

forno

kitchen + bar

forno: for·no. *noun*, Italian origin; meaning: oven.

BRUNCH

Add Mimosa 4 or Bloody Mary 5

French Toast 11

Classic Brioche French Toast, Fresh Berries, Whipped Cream

Nutella Stuffed French Toast 12

Caramelized Bananas, Hazelnuts, Whipped Cream, Local Maple Syrup

Biscuits + Gravy* 11

Herb Buttermilk Biscuit, Sage Sausage Gravy, Sunny Side Up Egg

Chicken + Waffles 14

Southern Fried Chicken, Savory Waffles, Hot Sauce Aioli, Local Maple Syrup

Brunch Brasato* 12 GF

Tomato Braised Beef, Egg, Parmesan, Rosemary, Bread

NEW Avocado Bruschetta 9 GF

House bread, avocado, goat cheese pickled shallots, grape tomatoes

Shrimp + Polenta 16 GF

Cheesy Yellow Corn Polenta, Cajun Seared Shrimp, Pepper Medley, Green Onion

Frittata* 10 GF

Eggs, Fontina, Mushrooms, Red Onion, Asparagus, Red Peppers, Goat Cheese, Arugula

Breakfast Pizza* 14 GF

Three Eggs, Fontina, Roasted Garlic, Pancetta, Brussel Sprouts

Forno Bisque & Grilled Cheese 12

Roasted San Marzano, Goat Cheese, Brioche Grilled Cheese

Breakfast BLT* 10

Fried Egg, Bacon, Arugula, Tomato, Mayonnaise *Add Salmon 7*

BRUNCH COCKTAILS

Fraise 75 9

Hennessy VSOP, Fresh Strawberries, Triple Sec, Sparkling Wine

Espresso Martini 8

Absolut Vanilla, Patron XO, Espresso, Bailey's, Branca-Menta

Forno Bloody Mary 10

Belvedere Vodka, House Bloody Mix, Capicola, Mozzarella and Pepper

Mimosa 7

Cava, Orange Juice

"Bottomless" Mimosa 20

10am - 3pm during brunch

Limits may apply

COFFEE

Coffee 3

Espresso 3

Cappuccino 4

Latte 4

PIZZA

Our pizzas are made with fresh dough, mixed in house by hand every day. We use only imported San Marzano tomatoes for our sauce to provide a true Italian flavor.

Our chefs have hand-selected quality ingredients with a focus on staying local.

Pizzas are cooked in our custom stone-fired oven at 750 degrees to obtain a nice crispness and slight rustic char. They are served immediately for ultimate freshness and top quality. Please enjoy!

Add Gluten Free Crust 3

Margherita 13

Fresh Mozzarella, Roma Tomato, Basil, San Marzano Tomato

Prosciutto 15

Ricotta, Arugula, Onion, Olive Oil, White Balsamic Reduction

Four Cheese 13

Fresh Mozzarella, Fontina, Parmesan, Provolone, San Marzano Tomato

Pepperoni 14

Mozzarella, San Marzano Tomato

Garden 14

Roasted Red Peppers, Artichoke Hearts, Red Onions, Asparagus, Arugula, Mozzarella, San Marzano Tomato

Chicken Alfredo 15

Alfredo Sauce, Mozzarella, Mushroom, Grilled Chicken

Carne 15

Italian Sausage, Capicola, Pepperoni, Red Onions, Mozzarella, San Marzano Tomato

Mediterranean 13

Artichoke, Pepperoncini, Red Onions, Olives, Mozzarella, San Marzano Tomato

Shrimp 16

Alfredo Sauce, Red Onion, Parmesan, Mozzarella

Hawaiian 14

Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato

White 13

Roasted Garlic Olive Oil, Mozzarella, Mushrooms, Artichoke, Onion, Parmesan

Wild Mushroom 14

Crimini, Oyster, & Shiitake Mushrooms, Mozzarella, San Marzano Tomato

Forno Chicken 15

Roasted Red Pepper Coulis, Mozzarella, Asparagus, Red Onion, Goat Cheese, Roasted Red Peppers

V.35

BAR SNACKS

Olive Sampler 5 GF

Fresh Herbs, Shaved Parmesan

Marcona Almonds 8 GF

Spice-Dusted, Served Warm

SALADS

Customize Salad: Add Roasted Beets 4, Chicken 5, Salmon* 7, Shrimp 7

House Italian 9 GF

Onion, Prosciutto, Peperoncini, Olives, Ricotta Salata, Herb Vinaigrette

Caesar 8 GF

Roma Tomato, Parmigiano Reggiano, Croutons

Caprese Salad 9 GF

Fresh Tomatoes, Fresh Mozzarella, Pesto Vinaigrette, Mesclun Greens

Arugula 7 GF

Roma Tomato, Fennel, Pumpkin Seed, Lemon Mint Vinaigrette, Parmigiano Reggiano

Roasted Beet & Goat Cheese 9 GF

Arugula, Marcona Almonds, Orange Tarragon Vinaigrette

SHARED ITEMS

Arancini 11

Fried Risotto Balls, Fontina, San Marzano Sauce

NEW Burrata 12 GF

Warm Arrabiata, Fresh Thyme, Maldon Salt, Grilled Bread

Calamari 13

Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli

Warm Ricotta 11 GF

Olive Oil, White Balsamic Reduction, Glazed Peaches, Baked Bread

Meatballs 11

Braised Meatballs, San Marzano Sauce, Parmesan

Roasted Garlic Shrimp 12 GF

Herb Butter, Lemon Zest, Red Pepper Flakes

Ahi Tuna Tacos* 15

Lime Cilantro Slaw, Avocado Crema, Wonton Shell

SANDWICHES

Served with Fries
Garlic Parmesan Fries Add \$1

Forno Burger* 14 GF

Campari Tomato Bruschetta, Goat Cheese, Arugula

Burger* 13 GF

Cheddar Cheese, Lettuce, Tomato, Onion

Chicken Saltimbocca 13 GF

Grilled Chicken, Prosciutto, Fontina, Forno Aioli, Roasted Tomato



*Consuming some raw or undercooked foods may increase your risk of food-borne illness.

GF Gluten Friendly Upon Request