

BRUNCH

Add First Mimosa 5 or Bloody Mary 6

Donuts (v)

Ricotta, Powdered Sugar, Coffee Creme
Anglaise 8

Buttermilk Panna Cotta Parfait

Strawberry Compote, Vanilla, Spiced Pistachios,
Fresh Strawberries 9

French Toast (v)

Classic Brioche French Toast, Fresh Berries,
Milligan's Ohio Maple Syrup, Whipped Cream 16

Nutella Stuffed French Toast (v)

(Tree Nut Allergy)

Caramelized Bananas, Hazelnuts, Milligan's
Ohio Maple Syrup, Whipped Cream 16.5

Biscuits + Gravy* (P)

Buttermilk Biscuit, Sausage Gravy, Sunny Side
Up Egg 16.5

Chicken + Waffles

Southern Fried Chicken, Waffles, Hot Sauce
Aioli, Milligan's Ohio Maple Syrup 19

Avocado Bruschetta (GF+, VG+)

Grilled Bread, Avocado, Goat Cheese, Pepitas,
Pickled Shallots, Grape Tomatoes 16.5

Add over medium egg for 1.50

Cajun Shrimp + Grits (GF, P)

Cheesy Grits, Cajun Ragù, Blackened Shrimp,
Fried Andouille Sausage 21.5

Eggs Purgatory Skillet* (GF+)

Three Eggs, Spicy Tomato Sauce, Red Peppers,
Parsley, Parmesan, Grilled Bread 15.5

Add Avocado 2

Breakfast Pizza* (GF+, V+, P)

Three Eggs, Fontina, Roasted Garlic, Pancetta,
Brussels Sprouts 19

Breakfast BLT* (V+, P)

Over Medium Egg, Bacon, Arugula, Tomato,
Forno Aioli, Tuscan Roasted Potatoes 15.5

Add Salmon 9

BRUNCH COCKTAILS

Stone Wall *NEW*

Smirnoff Vanilla Vodka, Coconut, Orange Juice,
Trinity Bitters, Strawberry Apricot Red Bull 13

Ticket to Paradise

Ketel One Botanical Grapefruit & Rose, Mango,
Banana, Earl Grey, Black Pepper, Lemon Juice,
Cava 13

Elefante Fumante *NEW*

Old Forester Rye, See The Elephant Amaro,
Thunderkiss Cold Brew, Ancho Reyes,
Mole Bitters 13

The Cure All *NEW*

Wheatley Vodka, Curacao, Guava, Passion Fruit,
Mint, Peychaud's Bitters, Sparkling Wine 13

You Chateau About That? *NEW*

Effen Cucumber Vodka, Lichi, Ginger, Chateau,
Lemon, Egg White, Sparkling Wine 13

Forno Bloody Mary

VOhio Vodka, House Bloody Mix, Capicola,
Pepper, Mozzarella 13

Mimosa

Sparkling Wine, Orange Juice 10

Add a bag of Cotton Candy for no extra charge

Mimosa Bottle Service

10am - 3pm during brunch 25

Add a bag of Cotton Candy for no extra charge



BRUNCH

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 2

Margherita (v, VG+)

Fresh Mozzarella, Roma Tomato, Basil,
San Marzano Tomato 18

Prosciutto (P)

Ricotta, Fontina, Arugula, Onion, Olive Oil,
White Balsamic Reduction 20

Four Cheese (v)

Fresh Mozzarella, Fontina, Parmigiano
Reggiano, Provolone, San Marzano Tomato 18

Pepperoni (P)

Mozzarella, San Marzano Tomato 19

Garden (v, VG+)

Roasted Red Peppers, Artichoke Hearts, Red
Onions, Asparagus, Arugula, Mozzarella,
San Marzano Tomato 19

Chicken Alfredo (V+)

Alfredo Sauce, Mozzarella, Mushroom,
Grilled Chicken 20

Carne (P)

