

BRUNCH

Add First Mimosa 5 or Bloody Mary 6

French Toast (v)

Classic Brioche French Toast, Fresh Berries, Whipped Cream 15.5

Nutella Stuffed French Toast (v)

Caramelized Bananas, Hazelnuts, Whipped Cream, Local Maple Syrup 16

"Biscuits" + Gravy* (P)

Savory Herb Biscuit Bread Pudding, Bourbon Sausage Gravy, Sunny Side Up Egg 16.5

Chicken + Waffles

Southern Fried Chicken, Savory Waffles, Hot Sauce Aioli, Local Maple Syrup 18.5

Brunch Brasato* (GF+)

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

Avocado Bruschetta (GF+, Vg+)

Grilled Bread, Avocado, Goat Cheese, 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 21.5

Eggs Purgatory Skillet* (GF+)

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

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

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

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

Breakfast BLT* (V+, P)

Over Medium Egg, Bacon, Arugula, Tomato, Forno Aioli, Tuscan Roasted Potatoes 15.5 Add Salmon 9

BRUNCH COCKTAILS

Cooler Than A Cucumber

Effen Cucumber Vodka, Passionfruit Liqueur, Lemon, Mint, Cucumber, Sparkling Wine 13

Muddles & High

Belvedere Blackberry & Lemongrass Organic Infusions, St. Germain Elderflower Liqueur, Strawberries, Blueberries, Lemon & Lime, Sparkling Wine 13

Peach My Cheeks

Ketel One Botanical Peach & Orange Blossom, Cranberry, Lemon, Peach Liqueur, Pineapple, Sparkling Wine 13

First Sip

Roe & Co, Cold Brew, Kahlua, Frangelico, Chocolate Bitters, Orange Peel 13

Rise & Shine

El Jimador, Lime Juice, Orange Cream Bitters, Tropical Red Bull 13

Forno Bloody Mary

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

Mimosa

Sparkling Wine, Orange Juice 9

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

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

Forno Chicken (V+)

Roasted Red Pepper Coulis, Mozzarella, Asparagus, Red Onion, Goat Cheese, Roasted Red Peppers 20

Pesto (v)

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

V.94

BAR SNACKS

Olive Sampler (GF, v, Vg+)

Fresh Herbs, Shaved Parmesan 7

Spiced Marcona Almonds (GF, v, Vg) 8

SALADS

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

House Italian (GF, Vg+, P)

Onion, Prosciutto, Pepperoncini, 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+)

Arugula, Marcona Almonds, Orange Tarragon Vinaigrette 10

SHARED ITEMS

Arancini (v)

Fried Risotto Balls, Fontina, San Marzano Sauce 15

Crispy Rice*

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

Burrata (GF+, v)

Warm Arrabiata, Grilled Bread 16.5

Calamari

Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli 17.5

NEW 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

SANDWICHES

Served with Fries
Garlic Parmesan Fries Add 1

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, Roasted Tomato 18

COFFEE

Cappuccino 4

Latte 4

Coffee 3

Espresso 3

*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

