



S M A L L P L A T E S & S T A R T E R S

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 *Pizzeria Classico* at 702 Sutter St. Historic Folsom.

MINESTRONE SOUP	CUP	7	BOWL	11
hearty vegetable soup with, tomatoes, onions, beans, celery, carrots, spices and ditalini pasta				
*CERTIFIED ANGUS GROUND CHUCK SLIDERS				12
brioche, cheddar, dijonaise, sautéed onions, shredded romaine and tomato, served with shoestring fries				
MEATBALL SLIDERS				12
brioche with meatballs, spicy arrabiatta sauce, parmesan, mozzarella, served with shoestring fries				
OVEN-ROASTED MEATBALLS				13
two meatballs with meat sauce and shaved parmesan served with two toasted grissini				
*PESTO RISOTTO BALLS				14
stuffed with mozzarella, served with meat sauce				
OVEN-ROASTED ARTICHOKE				14
sour cream pesto aioli, roasted lemon				
FRESH BURRATA CHEESE	1/2 ORDER	10	FULL	15
Burrata is a fresh Italian cheese made from mozzarella and cream, extra virgin olive oil, basil, grissini				
CAPRESE SALAD WITH BURRATA CHEESE				15
mixed greens with vine ripened tomatoes, balsamic reduction, basil ,extra virgin olive oil, pane fritti				
CALAMARI FRITTI				16
crispy calamari rings with lemon wedges and roasted red pepper aioli				
BOWL OF CLAMS & MUSSELS				18
in a Chardonnay garlic butter, served with toasted garlic bread				
PIZZA SKINS				18
pizza crust with mashed potatoes, smoked bacon, mozzarella, cheddar, chives, ranch dip				
*EGGPLANT FRITTI				18
crispy breaded eggplant with marinara sauce, parmesan and mozzarella, scribbled with pesto aioli				
*SMALL BLACKENED SALMON FILET				18
with Chardonnay-cream sauce over fettuccine				
*PANKO-CRUSTED AHI				18
flash-fried, sliced, served with wasabi-pesto aioli, balsamic reduction, field greens				
OVEN-ROASTED PROSCIUTTO WRAPPED JUMBO PRAWNS			3 PRAWNS	19
with herb garlic butter, over sautéed spinach and linguine				38
			6 PRAWNS	

WELCOME TO IL FORNO CLASSICO

WE ARE VERY PROUD TO FEATURE "THE MOST ADDICTIVE BREAD" - SACRAMENTO MAGAZINE
WE ARE HAPPY TO SHARE UP TO 2 SMALL LOAVES FOR TABLES OF 2 GUESTS
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 TOAST, CROUTONS, GARLIC BREAD, AND MORE

**Consumer Advisory:*

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

S A L A D S

Add to any salad			
grilled chicken breast	7	fried calamari	8
*grilled salmon filet	16	sautéed garlic shrimp	7
		*panko crusted Ahi	14
	HALF		ENTRÉE
CAESAR SALAD	7		13
hearts of romaine, rosemary croutons, shaved parmesan, Caesar dressing*			
MIXED BABY GREENS SALAD	7		13
Danish blue cheese, walnuts, balsamic vinaigrette*			
CARAMELIZED APPLE SALAD	8		14
mixed greens, walnuts, Danish blue cheese, raspberry vinaigrette*			
SPRING SALAD	8		14
mixed greens, feta cheese, dried cranberries, macadamia nuts, cherry-hazelnut vinaigrette*			
SPINACH SALAD	8		14
feta, walnuts, smoked bacon, caramelized onion dressing			
WEDGE SALAD	N/A		14
iceberg, Danish blue cheese, pancetta, tarragon aioli, balsamic reduction, roasted pumpkin seeds			
GRILLED ROCKY JR. CHICKEN BREAST SALAD	16		20
mixed greens, smoked bacon, Kalamata olives, roma tomatoes, onion, honey mustard dressing			
*PANKO-CRUSTED AHI SALAD	N/A		22
baby spinach, roasted red peppers, macadamia nuts, sesame seeds, wasabi-pesto, balsamic reduction			
*GRILLED STOCKYARDS ANGUS BISTRO FILET STEAK SALAD	N/A		24
mixed greens, crispy onion strings, Danish blue cheese, tomatoes, balsamic vinaigrette*			
* made with pasteurized egg yolks			

STOCK YARDS CERTIFIED PREMIUM ANGUS BEEF

Midwest corn-fed beef, top 8% angus cattle, aged a minimum of 21 days

ANGUS BISTRO FILET MEDALLIONS	25
shallot and thyme compound butter, shoestring fries	
*GRILLED 6 OZ. ANGUS FILET MIGNON	30
with shitake mushroom Chardonnay sauce, fried polenta, sautéed garlic green beans	
*GRILLED 14 OZ. ANGUS RIBEYE	38
with cabernet peppercorn sauce, steak fries, sautéed shaved Brussel sprouts with shallots and crispy bacon	

