



BRUNCH

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 (P)

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, P)

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+, P)

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+, P)

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

Vegan cheese available upon request

Margherita 16 (V, Vg+)

Fresh Mozzarella, Roma Tomato, Basil, San Marzano Tomato

Prosciutto 18 (P)

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

Four Cheese 16 (V)

Fresh Mozzarella, Fontina, Parmigiano Reggiano, Provolone, San Marzano Tomato

Pepperoni 17 (P)

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 (P)

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+, P)

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

Hawaiian 17 (P)

Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato

White 17 (V, Vg+)

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

Midwest 18 (P)

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.65

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 7, Salmon* 9, Shrimp 8

House Italian 9 (GF, Vg+, P)

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 (P)

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+, P)

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 (P) Pork

