

## BAR SNACKS

### Olive Sampler (v, vg+)

Fresh Herbs, Shaved Parmesan 7

### Spiced Marcona Almonds (v, vg) 8

### Olive Oil Roasted Garlic (v, vg+)

Parmigiano Reggiano, Bread 9

## 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

### Calamari

Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli 17.5

### Burrata (v)

Warm Arrabiata, Grilled Bread 16.5

### Crispy Frenched Chicken Wings **NEW**

Duck Fat Confit, House Buffalo and Hot Sauces 16.5

### Seared Hokkaido Scallops **NEW**

Lemon Caper and White Wine Sauce, Chive Oil 20.5

### Avocado Bruschetta (v, vg+)

Grilled Bread, Avocado, Goat Cheese, Pickled Shallots, Grape Tomatoes 16.5

### Meatballs (P)

Braised Meatballs, San Marzano Sauce, Parmigiano Reggiano 15.5

### Steamed Mussels (P)

Saffron White Wine Broth, Pancetta, Roma Tomatoes, Grilled Bread 16.5

### Roasted Garlic Shrimp

Garlic Butter, Pepper Flakes, Breadcrumbs, Parmigiano Reggiano 14.5

### Warm Ricotta (v)

Olive Oil, White Balsamic Reduction, Glazed Peaches, Baked Bread 14.5

### Ahi Tuna Tacos\*

Poke-Style, Lime-Cilantro Slaw, Avocado Crema, Sesame Seeds, Wonton Shell 19.5

### Brasato\*

Tomato Braised Beef, Egg, Rosemary, Parmigiano Reggiano, Bread 17.5

## SOUP + SALAD

### Forno Tomato Bisque (v)

Roasted San Marzano, Goat Cheese, Baked Bread 8

### House Italian (vg+, P)

Onion, Prosciutto, Pepperoncini, Olives, Ricotta Salata, Herb Vinaigrette 10

### Caesar

Tomato, Parmigiano Reggiano, Croutons 10

### Arugula (v, vg+)

Tomato, Fennel, Pepita, Lemon Mint Vinaigrette, Parmigiano Reggiano 10

### Roasted Beet & Goat Cheese (v, vg+)

Arugula, Marcona Almonds, Orange Tarragon Vinaigrette 10

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



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

## 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 17.5

### Prosciutto (P)

Ricotta, Fontina, Arugula, Onion, Olive Oil, White Balsamic Reduction 19.5

### Four Cheese (v)

Fresh Mozzarella, Fontina, Parmigiano Reggiano, Provolone, San Marzano Tomato 17.5

### Pepperoni (P)

Mozzarella, San Marzano Tomato 18.5

### Garden (v, vg+)

Roasted Red Peppers, Artichoke Hearts, Red Onions, Asparagus, Arugula, Mozzarella, San Marzano Tomato 18.5

### Chicken Alfredo (v+)

Alfredo Sauce, Mozzarella, Mushroom, Grilled Chicken 19.5

### Carne (P)

Italian Sausage, Capicola, Pepperoni, Red Onions, Mozzarella, San Marzano Tomato 19.5

### Meatball (v+, P)

Vodka Sauce, Meatballs, Pepperoncini, Red Onion, Fresh Mozzarella, Basil 19.5

### Breakfast\* (v+, P)

Three Eggs, Fontina, Roasted Garlic Sauce, Pancetta, Brussels Sprouts 18.5

### Hawaiian (P)

Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato 18.5

### White (v, vg+)

Roasted Garlic Sauce, Mozzarella, Mushrooms, Artichoke, Onion, Parmigiano Reggiano 18.5

### Midwest (P)

Chicken, Bacon, Tomato, Red Onion, Jalapeño, Mozzarella, Ranch, Alfredo 19.5

### Forno Chicken (v+)

Roasted Red Pepper Coulis, Mozzarella, Asparagus, Red Onion, Goat Cheese, Roasted Red Peppers 19.5

### Pesto (v)

Balsamic Onion Jam, Fresh Mozzarella, Ricotta, Heirloom Cherry Tomatoes, Mozzarella, Basil Pesto Vinaigrette 18.5

v.31

## SANDWICHES

### Forno Burger\*

Roma Tomato Bruschetta, Goat Cheese, Arugula 17

### Burger\*

Cheddar Cheese, Lettuce, Tomato, Onion 17

### Chicken Saltimbocca (P)

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

*Served with Fries  
Garlic Parmesan Fries Add 1*

## MAINS

### Confit Chicken Marsala **NEW**

Confit Leg Quarters, Mushroom Risotto, Marsala Mushroom Sauce 25

### Salmon\*

Glazed Root Vegetable, Lentils, Red Pepper Coulis 29

### Petit Filet\*

Gruyère Mornay, Arugula, Tuscan Roasted Potatoes, Red Wine Braised Pearl Onions 47

### Pasta Forno (v)

Rigatoni, Vodka Sauce, Mushrooms, Fresh Mozzarella 19.5

*Substitute Alfredo +2 Add: Chicken 7, Salmon\* 9, Shrimp 8, Meatballs (P) 7*

### Seafood Pasta

Bucatini, Lobster, Shrimp, Mussels, Clams, Spicy Tomato Cream, Parmigiano Reggiano 42

### Baked Lobster Rotini

Gruyère Mornay, Butter Poached Lobster, Sage Bread Crumbs 27

### Eggplant Parmesan (v) 21

### Chicken Parmesan 24

Linguine, Alfredo, San Marzano Sauce, Mozzarella

### Linguine and Clams

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) 7

### Browned Brussels Sprouts (v, vg+) 8

### Tuscan Roasted Potatoes (v, vg) 7

### Glazed Root Vegetables (v, vg+) 7

### Mushroom Risotto (v) 9

### Garlic Parmesan Fries (v, vg+) 8

## COFFEE

Coffee 3

Cappuccino 4

Espresso 3

Latte 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 (P) Pork

