

STARTERS

- Garlic & Butter Bread*.....\$200
HOMEMADE BREAD, LIGHTLY TOASTED WITH GARLIC AND BUTTER
- Caprese Salad*.....\$320
SLICED MOZZARELLA CHEESE, SLICED TOMATO, BASIL AND PESTO
- Fried Calamari*.....\$370
SERVED WITH TARTARA SAUCE AND SPICY MARINARA SAUCE
- Octopus Carpaccio*.....\$420
SERVED WITH JALAPEÑO AND CELERY DRESSING
- Mussels with White Wine Sauce*.....\$340
SERVED WITH WOOD OVEN TOASTED BREAD
- Mediterranean Bruschetta*.....\$240
HOMEMADE BREAD, LIGHTLY TOASTED WITH TOMATO, BASIL, AND PESTO
- Ceaser Salad (The Original)*.....\$290
RECIPE WITH ORGANIC EGGS AND HOUSE CROUTONS
- Special Burrata Salad*.....\$340
DELICIOUS BURRATA CHEESE SERVED WITH TRUFFLE OIL AND SPECIAL CHEF DRESSING
- Beef Carpaccio*.....\$420
SERVED WITH ARUGULA, TOMATO CHERRY, WALNUTS AND SLICED PARMESAN
- Neapolitan Beef Meatballs*.....\$350
SERVED IN A SPICY MARINARA SAUCE AND FRESH MOZZARELLA

FROM THE FIELD

- Chicken Marsala*.....\$520
WHIT POTOBELLO MUSHROOM AND VEGETABLE RATATUILLE
- Chicken Piccata*.....\$460
SERVED WITH BUTTER HOMEMADE FETTUCCINE
- Mare e Monti*.....\$2,000
PRIME RIB EYE AND SHRIMP ACCOMPANIED BY VEGETABLES AND FETTUCCINE IN A FLAMING PARMESAN ALFREDO SAUCE
- Chicken Parmesan*.....\$490
SERVED WITH TOMATO SAUCE FETTUCCINE
- Prime beef steak*.....\$890
SERVED WITH VEGETABLES AND MASHED POTATOES
- Rib Eye Prime*.....\$1,490
SERVED WITH BAKED POTATO STUFFED WITH BACON AND BLUE CHEESE SAUCE

PASTA

- Fettuccine with Garlic, Shrimp and Pink Sauce*.....\$440
- Linguini with Veal Ball*.....\$390
- Frutti di Mare Spaghetti in white wine sauce*.....\$590
- Ravioli with Spinach in Four Cheese Sauce*.....\$440
- Spaghetti alla Carbonara*.....\$420
- Penne alla Puttanesca*.....\$420
IN TOMATO SAUCE WITH OLIVES, ANCHOVIES AND CAPERS
- Fettuccine mare e monti*.....\$520
IN ALFREDO SAUCE, WITH SHRIMP AND MUSHROOM
- Penne alla Amatriciana*.....\$420
IN TOMATO SAUCE WITH GUANCIALE / BACON
- Mezze Maniche del Chef*.....\$590
IN 4 CHEESE SAUCE, WITH SAFFRON, ITALIAN SAUSAGE, MUSHROOM AND WALNUTS
- Fettuccine all'Aragosta*.....\$750
IN WHITE WINE SAUCE AND TOUCH OF SAFFRON
- Gnocchi alle Cozze e Vongole*.....\$490
MUSSELS, CLAMS AND A TOUCH OF TRUFFLE IN CHERRY TOMATO SAUCE
- Gnocchi 4 Cheese, Shrimp and Esparragus*.....\$490
- Fettuccine al Rib eye*.....\$490
IN CREAMY CHERRY TOMATO SAUCE AND STRIPS OF RIB EYE PRIME
- Spinach and Ricotta Ravioli with Pesto and Shrimp*.....\$490
- Lamb Ravioli in Sauce*
- Cherry Tomato and Truffle*.....\$590
- Spaghuetti with Italian Meat Ragu*..\$390
- Homemade Lasagna*.....\$440
- Fettuccine Alfredo Original Sauce*..\$390
- Gnocchi with Shrimp in Black Truffle Sauce*.....\$540
- Risotto ai Funghi Porcini*.....\$720
- Risotto alla Milanese with Shrimp and Italian Saffron*.....\$640

