

## SMALL PLATES & STARTERS

PIZZERIA CLASSICO'S ORIGINAL GARLIC CHIPS a thin crust baked with garlic butter and mozzarella 13	
My family created these in Tahoe City at "The Village Pizzeria" in 1981 and have been serving them at Pizzeria Classico in Folsom since 1985. When in Folsom, please visit <i>Pizzeria Classico</i> at 702 Sutter St. Historic Folsom.	
MINE/TRONE JOUP 7 BOWL hearty vegetable soup with, tomatoes, onions, beans, celery, carrots, spices and ditalini pasta	11
*CERTIFIED ANGUS GROUND CHUCK SLIDERS brioche, cheddar, dijonaise, sautéed onions, shredded romaine and tomato, served with shoestring fr	<b>12</b> ies
<b>MEATBALL SLIDERS</b> brioche with meatballs, spicy arrabiatta sauce, parmesan, mozzarella, served with shoestring fries	12
<b>OVEN-ROAJTED MEATBALLJ</b> two meatballs with meat sauce and shaved parmesan served with two toasted grissini	13
*PEJTO RIJOTTO BALLJ stuffed with mozzarella, served with meat sauce	14
OVEN-ROAJTED ARTICHOKE sour cream pesto aioli, roasted lemon	14
FRESH BURRATA CHEESE1/2 ORDER10FULLBurrata is a fresh Italian cheese made from mozzarella and cream, extra virgin olive oil, basil, grissinFULL	<b>15</b>
<b>CAPREJE JALAD WITH BURRATA CHEEJE</b> mixed greens with vine ripened tomatoes, balsamic reduction, basil ,extra virgin olive oil, pane fritti	15
CALAMARI FRITTI crispy calamari rings with lemon wedges and roasted red pepper aioli	16
BOWL OF CLAMS & MUSSELS in a Chardonnay garlic butter, served with toasted garlic bread	18
PIZZA JKINJ pizza crust with mashed potatoes, smoked bacon, mozzarella, cheddar, chives, ranch dip	18
*EGGPLANT FRITTI crispy breaded eggplant with marinara sauce, parmesan and mozzarella, scribbled with pesto aioli	18
*SMALL BLACKENED SALMON FILET with Chardonnay-cream sauce over fettuccine	18
*PANKO-CRUJTED AHI flash-fried, sliced, served with wasabi-pesto aioli, balsamic reduction, field greens	18
OVEN-ROAJTED PROJCIUTTO WRAPPED JUMBO PRAWNJ with herb garlic butter, over sauteed spinach and linguine3 PRAWNJ 6 PRAWNJ	19 38
WELCOME TO IL FORNO CLASSICO WE ARE VERY PROUD TO FEATURE "THE MOST ADDICTIVE BREAD" - <i>SACRAMENTO MAGA</i> WE ARE HAPPY TO SHARE UP TO 2 SMALL LOAVES FOR TABLES OF 2 GUESTS	ZINE

AND UP TO 2 LARGE LOAVES FOR EVERY 4 GUESTS

PLEASE UNDERSTAND THAT ADDITIONAL LOAVES WILL BE \$3 AND \$5 EACH TAKE SOME HOME, THEY MAKE GREAT GRILLED SANDWICHES,

FRENCH TOAJT, CROUTONJ, GARLIC BREAD, AND MORE

\*Consumer Advisory:

Consuming raw-undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.