

forno

kitchen + bar

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

BAR SNACKS

Olive Sampler 7 (V, Vg+)

Fresh Herbs, Shaved Parmesan

Spiced Marcona Almonds 8 (V, Vg)

Olive Oil Roasted Garlic 9 (V, Vg+)

Parmigiano Reggiano, Bread

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

Burrata 15 (V)

Warm Arrabiata, Grilled Bread

Avocado Bruschetta 14 (V, Vg+)

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

Meatballs 13 (P)

Braised Meatballs, San Marzano Sauce, Parmigiano Reggiano

Steamed Mussels 15 (P)

Saffron White Wine Broth, Pancetta, Roma Tomatoes, Grilled Bread

Roasted Garlic Shrimp 13

Garlic Butter, Pepper Flakes, Breadcrumbs, Parmigiano Reggiano

Warm Ricotta 14 (V)

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

Ahi Tuna Tacos* 18

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+, P)

Onion, Prosciutto, Pepperoncini, Olives, Ricotta Salata, Herb Vinaigrette

Caesar 8

Tomato, Parmigiano Reggiano, Croutons

Arugula 8 (V, Vg+)

Tomato, Fennel, Pepita, 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 7, Salmon* 9, Shrimp 8

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

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

V.15

SANDWICHES

Served with Fries
Garlic Parmesan Fries Add \$1

Forno Burger* 17

Roma Tomato Bruschetta, Goat Cheese, Arugula

Burger* 17

Cheddar Cheese, Lettuce, Tomato, Onion

Chicken Saltimbocca 17 (P)

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

MAINS

Confit Chicken Marsala 24

Confit Leg Quarter, Mushroom Risotto, Marsala Mushroom Sauce

Salmon* 29

Glazed Root Vegetable, Lentils, Red Pepper Coulis

Petit Filet* 42

Gruyère Mornay, Arugula, Tuscan Roasted Potatoes, Red Wine Braised Pearl Onions

Pasta Forno 17 (V)

Rigatoni, Vodka Sauce, Mushrooms, Fresh Mozzarella Substitute Alfredo +2

Add: Chicken 7, Salmon* 9, Shrimp 8, Meatballs (P) 7

Seafood Pasta 37

Bucatini, Lobster, Shrimp, Mussels, Clams, Spicy Tomato Cream, Parmigiano Reggiano

Baked Lobster Rotini 25

Gruyère Mornay, Butter Poached Lobster, Sage Bread Crumbs

Eggplant Parmesan 18 (V)

Chicken Parmesan 22

Linguine, Alfredo, San Marzano Sauce, Mozzarella

Linguine and Clams 25

Little Necks, Roma Tomato, White Wine, Garlic, Lemon

Meatball Linguine 19 (P)

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 9 (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 (P) Pork

