



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

## BRUNCH

Add Mimosa 4 or Bloody Mary 5

**French Toast 12.5** (V)

Classic Brioche French Toast, Fresh Berries, Whipped Cream

**Nutella Stuffed French Toast 13.5** (V)

Caramelized Bananas, Hazelnuts, Whipped Cream, Local Maple Syrup

**Biscuits + Gravy\* 13**

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

**Chicken + Waffles 16**

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

**Brunch Brasato\* 14.5** (GF+)

Tomato Braised Beef, Egg, Parmesan, Rosemary, Bread

**Avocado Bruschetta 12** (GF+, Vg+)

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

Add over easy egg for \$1.50

**Shrimp + Polenta 17** (GF+)

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

**NEW Eggs Purgatory Skillet\* 13** (GF+)

Three Eggs, Spicy Tomato Sauce, Red Peppers, Parsley, Parmesan, Grilled Bread

**Breakfast Pizza\* 16** (GF+, V+)

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

**Forno Bisque & Grilled Cheese 13.5** (V)

Roasted San Marzano, Goat Cheese, Brioche Grilled Cheese

**Breakfast BLT\* 12.5** (V+)

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

## BRUNCH COCKTAILS

**Fraise 75 10**

Hennessy Black, Fresh Strawberries, Triple Sec, Sparkling Wine

**Espresso Martini 9**

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

**The Morning Mule 10**

Belvedere, Orange Juice, and Ginger Beer

**Rise & Shine 10**

Epsolon Blanco, Lime juice, Orange Cream Bitters, Tangerine Red Bull

**Forno Bloody Mary 10**

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

**Mimosa 8**

Sparkling Wine, Orange Juice

Add a bag of 'Food Hall Cotton Candy' for no extra charge

**Mimosa Bottle Service 25**

10am - 3pm during brunch

Add a bag of 'Food Hall Cotton Candy' for no extra charge

## COFFEE

Cappuccino 4

Coffee 3

Latte 4

Espresso 3

Hot Chocolate 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 15** (V, Vg+)

Fresh Mozzarella, Roma Tomato, Basil, San Marzano Tomato

**Prosciutto 17**

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

**Four Cheese 15** (V)

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

**Pepperoni 16**

Mozzarella, San Marzano Tomato

**Garden 16** (V, Vg+)

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

**Chicken Alfredo 17** (V+)

Alfredo Sauce, Mozzarella, Mushroom, Grilled Chicken

**Carne 17**

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

**Mediterranean 15** (V, Vg+)

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

**Shrimp 18**

Alfredo Sauce, Red Onion, Parmesan, Mozzarella

**Hawaiian 16**

Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato

**White 15** (V, Vg+)

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

**Wild Mushroom 16** (V, Vg+)

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

**Forno Chicken 17**

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

V.52

## BAR SNACKS

**Olive Sampler 7** (GF+, V, Vg+)

Fresh Herbs, Shaved Parmesan

**Marcona Almonds 8** (GF+, V, Vg)

Spice-Dusted, Served Warm

## SALADS

Customize Salad: Add Roasted Beets 5, Chicken 6, Salmon\* 7, Shrimp 7.5

**House Italian 9** (GF+, Vg+)

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

**Caesar 8** (GF+)

Roma Tomato, Parmigiano Reggiano, Croutons

**Arugula 8** (GF+, V, Vg+)

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

**Roasted Beet & Goat Cheese 9** (Vg+)

Arugula, Marcona Almonds, Orange Tarragon Vinaigrette

## SHARED ITEMS

**Arancini 12** (V)

Fried Risotto Balls, Fontina, San Marzano Sauce

**Burrata 13** (GF+, V)

Warm Arrabiata, Fresh Thyme, Maldon Salt, Grilled Bread

**Calamari 14.5**

Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli

**Warm Ricotta 12.5** (GF+, V)

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

**Meatballs 11.5**

Braised Meatballs, San Marzano Sauce, Parmesan

**Roasted Garlic Shrimp 12.5** (GF+)

Herb Butter, Lemon Zest, Red Pepper Flakes

**Ahi Tuna Tacos\* 16** (GF+)

Shashimi-Style, Lime-Cilantro Slaw, Avocado Crema, Wonton Shell

## SANDWICHES

Served with Fries  
Garlic Parmesan Fries Add \$1

**Forno Burger\* 16** (GF+)

Campari Tomato Bruschetta, Goat Cheese, Arugula

**Burger\* 15** (GF+)

Cheddar Cheese, Lettuce, Tomato, Onion

**Chicken Saltimbocca 15** (GF+)

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

## CORSOVENTURES

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

(GF+) Gluten Friendly Upon Request (V) Vegetarian (V+) Vegetarian Upon Request (Vg) Vegan (Vg+) Vegan Upon Request

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