



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 16
Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli
Burrata 14 (v)
Warm Arrabiata, Fresh Thyme, Maldon Salt, Grilled Bread
Avocado Bruschetta 13 (v, vg+)
House Bread, Avocado, Goat Cheese Pickled Shallots, Grape Tomatoes
Meatballs 12
Braised Meatballs, San Marzano Sauce, Parmigiano Reggiano
Steamed Mussels 15
Saffron White Wine Broth, Pancetta, Roma Tomatoes, Grilled Bread
Roasted Garlic Shrimp 13
Garlic Butter, Lemon Zest, Red Pepper Flakes, Toasted Breadcrumbs, Parmigiano Reggiano
Warm Ricotta 13 (v)
Olive Oil, White Balsamic Reduction, Glazed Peaches, Baked Bread
Ahi Tuna Tacos\* 17
Poke-Style, Lime-Cilantro Slaw, Avocado Crema, Sesame Seeds, Wonton Shell
Brasato\* 16
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 (v, 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. 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, Parmigiano Reggiano, 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
Breakfast Pizza\* 17 (v+)
Three Eggs, Fontina, Roasted Garlic Sauce, Pancetta, Brussel Sprouts
Hawaiian 17
Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato
White 16 (v, vg+)
Roasted Garlic Sauce, Mozzarella, Mushrooms, Artichoke, Onion, Parmigiano Reggiano
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.05

SANDWICHES

Served with Fries
Garlic Parmesan Fries Add \$1

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

MAINS

- Ohio Raised Chicken 25
Roasted Half Bird, Mushroom Risotto, Brussels Sprouts, Natural Jus
Salmon\* 27
Glazed Root Vegetable, Lentils, Red Pepper Coulis
Petit Filet\* 39
Gruyère Mornay, Arugula, Fingerling Potatoes, Red Wine Braised Pearl Onions
Pasta Forno 17 (v)
Rigatoni, Vodka Sauce, Mushrooms, Fresh Mozzarella Substitute Alfredo +\$2
Add: Chicken 6, Salmon\* 7, Shrimp 7.5, Meatballs 6
New Seasonal Favorite
Parmesan Crusted Halibut\* 33
Risotto Cake, Swiss Chard, Cauliflower Puree, Hazelnut Chili Crisp
Baked Lobster Rotini 23
Gruyère Mornay, Butter Poached Lobster, Sage Bread Crumbs
Eggplant Parmesan 17 (v)
Linguine, Alfredo, San Marzano Sauce, Mozzarella
Substitute Chicken +\$3
Linguine and Clams 24
Little Necks, Roma Tomato, White Wine, Garlic, Lemon
Meatball Linguine 18
San Marzano Sauce, Parmigiano Reggiano

Sub Gluten Free Pasta 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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\*Consuming some raw or undercooked foods may increase your risk of foodborne illness.
(V) Vegetarian (V+) Vegetarian Upon Request (Vg) Vegan (Vg+) Vegan Upon Request