



# BRUNCH

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Add Mimosa 4 or Bloody Mary 5

### French Toast 14 (V)

Classic Challah French Toast, Fresh Berries, Whipped Cream

### Nutella Stuffed French Toast 15 (V)

Caramelized Bananas, Hazelnuts, Whipped Cream, Local Maple Syrup

### "Biscuits" + Gravy\* 14

Savory Herb Biscuit Bread Pudding, Bourbon 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 14 (GF+, Vg+)

Grilled Bread, Avocado, Goat Cheese, Pickled Shallots, Grape Tomatoes

Add over medium egg for \$1.50

### Cajun Shrimp + Grits 17 (GF)

Cheesy Grits, Cajun Ragu, Blackened Shrimp, Fried Andouille

### Eggs Purgatory Skillet\* 14 (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 Grilled Cheese & Bisque 17 (V)

Challah, Fontina, Mozzarella, Arugula, Roma Tomato, Basil Pesto Vinaigrette, Roasted San Marzano Bisque

Sub Plain Grilled Cheese & Bisque \$14

### Breakfast BLT\* 14 (V+)

Over Medium Egg, Bacon, Arugula, Tomato, Forno Aioli, Tuscan Roasted Potatoes Add Salmon 7

## BRUNCH COCKTAILS

### Cooler Than A Cucumber 12

Ketel One Botanical Cucumber Mint, Passion Fruit Liqueur, Lemon, Sparkling Wine

### Muddles & High 12

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

### Peach My Cheeks 12

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

### First Sip 12

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

### Espresso Martini 12

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

### Rise & Shine 11

Epsolon Blanco, Lime Juice, Orange Cream Bitters, Tropical Red Bull

### Forno Bloody Mary 11

Belvedere Vodka, House Bloody Mix, Capicola, Pepper, Mozzarella

### 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, Fontina, 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

### Burrata 19 (V)

Arrabiata Sauce, Roasted Red Peppers, Roasted Tomatoes, Burrata, Basil

### Meatball 19 (V+)

Vodka Sauce, Meatballs, Pepperoncini, Red Onion, Fresh Mozzarella, Basil

### Hawaiian 17

Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato

### White 17 (V, Vg+)

Roasted Garlic Sauce, Mozzarella, Mushrooms, Artichoke, Onion, Parmigiano Reggiano

### Midwest 18

Chicken, Bacon, Tomato, Red Onion, Jalapeño, Mozzarella, Ranch, Alfredo

### 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 Vinaigrette

V.63

## BAR SNACKS

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

Fresh Herbs, Shaved Parmesan

### Spiced Marcona Almonds 8 (GF, V, Vg)

## 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+)

Tomato, Parmigiano Reggiano, Croutons

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

Tomato, Fennel, Pepita, Lemon Mint Vinaigrette, Parmigiano Reggiano

### Roasted Beet & Goat Cheese 9 (GF, V, Vg+)

Arugula, Marcona Almonds, Orange Tarragon Vinaigrette

## SHARED

### Arancini 12 (V)

Fried Risotto Balls, Fontina, San Marzano Sauce

### Crispy Rice 15

Fried Risotto, Spicy Ahi Tuna, Sweet Soy, Jalapeño, Pickled Ginger

### Burrata 15 (GF+, V)

Warm Arrabiata, Grilled Bread

### Crab Cake 19

Jumbo Lump Crab, Butternut Squash Purée, Corn Relish

### Calamari 16

Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli

### Warm Ricotta 14 (GF+, V)

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

### Meatballs 13

Braised Meatballs, San Marzano Sauce, Parmesan

### Roasted Garlic Shrimp 13 (GF+)

Garlic Butter, Pepper Flakes, Breadcrumbs, Parmigiano Reggiano

### Ahi Tuna Tacos\* 18 (GF+)

Poke-Style, Lime-Cilantro Slaw, Avocado Crema, Sesame Seeds, Wonton Shell

## SANDWICHES

Served with Fries  
Garlic Parmesan Fries Add \$1

### Forno Burger\* 17 (GF+)

Campari Tomato Bruschetta, Goat Cheese, Arugula

### Burger\* 17 (GF+)

Cheddar Cheese, Lettuce, Tomato, Onion

### Chicken Saltimbocca 17 (GF+)

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

## COFFEE

### Cappuccino 4

### Latte 4

### Hot Chocolate 4

### Coffee 3

### Espresso 3

\*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

(GF) Gluten Free (GF+) Gluten Free Upon Request

