Chicago)

***Bottled Beer - \$7***

Budweiser  
Bud Light  
Coors Light  
Buckler Non-Alcoholic

***Bottled Beer - \$8***

Peroni (Italy)  
Moretti (Italy)  
Harpoon IPA (Boston)  
Samuel Adams Boston Lager  
Brooklyn Lager (NYC)  
Guinness Drought (can) (Ireland)  
London Bridge (England)  
Corona (Mexico)  
Modelo Especial (Mexico)  
Heineken (Netherlands)  
Heineken Light (Netherlands)  
Amstel Light (Netherlands)  
Coopers Brewery Pale Ale (Australia)  
Weihenstephaner Hefeweissbier (Germany)  
Hoegaarden (Belgian Wheat Beer)

***Forlini's Sangria – Glass \$11/ \$36 Pitcher***





September 11, 2001

COVID-19 Pandemic

**To our Heroes and Essential Workers:**

**On behalf of the entire Forlini Family and Staff, we thank you from the  
bottom of our hearts for your heroic efforts!**

**You are an inspiration not only to Americans, but also to the entire  
world.**

**You embody the ideals of the American People – courage, fortitude, and  
the aspiration to better the lives of others.**

**God Bless You All!**

**With Thanks and Gratitude,**

**The Forlini Family and Staff**