forno
kitchen + bar

BRUNCH

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Add First Mimosa 5 or Bloody Mary 6

Donuts (V)
Ricotta, Powdered Sugar, Coffee Creme Anglaise, Strawberry Compote 9

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 17

Nutella Stuffed French Toast (V)
Tree Nut Allergy
Caramelized Bananas, Hazelnuts, Milligan's Ohio Maple Syrup, Whipped Cream 18

Biscuits + Gravy* (P)
Buttermilk Biscuit, Sausage Gravy, Sunny Side Up Egg 17

Tuna Poke Bowl *NEW*
Marinated Tuna, Sushi Rice, Pickled Veggies, Kimchi, Spicy Mayo, Sweet Soy, Sesame Seeds, Avocado, Wonton Strips 25

Chicken + Waffles
Southern Fried Chicken, Waffles, Hot Sauce Aioli, Milligan's Ohio Maple Syrup 20

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 Ragu, Blackened Shrimp, Fried Andouille Sausage 22

Eggs Purgatory Skillet* (GF+)
Three Eggs, Spicy Tomato Sauce, Red Peppers, Parsley, Parmesan, Grilled Bread 16
Add: Avocado 2, Chicken 7, Salmon 9, Shrimp 8, Meatballs (P) 7

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 16
Add Salmon 9

BRUNCH COCKTAILS

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

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

You Chareau About That?
Effen Cucumber Vodka, Lichi, Ginger, Chareau, 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

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
Add Whipped Ricotta 3

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.10

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 21

Warm Ricotta (GF+, V)
Olive Oil, White Balsamic Reduction, Glazed Peaches, Baked Bread 16

Meatballs (P)
Braised Meatballs, San Marzano Sauce, Parmesan 15.5

Roasted Garlic Shrimp (GF+)
Garlic Butter, Pepper Flakes, Breadcrumbs, Parmigiano-Reggiano 17

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 11

Caesar (GF+)
Tomato, Parmigiano-Reggiano, Croutons 11

Arugula (GF, V, Vg+)
Tomato, Fennel, Pepita, Lemon Mint Vinaigrette, Parmigiano-Reggiano 11

Roasted Beet & Goat Cheese (GF, V, Vg+)
Tree Nut Allergy
Arugula, Marcona Almonds, Orange Tarragon Vinaigrette 11

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 · SUGAR RESTAURANT & BAR · Spruce ST. SPORTING