NEW ZEALAND LAMB

GRILLED NEW ZEALAND LAMB CHOPS	36
crispy polenta, grilled zucchini with a tarragon cream sauce	

S E A F O O D

SEAFOOD PASTA	27
salmon, halibut, shrimp with fettuccine in cream sauce and sautéed spinach and diced tomatoes	
LINGUINE DEL PESCATORE	25
clams, mussels, shrimp, mushrooms, spinach, lobster base, in a lemon Chardonnay butter sauce	
CIOPPINO WITH GARLIC BREAD	25
shrimp, clams, mussels, salmon, in a spicy tomato sauce	5
(Jamie likes it with penne)	
add	
SCAMPI AL FORNO	28
sautéed jumbo prawns with fresh linguini and mixed vegetables, in a garlic butter Chardonnay sauce	
*OVEN ROASTED SALMON FILET	30
with Dijon-dill sour cream sauce, lemon risotto diced red and yellow peppers, tomatoes, zucchini	
*HALIBUT: PARMESAN CRUSTED OR PAN SEARED	35
with Chardonnay-cream sauce, lemon risotto with peas, spinach and sundried tomato	

PASTAS

<u>Add to any pasta</u>					
grilled chicken breast	7	fried calamari	8	sautéed garlic shrimp	7
*grilled salmon filet	16	sub zucchini noodles	3	* panko crusted ahi	14

BEGGAR'S PURSE

Fiocchi pasta filled with cheese and pear, pancetta, shallots, walnuts, thyme in a cream sauce

ENTRÉE
22

PENNE WITH ITALIAN SAUSAGE

red onions, garlic, basil, in a spicy Chianti tomato sauce

21

BUTTERNUT SQUASH RAVIOLI

browned butter sauce, balsamic reduction, dried cranberries, pinenuts, and candied pecans

21

RAINBOW TORTELLINI

mushrooms, smoked bacon, in a cream sauce

21

FRESH PASTA

NAUGHTY PASTA

One night Max was eating spaghetti with meat sauce and meatballs. Madisen looks over and says, "That's so naughty! I want that, but add fresh ricotta." So that's what we did, and that's what we call it.

23

SPAGHETTI POMODORO

puréed tomato sauce, garlic, basil, olive oil

18

LINGUINE PESTO

basil, olive oil, garlic, parmesan, Romano, topped with pinenuts, fresh tomatoes

20

FETTUCCINE CON POLLO

fettuccine, chicken breast, marinated artichoke hearts, sundried tomatoes, in a cream sauce

21

FETTUCCINE PRIMAVERA

red and yellow peppers, zucchini, tomatoes, peas, shallots, garlic and basil in a creamy tomato sauce

21

PAPPARDELLE WITH CHILI FLAKES

puréed tomato sauce, garlic, olive oil, pancetta, red pepper flakes, basil

21

SPECIALTY RISOTTO

SEAFOOD RISOTTO

parmesan risotto tossed with salmon, halibut, shrimp, spinach, Chardonnay-lobster sauce, fresh tomatoes

30

VALPOLICELLA SUPERIORE RISOTTO

parmesan risotto tossed with Valpolicella superiore doc wine and shaved parmesan cheese

28

WILD MUSHROOM RISOTTO

shitake, button, portobello and oyster mushroom risotto, surrounded by rich meat sauce

28

MILANESE RISOTTO

saffron risotto tossed with chicken breast, pancetta, sundried tomato, peas and parmesan cheese

28

HOUSE SPECIALTIES

MEAT LOVER'S LASAGNA

sausage, prosciutto, ground beef, ricotta, mozzarella, parmesan, spinach, mushrooms, Bolognese sauce

24

CHICKEN PICCATA

lemon, capers, marinated artichoke hearts, flamed Chardonnay, served over fettuccine, garlic green beans

24

CHICKEN SCALOPPINI ALLA CLASSICO

garlic, bacon, mushrooms, flamed marsala wine, served over fettuccine, garlic green beans

24

*EGGPLANT PARMIGIANA

lightly breaded, baked with marinara and mozzarella, served over fresh spaghetti

25

*CHICKEN PARMIGIANA

lightly breaded, baked with marinara and mozzarella, served over fresh spaghetti

25

RATATOUILLE

VEGAN NO DAIRY NO SOY NO GLUTEN

looks like pasta, but its zucchini, peeled tomatoes, mushrooms, red and yellow peppers, artichoke hearts
sautéed in EVOO, with garlic, chili flakes, spices and herbs
20

