

## 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,  
Whipped Cream 15.5

### Nutella Stuffed French Toast (V)

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

### Biscuits + Gravy\* (P)

Buttermilk Biscuit, Sausage Gravy, Sunny Side  
Up Egg 16.5

### Chicken + Waffles

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

### 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

### 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+)

Chef's Buffalo Sauce, Grilled Chicken,  
Pepper Jack, Red Onion, Celery, Pepperoncini,  
House Ranch 20

### Pesto (V)

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

V.06

## 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+)

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

## COCKTAILS

### Kiwi Mule 13

Ketel One Citroen, Kiwi Puree, Lemon, Ginger Beer  
*Non-Alcoholic Mocktail Available*

### Moscow Mule 13

Belvedere, Lime Juice, Ginger Beer

### Espresso Martini 13

Ketel One, Thunderkiss Cold Brew, Kahlua, Bailey's Irish Cream

### Frosé 13

Frozen Rosé Wine, Haku Vodka, Pamplemousse, Fresh Strawberries, Lemon Juice, Sugar

### Spicy Cucumber Margarita 13

Ghost Tequila, Cucumber Cordial, Patrón Citrónge, Lime Juice

### Strawberry Basil Collins 13

Aviation Gin, Strawberry-Lemon Cordial, Fortified Wines, Basil, Soda

### Supremo Peach 13

Rey Supremo Tequila, Peach Puree, Lime, Dragonfruit, Pamplemousse Soda, Sprite

### Bourbon Sucker Punch 13

Old Forester, Fresh Pineapple, Cherry, Lemon, Spices

### Pear-Amore 13

Belvedere Vodka, Pear, Green Chile, Yuzu, Orgeat, Ginger, Fino Sherry, Lemon Juice (\*Nut Allergy)

### Strawberry Rose 13

Noble Cut Vodka, Strawberry Cordial, St Germain Elderflower, Lemon Juice, Anna de Codorníu  
*Add a bag of Cotton Candy for no extra charge*  
*Non-Alcoholic Mocktail Available*

NEW

### Mo' Money Mo'Jito 13

Mint Infused Diplomatico Rum, Fresh Pineapple, Curaçao, Tropical Floral Aromas, Soda

**Jumbo Espresso Martini 43** Serves up to 4  
Ketel One, Thunderkiss Cold Brew, Kahlua, House Made Cold Foam

### Punch Bowl 49

Serves 4-6  
Belvedere Vodka, Fresh Seasonal Fruits + Juices, Spiked w/ a Bottle of Sparkling Wine Tableside

## DRAFT BEER

### COLUMBUS 7

BrewDog Rotating  
Jackie O's Rotating  
Homestead Beer Co. Rotating  
Market Garden Rotating  
Saucy Brew Works Rotating  
Seventh Son Rotating

### OUT OF TOWN 7

Downeast Cider House Rotating  
Modelo Especial  
Peroni Nastro Azzurro

## GLASS POURS

6oz/9oz/B

### SPARKLING WINES + CHAMPAGNE

Prosecco, Brut, Scarpetta, Veneto, Italy . . . . . 11/44  
Brut Rosé, Cava, Codorníu, "Anna de Codorníu", Catalonia, Spain . . . . . 9/36

### WHITE WINES

Moscato, d'Asti, Castello del Poggio, Piedmont, Italy . . . . . 9/13/36  
Riesling, Pacific Rim, Columbia Valley, Washington . . . . . 9/13/36  
NEW Pinot Grigio, Cantina Lavis, Trentino, Italy . . . . . 11/17/44  
Pinot Grigio, Filadonna, Delle Venezie, Italy . . . . . 12/18/48  
NEW Gavi, La Luciana, Piedmont, Italy . . . . . 11/17/44  
Chardonnay, Guenoc Winery, California . . . . . 9/13/36  
Chardonnay, Broken Dreams, Slo Down Wines, California . . . . . 14/22/56  
NEW Vermentino, Santadi Villa Solais, Sardinia, Italy . . . . . 11/17/44  
Sauvignon Blanc, Joel Gott, Napa Valley, California . . . . . 10/14/40  
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand . . . . . 13/19/52

### ROSÉ WINES

Rosé, Sabine, Bieler Père et Fils, Provence, France . . . . . 11/17/44  
Rosé, Vin De AIX, Provence, France . . . . . 14/19/56

