



GLUTEN
FREE
FRIENDLY

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

BAR SNACKS

- Olive Sampler (v, vg+)
Fresh Herbs, Shaved Parmesan 7
Spiced Marcona Almonds (v, vg) 8
Olive Oil Roasted Garlic (v, vg+)
Parmigiano Reggiano, Baked Bread 9

SHARED ITEMS

- Brasato*
Tomato Braised Beef, Egg, Parmigiano Reggiano, Rosemary, Baked Bread (gf) 20
Roasted Garlic Shrimp
Garlic Butter, Pepper Flakes, Parmigiano Reggiano 14
Ahi Tuna Tacos*
Poke-Style, Lime-Cilantro Slaw, Avocado Crema, Sesame Seeds, Romaine Bibs 19
Warm Ricotta (v)
Olive Oil, White Balsamic Reduction, Glazed Peaches, Baked Bread (gf) 17
Burrata (v)
Warm Arrabiata, Baked Bread (gf) 19
Steamed Mussels (P)
Saffron White Wine Broth, Pancetta, Roma Tomatoes, Baked Bread (gf) 18

SOUP + SALAD

- Forno Tomato Bisque (v)
Roasted San Marzano, Goat Cheese 8
House Italian (vg+, P)
Prosciutto, Ricotta Salata, Herb Vinaigrette 10
Caesar
Tomato, Parmigiano Reggiano 10
Arugula (v, vg+)
Fennel, Pepita, Lemon Mint Vinaigrette, Parmigiano Reggiano 10
Roasted Beet & Goat Cheese (v, vg+)
Marcona Almonds, Orange Tarragon Vinaigrette 10
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 (v, vg+)
Fresh Mozzarella, Roma Tomato, Basil, San Marzano Tomato 20
Prosciutto (P)
Ricotta, Fontina, Arugula, Onion, Olive Oil, White Balsamic Reduction 22
Four Cheese (v)
Fresh Mozzarella, Fontina, Parmigiano Reggiano, Provolone, San Marzano Tomato 20
Pepperoni (P)
Mozzarella, San Marzano Tomato 21
Chicken Alfredo (v+)
Alfredo Sauce, Mozzarella, Mushroom, Grilled Chicken 22
Garden (v, vg+)
Roasted Red Peppers, Artichoke Hearts, Red Onions, Asparagus, Arugula, Mozzarella, San Marzano Tomato 21
Carne (P)
Italian Sausage, Capicola, Pepperoni, Red Onions, Mozzarella, San Marzano Tomato 22
Breakfast* (v+, P)
Three Eggs, Fontina, Roasted Garlic, Pancetta, Brussels Sprouts 21
Hawaiian (P)
Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato 21
White (v, vg+)
Roasted Garlic Sauce, Mozzarella, Mushrooms, Artichoke, Onion, Parmigiano Reggiano 21
Midwest (P)
Chicken, Bacon, Tomato, Red Onion, Jalapeño, Mozzarella, Ranch, Alfredo 22
Forno Chicken (v+)
Roasted Red Pepper Coulis, Mozzarella, Asparagus, Red Onion, Goat Cheese, Roasted Red Peppers 22
Pesto (v)
Balsamic Onion Jam, Fresh Mozzarella, Ricotta, Heirloom Cherry Tomatoes, Mozzarella, Basil Pesto Vinaigrette 21

v.56

SANDWICHES

Served with Fries
All served without the bun.

- Forno Burger*
Campari Tomato Bruschetta, Goat Cheese, Arugula 17
Burger*
Cheddar Cheese, Lettuce, Tomato, Onion 17
Chicken Saltimbocca (P)
Grilled Chicken, Prosciutto, Fontina, Forno Aioli, Roasted Tomato 17

MAINS

- Confit Chicken Marsala New
Confit Leg Quarter, Mushroom Risotto, Marsala Mushroom Sauce 25
Petit Filet*
Gruyère Mornay, Arugula, Tuscan Roasted Potatoes, Red Wine Braised Pearl Onions 45
Salmon*
Glazed Root Vegetable, Lentils, Red Pepper Purée 30
Seafood Pasta
Linguine, Lobster, Shrimp, Mussels, Clams, Spicy Tomato Cream, Parmigiano Reggiano 42
Pasta Forno (v)
Rigatoni, Vodka Sauce, Mushrooms, Fresh Mozzarella 22 Substitute Alfredo +2
Add: Chicken 7, Salmon* 9, Shrimp 8
Linguine and Clams
Little Necks, Roma Tomato, White Wine, Garlic, Lemon 28

SIDES

- Grilled Asparagus (v, vg) 6
Browned Brussels Sprouts (v, vg+) 7
Tuscan Roasted Potatoes (v, vg) 7
Glazed Root Vegetables (v, vg+) 6
Mushroom Risotto (v) 9
Garlic Parmesan Fries (v, vg+) 8

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