SANDWICHES

Made on toasted house made focaccia

*CERTIFIED ANGUS CHEESEBURGER ground chuck with cheddar cheese, Roma tomatoes, red onion, mixed greens, dijonaise, served with steak fries	16
*CHICKEN PARMESAN SANDWICH panko-crusted chicken breast with marinara sauce, parmesan, mozzarella, served with steak fries	16
*STOCKYARDS CERTIFIED PREMIUM ANGUS BISTRO FILET SANDWICH with dijonaise, tomato, crispy onion strings, served with steak fries	20

PIZZERIA CLASSICO'S

HAND-TOSSED PIZZAS

10 INCH, 8 SLICES

PREMIUM PEPPERONI mozzarella, spicy tomato sauce	18
STREGA NONNA prosciutto, Italian sausage, salami, basil, mozzarella, red pepper flakes, spicy tomato sauce	19
MARGHERITA fresh mozzarella, heirloom tomatoes, basil, spices, extra virgin olive oil (spicy tomato sauce by request)	19
VEGETABLE DELECTABLE mushrooms, red onion, red and yellow peppers, diced tomato, mozzarella, spicy tomato sauce	19
STROMBOLI Italian sausage, pepperoni, salami, mushrooms, mozzarella, spicy tomato sauce	20
CLASSICO COMBINATION Italian sausage, pepperoni, red and yellow peppers, onion, mushrooms, mozzarella, spicy tomato sauce	20

THE STORY OF THE FLAGS

The **Palio di Siena** (known locally simply as *Il Palio*) is a horse race that is held twice each year, on July 2 and August 16, in Siena, Italy. Ten horses and riders, bareback and dressed in the appropriate colours, represent ten of the seventeen contrade, or city wards. The Palio held on July 2 is named Palio di Provenzano, in honor of the Madonna of Provenzano, who has a church in Siena. The Palio held on August 16 is named Palio dell'Assunta, in honor of the Assumption of Mary.

A magnificent pageant, the Corteo Storico, precedes the race, which attracts visitors and spectators from around the world.

The race itself, in which the jockeys ride bareback, circles the Piazza del Campo, on which a thick layer of dirt has been laid, three times and usually lasts no more than 90 seconds. It is not uncommon for a few of the jockeys to be thrown off their horses while making the treacherous turns in the piazza, and indeed, it is not unusual to see unmounted horses finishing the race without their jockeys.

Split charge for pastas, specialties, sandwiches **3** extra bread **3 OR 5** corkage fee **15**
for the comfort of others please silence cell phones and mind your children

VISIT PIZZERIA CLASSICO IN HISTORIC FOLSOM



DESSERTS

ALL MADE IN HOUSE

CLASSICO CHOCOLATE CAKE

rich and moist, layered with vanilla butter cream and chocolate ganache, raspberry melba sauce

\$9
A LA MODE \$3

TOFFEE CHEESECAKE

prepared in the classic tradition with caramel and Toffee Boutique crunch

\$9

TIRAMISU

ladyfingers soaked in Myer's rum and espresso, layered between sweetened mascarpone and sprinkled with cocoa powder

\$9

ALL MADE IN HOUSE

CLASSICO ICE CREAM SUNDAE

vanilla bean ice cream, caramel and chocolate syrup toffee boutique crunch, whipped cream, cherry