PIZZA

New York.....\$320

TOMATO SAUCE, MOZZARELLA, FRESH TOMATO & BASIL

Bella Italia.....\$420

TOMATO SAUCE, MOZZARELLA, ARUGULA, ITALIAN SALAMI, PARMESAN, AND CHERRY TOMATOES

Biancaneve.....\$420

MOZZARELLA, GORGONZOLA CHEESE, PEARS, ITALIAN SAUSAGE, ARUGULA, PARMESAN AND PISTACHIOS

De Gigi.....\$420

TOMATO SAUCE, MOZZARELLA, ONION, BACON, BELL PEPPER, GOAT CHEESE, MUSHROOMS

Partenopea.....\$440

TOMATO SAUCE, MOZZARELLA FIORDILATTE, ITALIAN HAM RÚCULA AND PARMESAN CHEESE

Rustica.....\$390

FRESH TOMATOES, MOZZARELLA, GORGONZOLA, ITALIAN SAUSAGE, OLIVES, AND ARTICHOKE

Vegetarian.....\$390

TOMATO SAUCE, MOZZARELLA, RED PEPPER, MUSHROOM, FRESH TOMATO, ONION AND ARUGULA

Why Not.....\$420

TOMATO SAUCE, MOZZARELLA, BACON, ARUGULA, HOMEMADE ITALIAN SAUSAGE, JALAPEÑO AND HONEY BEE

Meat Lovers.....\$390

TOMATO SAUCE, MOZZARELLA, PEPPERONI, HAM, ITALIAN SAUSAGE

Mexican.....\$390

TOMATO SAUCE, MOZZARELLA, ONION, HOMEMADE ITALIAN SAUSAGE MUSHROOMS AND JALAPEÑO

Tutti Gusti.....\$440

TOMATO SAUCE, 4 CHEESE, HAM, PEPPERONI, HOMEMADE ITALIAN SAUSAGE & BACON

Shrimps.....\$440

MOZZARELLA, CHERRY TOMATO, MARINATED SHRIMPS, PARMESAN, GARLIC, PARSLEY AND ARUGULA

Il Forno.....\$420

ALFREDO SAUCE, MOZZARELLA, SPICY CHICKEN, BLACK OLIVES, GRILLED PEPPERS, AND MUSHROOM

Calzone.....\$340

TOMATO SAUCE, MOZZARELLA CHEESE, PARMESAN CHEESE, COOKED HAM, SAUTÉED MUSHROOMS WITH GARLIC AND BASIL

CATCH OF THE DAY

Mediterranean style steak.....\$560

COOKED IN TOMATO SAUCE WITH CHERRY TOMATOES, OLIVES, ANCHOVIS, AND CAPERS, SERVED WITH GRILL VEGETABLES

Grilled Octopus.....\$560

SERVED WITH CHERRY TOMATO CONFIT, CARROT, POTATO WITH OLIV OIL PARSLEY, ZUCCHINI AND CELERY

Salmon fillet with basil pesto.....\$560

SERVED OVER RISOTTO WITH BASIL PESTO AND TOASTED PINE NUT RAIN

The original Italian restaurant in Cabo San Lucas.

Chef Luigi Cavanna built a solid local and tourist following in Los Cabos.

His success has been marked by offering the most authentic Italian gastronomy.

The seasoning of his recipes will take you to beautiful Italy for a night, and the wide selection of the menu satisfies all palates.

The inputs to make his recipes are of the best quality, and most of them are imported from Italy, the Chef's

hometown.

All our vegetables come from our organic garden in Pescadero, and flours for pasta, bread, and pizzas are also imported from Italy.

The entire Il Forno team will provide you with the best service.

We are waiting for you in our branches of Cabo San Lucas in the Medano neighborhood

and in the historic center of San Jose del Cabo

Grazie Mille

Atte:

Chef Luigi Cavanna
(Piacenza Italia)