

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

## BAR SNACKS

**Olive Sampler 7** (GF, V, Vg+)  
Fresh Herbs, Shaved Parmesan

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

## SHARED ITEMS

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

**Crispy Rice 15**  
Fried Risotto, Spicy Ahi Tuna, Sweet  
Soy, Jalapeño, Pickled Ginger

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

**Crab Cake 19**  
Jumbo Lump Crab, Butternut Squash  
Purée, Corn Relish

**Burrata 15** (GF+, V)  
Warm Arrabiata, Grilled Bread

**Avocado Bruschetta 14** (GF+, V, Vg+)  
Grilled Bread, Avocado, Goat Cheese,  
Pickled Shallots, Grape Tomatoes

**Meatballs 13** (P)  
Braised Meatballs, San Marzano Sauce,  
Parmigiano Reggiano

**Roasted Garlic Shrimp 13** (GF+)  
Garlic Butter, Pepper Flakes,  
Breadcrumbs, Parmigiano Reggia-  
no

**Warm Ricotta 14** (GF+, V)  
Olive Oil, White Balsamic Reduction,  
Glazed Peaches, Baked Bread

**Ahi Tuna Tacos\* 18** (GF+)  
Poke-Style, Lime-Cilantro Slaw, Avocado  
Crema, Sesame Seeds, Wonton Shell

**Brasato\* 16**  
Tomato Braised Beef, Egg, Rosemary,  
Parmigiano Reggiano, Bread

## SIDES

**Grilled Asparagus 6** (GF, V, Vg)

**Browned Brussels Sprouts 7** (GF, V, Vg+)

**Tuscan Roasted Potatoes 7** (GF, V, Vg)

**Garlic Parmesan Fries 7** (GF, V, Vg+)

## 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

**Breakfast\* 17** (V+, P)  
Three Eggs, Fontina, Roasted Garlic Sauce,  
Pancetta, Brussel Sprouts

**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

## SOUP+ SALAD

**Forno Tomato Bisque 8** (GF+, V)  
Roasted San Marzano, Goat Cheese,  
Baked Bread

**House Italian 9** (GF, Vg+, P)  
Onion, Prosciutto, Pepperoncini, 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

*Customize Salad: Add Roasted Beets 5,  
Chicken 7, Salmon\* 9, Shrimp 8*

## SANDWICHES

*Served with Fries (Except Grilled Cheese)  
Garlic Parmesan Fries Add \$1*

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

**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*

## PASTAS

**Pasta Forno 17** (V)  
Rigatoni, Vodka Sauce, Mushrooms,  
Fresh Mozzarella *Substitute Alfredo +\$2*  
*Add: Chicken 7, Salmon\* 9, Shrimp 8, Meatballs (P) 7*

**Baked Lobster Rotini 25**  
Mornay, Sage Bread Crumbs

**Meatball Linguine 19** (P)  
San Marzano Sauce, Parmigiano Reggiano

*Sub Gluten Free Pasta +3*

## COFFEE

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

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V.09



\*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 (GF) Gluten Free (GF+) Gluten Free Upon Request (P) Pork