### RED WINES

NEW Pinot Noir, Chemistry Alliance, Sonoma County, California . . . . . 11/17/44  
NEW Pinot Noir, Elouan, Willamette Valley, Oregon . . . . . 13/19/52  
Malbec, Piattelli, Mendoza, Argentina . . . . . 12/18/48  
NEW Montepulciano, Cantina Valle Tritana, Abruzzo, Italy . . . . . 9/13/36  
Sangiovese, Frico Rosso, Tuscany, Italy . . . . . 11/17/44  
NEW Nero D'Avola, Colosi, Sicily, Italy . . . . . 11/17/44  
Cabernet Sauvignon, R by Raymond, Napa, California . . . . . 9/13/36  
Cabernet Franc, Scarpetta, Friuli Colli Orientali, Italy . . . . . 13/19/52  
Red Blend, Harvey & Harriet Bordeaux Blend, San Luis Obispo, California . 16/24/62  
Red Blend, G.D. Vajra, Lange Rosso, Piedmont, Italy . . . . . 11/17 /44  
Cabernet Sauvignon, Clay Shannon, Lake County, California . . . . . 15/23/60  
Barbera d'Alba, Azienda Vinicola Palladino, Piedmont, Italy . . . . . 12/17/48

## CORAVIN WINES

Red Blend, The Prisoner, Napa Valley, California . . . . . 23/92  
Cabernet Sauvignon, Mt. Veeder Winery, Napa Valley, California . . . . . 24/96

## BY THE BOTTLE

### WHITE VARIETALS

Moscato d'Asti, Tintero, 'Sori Gramella,' Piedmont, Italy . . . . . 40  
Falanghina, Feudi di San Gregorio, Campania, Italy . . . . . 64  
Sauvignon Blanc, Venica & Venica, 'Ronco del Cerò,' Collio, Italy . . . . . 66  
Chardonnay, My Favorite Neighbor, Paso Robles, California . . . . . 85

### SPARKLING

Brut Rosé, Chandon, California, USA . . . . . 40  
Franciacorta, Cuvée Prestige, Ca' del Bosco, Italy . . . . . 75  
Blanc de Blancs, Brut, Ruinart, Champagne, France . . . . . 150  
Champagne, Moët & Chandon, "Impérial", Champagne, France . . . . . 100  
Brut, Champagne, Veuve Clicquot, "Yellow Label", France . . . . . 110

### RED VARIETALS

Nebbiolo, La Prevostura, "Muntacc," Piedmont, Italy . . . . . 62  
Valpolicella Classico, Superiore, Ripasso, Ca' La Bionda, Veneto, Italy . . . . . 65  
Zinfandel, Scar of the Sea, "Lopez Vineyard," Cucamonga Valley, California . . . . . 69  
Sangiovese, Ruth Lewandowski L. Stone, Mendocino, California . . . . . 70  
Barbera d' Asti DOCG, Emilio Vada, 'ANSII,' Piedmont, Italy . . . . . 79  
NEW Brunello, Castello Banfi, Tuscany, Italy . . . . . 110  
Nebbiolo, GD Vajra, 'Albe,' Barolo, Piedmont, Italy . . . . . 98  
Taurasi, Feudi di San Gregorio, Campania, Italy . . . . . 120

### CABERNET SAUVIGNON

Scattered Peaks, Napa Valley, California . . . . . 70  
Enfield Wine Company, Waterhorse Ridge, Sonoma, California . . . . . 150

## SPIKED STRAWBERRIES

### Spiked Strawberries 15

(5) Fresh Strawberries, Haku Vodka & Grand Marnier  
Spiked Strawberry Gel, Whipped Cream

NOW OPEN FOR LUNCH

forno  
kitchen + bar

LUNCH

TUESDAY-THURSDAY

DOORS OPEN AT 11AM

HAPPY HOUR

MON - FRI | 4PM - 6PM

HALF PRICE

HOUSE COCKTAILS  
DRAFTS  
GLASS WINE  
PIZZAS  
SHARED ITEMS

BRUNCH

NUTELLA FRENCH TOAST  
MIMOSA BOTTLE SERVICE  
CHICKEN + WAFFLES

And More

FRI - SUN  
OPEN - 3 PM

HALF PRICE BOTTLES

forno  
kitchen + bar

LATE NIGHT

HALF PRICE  
WINE & CHAMPAGNE

FRIDAYS + SATURDAYS 11PM - 1AM