



## 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**

Effen Cucumber Vodka, Passionfruit Liqueur, Lemon Juice, Mint, Cucumber, 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**

King & Dane Coffee Liqueur, Bailey's, Kahlua, Branca-Menta, Cold Brew

**Rise & Shine 11**

Espolon 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

**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.69

## 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

**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

**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

