forno
kitchen + bar

forno: for•no. *noun* Italian origin; meaning: oven.

SHARED ITEMS

Garlic Toast (V)
Toasted Ciabatta, Roasted Garlic, Mozzarella, Pecorino Romano, Parmigiano-Reggiano, Calabrian Chili Oil 13

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

Calamari
Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli, Pepper Flakes 18

Mozzarella Sticks (V)
Tree Nut Allergy
Hand Pulled Mozzarella, Pistachio Pesto, San Marzano Marinara, Parmesan 15

Burrata (V, GF+)
Warm Arrabiata, Grilled Bread 16.5

Seared Scallops (GF+)
Lemon Caper and White Wine Sauce, Chive Oil 21

Avocado Bruschetta (V, Vg+, GF+)
Grilled Bread, Avocado, Goat Cheese, Pepitas, Pickled Shallots, Grape Tomatoes 16.5

Meatballs (P)
Braised Meatballs, San Marzano Sauce, Parmigiano Reggiano 15.5

Steamed Mussels (GF+)
Calabrian Chili Broth, Heirloom Cherry Tomato, Chive 19

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

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

Ahi Tuna Tacos* (GF+)
Poke-Style, Lime-Cilantro Slaw, Avocado Crema, Sesame Seeds, Wonton Shell 19.5

Brasato* (GF+)
Tomato Braised Beef, Egg, Rosemary, Parmigiano Reggiano, Bread 17.5

SOUP+SALAD

Forno Tomato Bisque (V, GF+)
Roasted San Marzano, Goat Cheese, Baked Bread 9

House Italian (Vg+, P, GF)
Onion, Prosciutto, Pepperoncini, Olives, Ricotta Salata, Herb Vinaigrette 11

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

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

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

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

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
Add Sicilian Hot Honey 1

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

Breakfast* (V+, P)
Three Eggs, Fontina, Roasted Garlic Sauce, Pancetta, Brussels Sprouts 19

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.50

SANDWICHES

Forno Burger* (GF+)
Roma Tomato Bruschetta, Goat Cheese, Arugula 18

Burger*
Cheddar Cheese, Lettuce, Tomato, Onion 17

Chicken Saltimbocca (P)
Grilled Chicken, Prosciutto, Fontina, Arugula Forno Aioli, Roasted Tomato 18

Served with Fries
Garlic Parmesan Fries Add 2

MAINS

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

Confit Chicken Marsala (GF)
Confit Leg Quarters, Mushroom Risotto, Marsala Mushroom Sauce 25

Seasonal Salmon* *NEW*
Pan Seared Laguna Blanco Salmon, Celery Root and Fennel Puree, Arugula, Crispy Fall Squash and Brussel Sprouts, Lemon Calabrian Honey, Chili Threads 31

Petit Filet* (GF)
Gruyère Mornay, Arugula, Tuscan Roasted Potatoes, Red Wine Braised Pearl Onions 47

Pasta Forno (V. GF+)
Rigatoni, Vodka Sauce, Mushrooms, Fresh Mozzarella 20.5
Substitute Alfredo +2 Add: Chicken 7, Salmon 9, Shrimp 8, Meatballs (P) 7*

Seafood Pasta (GF+)
Bucatini, Lobster, Shrimp, Mussels, Clams, Spicy Tomato Cream, Parmigiano-Reggiano 39

Baked Lobster Rotini (GF+)
Gruyère Mornay, Butter Poached Lobster, Sage Bread Crumbs, Chives 31

Eggplant Parmesan (V) 22
Chicken Parmesan 25
Linguine, Alfredo, San Marzano Sauce, Mozzarella

Linguine & Clams (GF+)
Little Necks, Roma Tomato, White Wine, Garlic, Lemon 26

Meatball Linguine (P)
San Marzano Sauce, Parmigiano-Reggiano 22

Sub Gluten Free Pasta +3

SIDES

Grilled Asparagus (V, Vg, GF)	8
Browned Brussels Sprouts (V, Vg+, GF)	8
Tuscan Roasted Potatoes (V, Vg, GF)	8
Seasonal Vegetables (V, Vg+, GF)	8
Mushroom Risotto (V, GF)	9
Garlic Parmesan Fries (V, Vg+)	9

COFFEE

Coffee 3 **Cappuccino** 4
Espresso 3 **Latte** 4
Thunderkiss Cold Brew 4

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*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

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