



SMALL PLATES & STARTERS

PIZZERIA CLASSICO'S ORIGINAL GARLIC CHIPS

a thin crust baked with garlic butter and mozzarella

17

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.

STOCKYARD'S ANGUS FILET MIGNON CARPACCIO		18
with caper aioli, arugula salad, citrus vinaigrette, shaved parmesan		
MINESTRONE SOUP	CUP 8 BOWL	13
hearty vegetable soup with, tomatoes, onions, beans, celery, carrots, spices and ditalini pasta		
OVEN-ROASTED MEATBALLS		16
two meatballs with meat sauce and shaved parmesan served with two toasted grissini		
PIZZERIA CLASSICO'S PESTO CHIPS		17
thin pizza dough with pesto sauce and mozzarella		
*PESTO RISOTTO BALLS		17
stuffed with mozzarella, served with meat sauce		
OVEN-ROASTED ARTICHOKE		17
sour cream pesto aioli, roasted lemon		
CHICKEN WINGS		17
8 crispy, not saucy, with just the right amount of heat. Served with a side of Frank's sauce		
FRESH BURRATA CHEESE	1/2 ORDER 14 FULL	18
Burrata is a fresh Italian cheese made from mozzarella and cream, extra virgin olive oil, basil, grissini		
CALAMARI FRITTI		19
crispy calamari rings with lemon wedges and roasted red pepper aioli		
BOWL OF CLAMS & MUSSELS		20
in a Chardonnay garlic butter, served with toasted garlic bread		
*EGGPLANT FRITTI		20
crispy breaded eggplant with marinara sauce, parmesan and mozzarella, scribbled with pesto aioli		
*SMALL BLACKENED SALMON FILET		20
with Chardonnay-cream sauce over fettuccine		
*PANKO-CRUSTED AHI		21
flash-fried, sliced, served with wasabi-pesto aioli, balsamic reduction, field greens		
PIZZA SKINS		21
pizza crust with mashed potatoes, smoked bacon, mozzarella, cheddar, chives, ranch dip		
OVEN-ROASTED PROSCIUTTO WRAPPED JUMBO PRAWNS	3 PRAWNS 21	
with herb garlic butter, over sautéed spinach and linguine	6 PRAWNS 40	

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 \$4 AND \$6 EACH
TAKE SOME HOME, THEY MAKE GREAT GRILLED SANDWICHES,
FRENCH TOAST, CROUTONS, GARLIC BREAD, AND MORE

*Consumer Advisory:

9-16-22

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