\$8
12 AND UNDER SIZE \$4

AFFOGATO DI GELATI

ask servers for today's flavors by Villa Dolce drowned in espresso

\$10

BOWL OF GELATO

ask servers for today's flavors by Villa Dolce

\$8

CRÈME BRÛLÉE

vanilla custard with a caramelized sugar crust

\$9

FINAL

WE PROUDLY FEATURE VANELI'S COFFEE

ESPRESSO

\$3

CAPPUCCINO OR LATTE

\$4

MOCHA

\$5

IRISH COFFEE

JAMESON IRISH WHISKEY, COFFEE WHIPPED CREAM

\$9

KEOKE COFFEE

KORBEL BRANDY, KAHLUA, COFFEE WHIPPED CREAM

\$9

NUTTY IRISHMAN

FRANGELICO, BAILEYS, COFFEE WHIPPED CREAM

\$9

MARTINI

PURPLE HOOTER

GREY GOOSE VODKA, CHAMBORD FRESH LEMON, SIMPLE SYRUP, SPRITE

\$11

CLASSICO ESPRESSO MARTINI

MR. BLACK, TITO'S VODKA ESPRESSO, SIMPLE SYRUP

\$11

BLACK CAFFÉ MARTINI

MR. BLACK, STOLI VANIL SALIZA AMARETTO

\$11

FINAL

PORTO

FONSECA BIN 27 RUBY PORTO

\$6

DOW'S 10 YEAR TAWNY PORTO

\$8

DOW'S 20 YEAR TAWNY PORTO

\$15

SINGLE MALT SCOTCH

GLENFIDDICH 12 YEAR

\$8

GLENLIVET 12 YEAR

\$8

GLENDRONACH ORIGINAL 12 YEAR

\$13

MACALLAN 12 YEAR

\$13

GLEN OAK 10 YEAR

\$16

MACALLAN 18 YEAR

\$30

COGNAC

HENNESSEY X.O. COGNAC

\$21

CAMUS BORDERIES X.O. COGNAC

\$21

GRAND MARNIER

CUVEE DU CENT CINQUENTENAIRE

\$24

WE HAVE THE STUFF YOU WANT

SODAS		3.25
COKE		
SPRITE		
DIET COKE		
SHIRLEY TEMPLE	sprite & grenadine	
ROY ROGERS	coke & grenadine	

ITALIAN SODAS	if you want cream, just say so	3.25
CHERRY		
RASPBERRY		
BLACKBERRY		
VANILLA		
HAZELNUT		

JUICES		
LEMONADE		3.25
STRAWBERRY LEMONADE		3.95
CRANBERRY		3.25

DESSERTS	made with Breyer's ice cream	
ONE SCOOP ICE CREAM		3
TWO SCOOPS ICE CREAM		5
SMALL SUNDAE		4
CLASSICO SUNDAE	vanilla bean ice cream, caramel & chocolate syrups, toffee boutique crunch, whipped cream, cherry	8



V I P MENU
for our guests 12 years and under, please

STARTERS	
3 CHICKEN WINGS	4
MINI GARLIC CHIPS	5
SLIDER (one plain mini-burger) & FRIES	5

SALADS	
CAESAR SALAD	4
RANCH SALAD romaine, tomato, mozzarella, croutons, ranch dressing	4

ENTREES	
CHEESE PIZZA	8
PEPPERONI PIZZA	9
LINGUINI WITH GARLIC BUTTER	7
SPAGHETTI MARINARA	8
FETTUCINI ALFREDO	8
PENNE WITH CHEESE SAUCE	8
SPAGHETTI WITH MEATBALL	9
SLIDERS (2 plain mini-burgers) & FRIES	10
SALMON FILET, FRIES & GREEN BEANS	15



NOT MADE WITH GLUTEN-CONTAINING INGREDIENTS

These items are made with ingredients that don't contain gluten.
Due to FDA regulations we cannot guarantee celiac patients that we are gluten free due to the fact that all menu items are made in our restaurant that also use wheat products

RATATOUILLE

VEGAN NO DAIRY NO SOY NO GLUTEN

looks like pasta, but its zucchini, peeled tomatoes, mushrooms, red and yellow peppers, artichoke hearts
sautéed in EVOO, with garlic, chili flakes, spices and herbs

22

MINESTRONE SOUP

hearty vegetable soup with chicken stock, tomatoes, onions, beans, celery, carrots, spices

CUP 7 BOWL 11

MIXED BABY GREENS SALAD

bleu cheese, walnuts, balsamic vinaigrette

SM 7 LG 13

CAESAR SALAD

hearts of romaine, grated parmesan, Caesar dressing

SM 7 LG 13

SPRING SALAD

mixed greens, feta cheese, dried cranberries, macadamia nuts, cherry-hazelnut vinaigrette

SM 8 LG 14

CAPRESE SALAD WITH FRESH BURRATA CHEESE

mixed greens with vine ripened tomatoes, balsamic reduction, basil ,extra virgin olive oil

15

GRILLED STOCKYARDS' ANGUS BISTRO STEAK SALAD

mixed greens, bleu cheese, tomatoes, balsamic vinaigrette

24

OVEN ROASTED PROSCIUTTO WRAPPED JUMBO PRAWNS

with herb garlic butter, over sautéed spinach

3 FOR 19 OR 6 FOR 38

OVEN ROASTED SALMON FILET

with compound butter, lemon risotto diced red and yellow peppers, tomatoes, zucchini

30

GRILLED 6 OZ. ANGUS FILET MIGNON

with compound butter, fried polenta, sautéed garlic green beans

30

GRILLED ANGUS RIBEYE

with sautéed mushrooms, fried polenta, sautéed shaved brussel sprouts with shallots and crispy bacon

38

MILANESE RISOTTO

saffron risotto tossed with chicken breast, pancetta, sundried tomato, peas and parmesan cheese

28

WILD MUSHROOM RISOTTO

shitake, porcini, Portobello and oyster mushroom risotto, surrounded by rich meat sauce

28

PLEASE SPECIFY "GLUTEN-FREE" WHEN ORDERING