

Il Forno Catering

Our Pizzas

Capricciosa

marinara sauce, white mushrooms, artichokes, ham, fior di latte mozzarella, fresh basil, parmigiano cheese, extra virgin olive oil

Salmone Affumicata

fior di latte mozzarella, red onions, capers, smoked salmon, garnished with baby arugula and fresh lemon

Music City

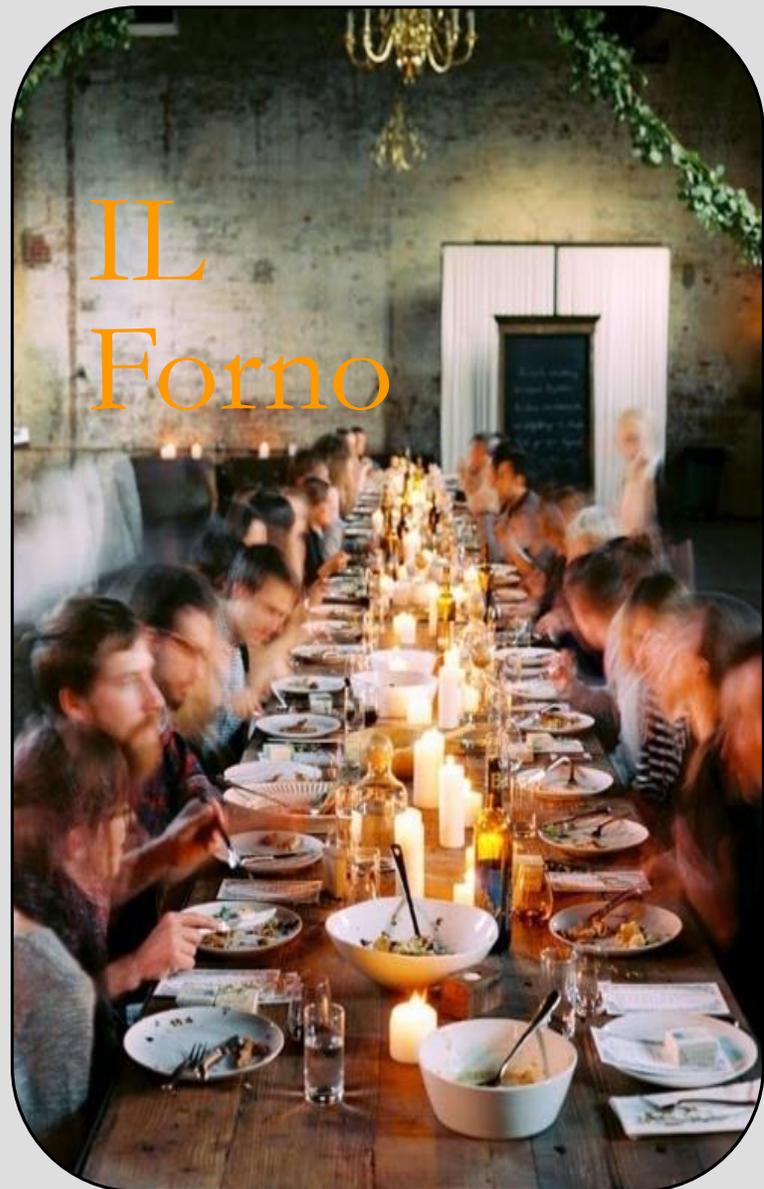
fior di latte mozzarella, pancetta, freshly cracked organic free-range egg garnished with smoked sea salt and fresh pepper

Porcini e Truffles

goat cheese, porcini mushrooms, fior di latte mozzarella, white truffle oil

Seasonal Chef's Choice

fresh seasonal ingredients such as: pumpkin, zucchini blossoms...



Salads & Appetizers

Il Forno Salad

mixed greens, grape tomatoes, green apple, roasted walnuts and parmigiano cheese

Rustica

mixed greens, fresh grated carrots, grape tomatoes

Caprese

fiore di latte mozzarella, tomatoes, fresh basil, balsamic glaze or traditional extra virgin olive oil with a touch of salt.

*choice of in house dressing for salads: lemon vinaigrette, balsamic vinegar of Modena and extra virgin olive oil

Bruschette

fresh tomato and garlic, basil, oregano and extra virgin olive oil

Desserts

Nutella Pizza

fresh wood fired pizza dough with Nutella, dusted with powdered sugar (fresh strawberries optional)



- 75 pizza minimum for catered events (Monday-Thursday).
- 120 pizza minimum order for catered events (Friday-Sunday).
- Event Fee of \$179 minimum is applied to **all** catered events. The Event Fee includes: travel in the Nashville Metro area, set up and break down of equipment.
- Chef Egidio Franciosa and one assistant is provided for each event. Additional staff available for extra cost, please enquire.
- Supplies included for all catered events: two to three tables with table linens for pizza service area, plates and service ware for catered menu.
- Custom trailer with hand built Forno Piombo oven.
- Please consider an one hour set up time is need for the wood burning oven to reach 900 degrees.
- 2.5 cooking time is included per event. \$100 is charged for each additional hour.
- We would be delighted to customize a menu for your special event, please enquire.



