



GLUTEN
FREE
FRIENDLY

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, Baked Bread

SHARED ITEMS

Brasato 19*
Tomato Braised Beef, Egg, Parmigiano Reggiano, Rosemary, Baked Bread (gf)

Roasted Garlic Shrimp 13
Garlic Butter, Pepper Flakes, Parmigiano Reggiano
(No Gratin Crust)

Ahi Tuna Tacos 18*
Poke-Style, Lime-Cilantro Slaw, Avocado Crema, Sesame Seeds, Romaine Bibs

Warm Ricotta 17 (V)
Olive Oil, White Balsamic Reduction, Glazed Peaches, Baked Bread (gf)

Burrata 18 (V)
Warm Arrabiata, Baked Bread (gf)

Steamed Mussels 18 (P)
Saffron White Wine Broth, Pancetta, Roma Tomatoes, Baked Bread (gf)

SOUP + SALAD

Forno Tomato Bisque 8 (V)
Roasted San Marzano, Goat Cheese

House Italian 9 (Vg+, P)
Prosciutto, Ricotta Salata, Herb Vinaigrette

Caesar 8
Tomato, Parmigiano Reggiano

Arugula 8 (V, Vg+)
Fennel, Pepita, Lemon Mint Vinaigrette, Parmigiano Reggiano

Roasted Beet & Goat Cheese 9 (V, Vg+)
Marcona Almonds, Orange Tarragon Vinaigrette

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

PIZZA

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 & slight rustic char. Please enjoy!

Vegan Cheese Available Upon Request

Margherita 19 (V, Vg+)
Fresh Mozzarella, Roma Tomato, Basil, San Marzano Tomato

Prosciutto 21 (P)
Ricotta, Fontina, Arugula, Onion, Olive Oil, White Balsamic Reduction

Four Cheese 19 (V)
Fresh Mozzarella, Fontina, Parmigiano Reggiano, Provolone, San Marzano Tomato

Pepperoni 20 (P)
Mozzarella, San Marzano Tomato

Chicken Alfredo 21 (V+)
Alfredo Sauce, Mozzarella, Mushroom, Grilled Chicken

Garden 20 (V, Vg+)
Roasted Red Peppers, Artichoke Hearts, Red Onions, Asparagus, Arugula, Mozzarella, San Marzano Tomato

Carne 21 (P)
Italian Sausage, Capicola, Pepperoni, Red Onions, Mozzarella, San Marzano Tomato

Breakfast 20* (V+, P)
Three Eggs, Fontina, Roasted Garlic, Pancetta, Brussel Sprouts

Hawaiian 20 (P)
Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato

White 20 (V, Vg+)
Roasted Garlic Sauce, Mozzarella, Mushrooms, Artichoke, Onion, Parmigiano Reggiano

Midwest 21 (P)
Chicken, Bacon, Tomato, Red Onion, Jalapeño, Mozzarella, Ranch, Alfredo

Forno Chicken 21 (V+)
Roasted Red Pepper Coulis, Mozzarella, Asparagus, Red Onion, Goat Cheese, Roasted Red Peppers

Pesto 20 (V)
Balsamic Onion Jam, Fresh Mozzarella, Ricotta, Heirloom Cherry Tomatoes, Mozzarella, Basil Pesto Vinaigrette

v.47

SANDWICHES

Served with Fries
All served without the bun.

Forno Burger 17*
Campari 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

Petit Filet 42*
Gruyère Mornay, Arugula, Tuscan Roasted Potatoes, Red Wine Braised Pearl Onions

Salmon 29*
Glazed Root Vegetable, Lentils, Red Pepper Purée

Seafood Pasta 40
Linguine, Lobster, Shrimp, Mussels, Clams, Spicy Tomato Cream, Parmigiano Reggiano

Pasta Forno 20 (V)
Rigatoni, Vodka Sauce, Mushrooms, Fresh Mozzarella Substitute Alfredo +\$2
Add: Chicken 7, Salmon* 9, Shrimp 8

Linguine and Clams 28
Little Necks, Roma Tomato, White Wine, Garlic, Lemon

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
Espresso 3
Cappuccino 4
Latte 4

HAPPY HOUR

Half priced happy hour
weekdays 4pm-6pm

follow us @fornoshortnorth



*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