Italian Sausage, Capicola, Pepperoni, Red
Onions, Mozzarella, San Marzano Tomato 20

Meatball (V+, P)

Vodka Sauce, Meatballs, Pepperoncini,
Red Onion, Fresh Mozzarella, Basil 20

Hawaiian (P)

Capicola, Jalapeño, Pineapple,
Mozzarella, San Marzano Tomato 19

White (v, VG+)

Roasted Garlic Sauce, Mozzarella, Mushrooms,
Artichoke, Onion, Parmigiano Reggiano 19

Midwest (P)

Chicken, Bacon, Tomato, Red Onion, Jalapeño,
Mozzarella, Ranch, Alfredo 20

Buffalo Chicken (V+)

Jack Cheese Blend, Gorgonzola, Grilled Chicken,
Celery, Red Onion, Pepperoncini, Chef's Buffalo
Sauce, House Ranch, Scallions, Garlic Oil Crust 20

Pesto (v)

Balsamic Onion Jam, Ricotta, Heirloom Cherry
Tomatoes, Mozzarella, Basil Pesto Vinaigrette 19

V.09

SHARED ITEMS

Arancini (v)

Fried Risotto Balls, Fontina, San Marzano
Sauce 15

Crispy Rice* (GF+)

Fried Risotto, Spicy Ahi Tuna, Sweet Soy,
Jalapeño, Pickled Ginger 17.5

Brasato* (GF+)

Tomato Braised Beef, Egg, Parmesan,
Rosemary, Bread 17.5

Burrata (GF+, v)

Warm Arrabiata, Grilled Bread 16.5

Seared Scallops (GF+)

Lemon Caper and White Wine Sauce,
Chive Oil 20.5

Warm Ricotta (GF+, v)

Olive Oil, White Balsamic Reduction, Glazed
Peaches, Baked Bread 15

Meatballs (P)

Braised Meatballs, San Marzano Sauce,
Parmesan 15.5

Roasted Garlic Shrimp (GF+)

Garlic Butter, Pepper Flakes, Breadcrumbs,
Parmigiano-Reggiano 16

Ahi Tuna Tacos* (GF+)

Poke-Style, Lime-Cilantro Slaw, Avocado
Crema, Sesame Seeds, Wonton Shell 19.5

SALADS

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

House Italian (GF, VG+, P)

Onion, Prosciutto, Peperoncini, Olives,
Ricotta Salata, Herb Vinaigrette 10

Caesar (GF+)

Tomato, Parmigiano-Reggiano, Croutons 10

Arugula (GF, v, VG+)

Tomato, Fennel, Pepita, Lemon Mint Vinaigrette,
Parmigiano-Reggiano 10

Roasted Beet & Goat Cheese (GF, v, VG+)

(Tree Nut Allergy)

Arugula, Marcona Almonds, Orange Tarragon
Vinaigrette 10

SANDWICHES

Served with Fries
Garlic Parmesan Fries Add 2

Forno Burger* (GF+)

Campari Tomato Bruschetta,
Goat Cheese, Arugula 18

Burger* (GF+)

Cheddar Cheese, Lettuce,
Tomato, Onion 17

Chicken Saltimbocca (GF+, P)

Grilled Chicken, Prosciutto, Fontina, Forno
Aioli, Arugula, Roasted Tomato 18

Forno Grilled Cheese & Bisque (v)

Brioche, Fontina, Mozzarella, Arugula, Roma
Tomato, Basil Pesto Vinaigrette, Roasted San
Marzano Bisque 17

Sub Plain Grilled Cheese & Bisque 14

*Not served with fries

COFFEE

Coffee 3

Cappuccino 4

Espresso 3

Latte 4

Thunderkiss Cold Brew 4

*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

ASTRA
ROOFTOP

SHORT NORTH
EST. 2013
PINT HOUSE
BIERGARTEN

STANDARD
COMPLEX
Spruce
SPORTING 57