

# forno

kitchen + bar

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

## BAR SNACKS

### Olive Sampler 5

Fresh Herbs, Shaved Parmesan

### Marcona Almonds 8

Spice-Dusted, Served Warm

### Roasted Garlic 9

Olive Oil, Fresh Herbs, Served With Baked Bread

## SHARED ITEMS

### Arancini 11

Fried Risotto Balls, Fontina, San Marzano Sauce

### Calamari 13

Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli

### **NEW** Burrata 12

Warm Arrabiata, Fresh Thyme, Maldon Salt, Grilled Bread

### Avocado Bruschetta 9

House Bread, Avocado, Goat Cheese Pickled Shallots, Grape Tomatoes

### Meatballs 11

Braised Meatballs, San Marzano Sauce, Parmigiano Reggiano

### Steamed Mussels 14

Saffron White Wine Broth, Pancetta, Roma Tomatoes, Grilled Bread

### Roasted Garlic Shrimp 12

Herb Butter, Lemon Zest, Red Pepper Flakes

### Warm Ricotta 11

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

### Ahi Tuna Tacos\* 15

Lime Cilantro Slaw, Avocado Crema, Wonton Shell

### Brasato\* 12

Tomato Braised Beef, Egg, Rosemary, Parmigiano Reggiano, Bread

## SOUP+SALAD

### Forno Tomato Bisque 8

Roasted San Marzano, Goat Cheese, Baked Bread

### House Italian 9

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

### Caesar 8

Roma Tomato, Parmigiano Reggiano, Croutons

### Arugula 7

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

### Roasted Beet & Goat Cheese 9

Arugula, Marcona Almonds, Orange Tarragon Vinaigrette

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

## 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, Parmigiano Reggiano, 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

### Breakfast Pizza\* 14

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

### Hawaiian 14

Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato

### White 13

Roasted Garlic Sauce, Mozzarella, Mushrooms, Artichoke, Onion, Parmigiano Reggiano

### 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

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## SANDWICHES

*Served with Fries  
Garlic Parmesan Fries Add \$1*

### Forno Burger\* 14

Roma Tomato Bruschetta, Goat cheese, Arugula

### Burger\* 13

Cheddar Cheese, Lettuce, Tomato, Onion

### Chicken Saltimbocca 13

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

## MAINS

### **NEW** Chicken Cacciatore 21

Roasted Half Bird, Cacciatore Ragout, Black Kale, Creamy Polenta, Sicilian Olives, Fresh Parmesan

### Gerber Farms Chicken 21

Roasted Half Bird, Mushroom Risotto, Brussels Sprouts, Natural Jus

### Salmon\* 21

Glazed Root Vegetable, Lentils, Red Pepper Coulis

### Petit Filet\* 29

Fontina Cream, Arugula, Fingerling Potatoes, Red Wine Braised Pearl Onions

### Pasta Forno 14

Rigatoni, Vodka Sauce, Mushrooms, Fresh Mozzarella

*Add: Chicken 5, Salmon\* 7, Shrimp 7, Meatballs 5*

### **NEW** Baked Lobster Rotini 17

Mornay, Sage Bread Crumbs

### Eggplant Parmesan 14

Linguine, Fontina Cream, San Marzano Sauce, Mozzarella

*Substitute Chicken +\$3*

### Linguine and Clams 19

Little Necks, Roma Tomato, White Wine, Garlic, Lemon

### Meatball Linguine 16

San Marzano Sauce, Parmigiano Reggiano

*Add Gluten Free Linguine 3*

## SIDES

### Grilled Asparagus 5

### Browned Brussels Sprouts 6

### Tuscan Roasted Potatoes 7

### Glazed Root Vegetables 5

### Mushroom Risotto 8

### Garlic Parmesan Fries 7

## COFFEE

### Coffee 3

### Cappuccino 4

### Espresso 3

### Latte 4

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Corso  
VENTURES

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

721 N High Street | Columbus, Ohio 43215 | Mon - Wed 4pm - 10pm | Thurs 4pm - 11pm | Fri 4pm - 1am | Sat 10am - 1am | Sun 10am - 10pm | (614) 469-0053