forno
kitchen + bar

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

SHARED ITEMS

Garlic Toast (V) *NEW*
Toasted Ciabatta, Roasted Garlic, Mozzarella, Pecorino Romano, Parmigiano-Reggiano, Calabrian Chili Oil 12

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 17.5

Mozzarella Sticks (V)
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 20.5

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, Garlic Breadcrumbs, Chive 19

Roasted Garlic Shrimp (GF+)
Garlic Butter, Pepper Flakes, Breadcrumbs, Parmigiano Reggiano 16

Warm Ricotta (V, GF+)
Olive Oil, White Balsamic Reduction, Glazed Peaches, Baked Bread 15

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 8

House Italian (Vg+, P, GF)
Onion, Prosciutto, Pepperoncini, Olives, Ricotta Salata, Herb Vinaigrette 10

Caesar (GF+)
Tomato, Parmigiano Reggiano, Croutons 10

Arugula (V, Vg+, GF)
Tomato, Fennel, Pepita, Lemon Mint Vinaigrette, Parmigiano Reggiano 10

Roasted Beet & Goat Cheese (V, Vg+, GF)
Arugula, Orange Tarragon Vinaigrette, Marcona Almonds 10

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

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

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.40

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

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

Salmon* (GF)
Glazed Root Vegetable, Lentils, Red Pepper Coulis 29

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 19.5
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 31

Eggplant Parmesan (V) 21
Chicken Parmesan 24
Linguine, Alfredo, San Marzano Sauce, Mozzarella

Linguine & Clams (GF+)
Little Necks, Roma Tomato, White Wine, Garlic, Lemon 25

Meatball Linguine (P)
San Marzano Sauce, Parmigiano Reggiano 21

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
Glazed Root Vegetables (V, Vg+, GF)	8
Mushroom Risotto (V, GF)	9
Garlic Parmesan Fries (V, Vg+)	9

COFFEE

Coffee 3
Espresso 3
Cappuccino 4
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

STANDARD COMPLEX · ASTRA ROOFTOP · SHORT NORTH PINT HOUSE

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

FROZEN

Frosé 13
Frozen Rosé Wine, Effen Yuzu Citrus 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

SHAREABLE

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

Punch Bowl 49 Serves 4-6
Made with Belvedere, Fresh Seasonal Fruits and Juices. Spiked with a Bottle of Sparkling Wine Tableside

DRAFT BEER

COLUMBUS 7

BrewDog Rotating
Jackie O's Rotating
Land Grant Rotating
Market Garden Rotating
Saucy Brew Works Juicy ASAP IPA
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, Effen Yuzu Citrus Vodka & Grand Marnier
Spiked Strawberry Gel, Whipped Cream

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