

## BRUNCH

Add First Mimosa 5 or Bloody Mary 6

### French Toast (v)

Classic Brioche French Toast, Fresh Berries, Whipped Cream 14.6

### Nutella Stuffed French Toast (v)

Caramelized Bananas, Hazelnuts, Whipped Cream, Local Maple Syrup 15.5

### "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 17.6

### 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 15.6 Add Salmon 7

## 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.92

## 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, 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+)

Arugula, Marcona Almonds, Orange Tarragon Vinaigrette 10

## SHARED ITEMS

### Arancini (v)

Fried Risotto Balls, Fontina, San Marzano Sauce 14.5

### 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 14.5

### Meatballs (P)

Braised Meatballs, San Marzano Sauce, Parmesan 15.5

### Roasted Garlic Shrimp (GF+)

Garlic Butter, Pepper Flakes, Breadcrumbs, Parmigiano Reggiano 14.5

### 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 17

### Burger\* (GF+)

Cheddar Cheese, Lettuce, Tomato, Onion 17

### Chicken Saltimbocca (GF+, P)

Grilled Chicken, Prosciutto, Fontina, Forno Aioli, Roasted Tomato 17

## COFFEE

Cappuccino 4

Coffee 3

Latte 4

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

