



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

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.53

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