



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

BRUNCH

Add Mimosa 4 or Bloody Mary 5

French Toast 13 (V) Classic Brioche French Toast, Fresh Berries, Whipped Cream

Nutella Stuffed French Toast 14 (V) Caramelized Bananas, Hazelnuts, Whipped Cream, Local Maple Syrup

Biscuits + Gravy* 14 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* 16 (GF+) Tomato Braised Beef, Egg, Parmesan, Rosemary, Bread

Avocado Bruschetta 13 (GF+, Vg+) House bread, avocado, goat cheese pickled shallots, grape tomatoes

Add over medium 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* 17 (GF+, V+) Three Eggs, Fontina, Roasted Garlic, Pancetta, Brussel Sprouts

Forno Bisque & Grilled Cheese 14 (V) Roasted San Marzano, Goat Cheese, Brioche Grilled Cheese

Breakfast BLT* 13 (V+) Over Medium Egg, Bacon, Arugula, Tomato, Forno Aioli Add Salmon 7

BRUNCH COCKTAILS

Cooler Than A Cucumber 11 Ketel One Botanical Cucumber Mint, Passion Fruit Liqueur, Lemon, Sparkling Wine

Muddles & High 11 Belvedere Blackberry & Lemongrass Organic Infusions, St. Germain Elderflower Liqueur, Strawberries, Blueberries, Lemon & Lime, Sparkling Wine

Peach My Cheeks 11 Ketel One Botanical Peach & Orange Blossom, Cranberry, Lemon, Peach Liqueur, Pineapple, Sparkling Wine

First Sip 11 Roe & Co, Cold Brew, Kahlua, Frangelico, Chocolate Bitters, Orange Peel

Espresso Martini 11 Van Gogh Double Espresso, Bailey's, Kahlua, Branca-Menta, Cold Brew

Rise & Shine 10 Epsolon Blanco, Lime Juice, Orange Cream Bitters, Tropical 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 Cotton Candy for no extra charge

Mimosa Bottle Service 25 10am - 3pm during brunch Add a bag of Cotton Candy for no extra charge

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. Please enjoy!

Add Gluten Free Crust 3

Margherita 16 (V, Vg+)

Fresh Mozzarella, Roma Tomato, Basil, San Marzano Tomato

Prosciutto 18

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

Four Cheese 16 (V)

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

Pepperoni 17

Mozzarella, San Marzano Tomato

Garden 17 (V, Vg+)

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

Chicken Alfredo 18 (V+)

Alfredo Sauce, Mozzarella, Mushroom, Grilled Chicken

Carne 18

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

Mediterranean 16 (V, Vg+)

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

Shrimp 19

Alfredo Sauce, Red Onion, Parmesan, Mozzarella

Hawaiian 17

Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato

White 16 (V, Vg+)

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

Wild Mushroom 17 (V, Vg+)

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

Forno Chicken 18 (V+)

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

Pesto 17 (V)

Balsamic Onion Jam, Fresh Mozzarella, Ricotta, Heirloom Cherry Tomatoes, Mozzarella, Basil Pesto

V.58

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 (V, Vg+) Arugula, Marcona Almonds, Orange Tarragon Vinaigrette

SHARED

Arancini 12 (V) Fried Risotto Balls, Fontina, San Marzano Sauce

Burrata 14 (GF+, V) Warm Arrabiata, Fresh Thyme, Maldon Salt, Grilled Bread

Calamari 16 Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli

Warm Ricotta 13 (GF+, V) Olive Oil, White Balsamic Reduction, Glazed Peaches, Baked Bread

Meatballs 12 Braised Meatballs, San Marzano Sauce, Parmesan

Roasted Garlic Shrimp 13 (GF+) Garlic Butter, Lemon Zest, Red Pepper Flakes, Toasted Breadcrumbs, Parmigiano Reggiano

Ahi Tuna Tacos* 17 (GF+) Poke-Style, Lime-Cilantro Slaw, Avocado Crema, Sesame Seeds, Wonton Shell

SANDWICHES

Served with Fries Garlic Parmesan Fries Add \$1

Forno Burger* 16 (GF+) Campari Tomato Bruschetta, Goat Cheese, Arugula

Burger* 16 (GF+) Cheddar Cheese, Lettuce, Tomato, Onion

Chicken Saltimbocca 16 (GF+) Grilled Chicken, Prosciutto, Fontina, Forno Aioli, Roasted Tomato

COFFEE

Cappuccino 4 Coffee 3 Latte 4 Espresso 3 Hot Chocolate 4



*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