



forno: for•no. noun Italian origin; meaning: oven.

BAR SNACKS

- Olive Sampler 7** (v, Vg+) Fresh Herbs, Shaved Parmesan
- Marcona Almonds 8** (v, Vg) Spice-Dusted, Served Warm
- Roasted Garlic 9** (v, Vg) Olive Oil, Fresh Herbs, Served With Baked Bread

SHARED ITEMS

- Arancini 12** (v) Fried Risotto Balls, Fontina, San Marzano Sauce
- Calamari 14.5** Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli
- Burrata 13** (v) Warm Arrabiata, Fresh Thyme, Maldon Salt, Grilled Bread
- Avocado Bruschetta 12.5** (v, Vg+) House Bread, Avocado, Goat Cheese Pickled Shallots, Grape Tomatoes
- Meatballs 11.5** Braised Meatballs, San Marzano Sauce, Parmigiano Reggiano
- Steamed Mussels 15** Saffron White Wine Broth, Pancetta, Roma Tomatoes, Grilled Bread
- Roasted Garlic Shrimp 12.5** Herb Butter, Lemon Zest, Red Pepper Flakes
- Warm Ricotta 12.5** (v) Olive Oil, White Balsamic Reduction, Glazed Peaches, Baked Bread
- Ahi Tuna Tacos* 16** Sashimi-Style, Lime-Cilantro Slaw, Avocado Crema, Wonton Shell
- Brasato* 14.5** Tomato Braised Beef, Egg, Rosemary, Parmigiano Reggiano, Bread

SOUP+SALAD

Forno Tomato Bisque 8 (v) Roasted San Marzano, Goat Cheese, Baked Bread

- House Italian 9** (Vg+) Onion, Prosciutto, Pepperoncini, Olives, Ricotta Salata, Herb Vinaigrette
 - Caesar 8** Roma Tomato, Parmigiano Reggiano, Croutons
 - Arugula 8** (v, Vg+) Roma Tomato, Fennel, Pumpkin Seed, Lemon Mint Vinaigrette, Parmigiano Reggiano
 - Roasted Beet & Goat Cheese 9** (Vg+) Arugula, Marcona Almonds, Orange Tarragon Vinaigrette
- Customize Salad: Add Roasted Beets 5, Chicken 6, Salmon* 7, Shrimp 7.5*

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, Parmigiano Reggiano, 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
- Breakfast Pizza* 16** (v+) Three Eggs, Fontina, Roasted Garlic Sauce, Pancetta, Brussel Sprouts
- Hawaiian 16** Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato
- White 15** (v, Vg+) Roasted Garlic Sauce, Mozzarella, Mushrooms, Artichoke, Onion, Parmigiano Reggiano
- 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

SANDWICHES

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

- Forno Burger* 16** Roma Tomato Bruschetta, Goat cheese, Arugula
- Burger* 15** Cheddar Cheese, Lettuce, Tomato, Onion
- Chicken Saltimbocca 15** Grilled Chicken, Prosciutto, Fontina, Forno Aioli, Roasted Tomato

MAINS

- Ohio Raised Chicken 24** Roasted Half Bird, Mushroom Risotto, Brussels Sprouts, Natural Jus
- Salmon* 25** Glazed Root Vegetable, Lentils, Red Pepper Coulis
- Petit Filet* 29** Fontina Cream, Arugula, Fingerling Potatoes, Red Wine Braised Pearl Onions
- Pasta Forno 16** Rigatoni, Vodka Sauce, Mushrooms, Fresh Mozzarella
Add: Chicken 6, Salmon 7, Shrimp 7.5, Meatballs 6*
- Parmesan Crusted Halibut* 29** Risotto Cake, Swiss Chard, Cauliflower Puree, Lobster Jus, Hazelnut Chili Crisp
- Baked Lobster Rotini 19** Mornay, Sage Bread Crumbs
- Eggplant Parmesan 16** (v) Linguine, Fontina Cream, San Marzano Sauce, Mozzarella
Substitute Chicken +\$3
- Linguine and Clams 21** Little Necks, Roma Tomato, White Wine, Garlic, Lemon
- Meatball Linguine 16.5** San Marzano Sauce, Parmigiano Reggiano

Add Gluten Free Linguine 3

SIDES

- Grilled Asparagus 6** (v, Vg)
- Browned Brussels Sprouts 7** (v, Vg+)
- Tuscan Roasted Potatoes 7** (v, Vg)
- Glazed Root Vegetables 6** (v, Vg+)
- Mushroom Risotto 8** (v)
- Garlic Parmesan Fries 7** (v, Vg+)

COFFEE

- Coffee 3** **Cappuccino 4**
- Espresso 3** **Latte 4**

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CORSOVENTURES

*Consuming some raw or undercooked foods may increase your risk of food-borne illness.
(V) Vegetarian (V+) Vegetarian Upon Request (Vg) Vegan (Vg+) Vegan Upon Request