

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

Crispy Rice*

Fried Risotto, Spicy Ahi Tuna, Sweet Soy, Jalapeño, Pickled Ginger 17

Calamari

Parmigiano Reggiano, San Marzano Tomato Sauce, Lemon Aioli 17

Burrata (v)

Warm Arrabiata, Grilled Bread 16

Crispy Frenched Chicken Wings **NEW**

Duck Fat Confit, House Buffalo and Hot Sauces 16

Seared Hokkaido Scallops **NEW**

Lemon Caper and White Wine Sauce, Chive Oil 20

Avocado Bruschetta (v, vg+)

Grilled Bread, Avocado, Goat Cheese, Pickled Shallots, Grape Tomatoes 16

Meatballs (P)

Braised Meatballs, San Marzano Sauce, Parmigiano Reggiano 15

Steamed Mussels (P)

Saffron White Wine Broth, Pancetta, Roma Tomatoes, Grilled Bread 16

Roasted Garlic Shrimp

Garlic Butter, Pepper Flakes, Breadcrumbs, Parmigiano Reggiano 14

Warm Ricotta (v)

Olive Oil, White Balsamic Reduction, Glazed Peaches, Baked Bread 14

Ahi Tuna Tacos*

Poke-Style, Lime-Cilantro Slaw, Avocado Crema, Sesame Seeds, Wonton Shell 19

Brasato*

Tomato Braised Beef, Egg, Rosemary, Parmigiano Reggiano, Bread 17

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

Prosciutto (P)

Ricotta, Fontina, Arugula, Onion, Olive Oil, White Balsamic Reduction 19

Four Cheese (v)

Fresh Mozzarella, Fontina, Parmigiano Reggiano, Provolone, San Marzano Tomato 17

Pepperoni (P)

Mozzarella, San Marzano Tomato 18

Garden (v, vg+)

Roasted Red Peppers, Artichoke Hearts, Red Onions, Asparagus, Arugula, Mozzarella, San Marzano Tomato 18

Chicken Alfredo (v+)

Alfredo Sauce, