

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 14

Fresh Mozzarella, Roma Tomato, Basil, San Marzano Tomato

Prosciutto 16

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

Four Cheese 14

Fresh Mozzarella, Fontina, Parmigiano Reggiano, Provolone, San Marzano Tomato

Pepperoni 15

Mozzarella, San Marzano Tomato

Garden 15

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

Chicken Alfredo 16

Alfredo Sauce, Mozzarella, Mushroom, Grilled Chicken

Carne 16

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

Mediterranean 14

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

Shrimp 17

Alfredo Sauce, Red Onion, Parmesan, Mozzarella

Breakfast Pizza* 15

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

Hawaiian 15

Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato

White 14

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

Wild Mushroom 15

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

Forno Chicken 16

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

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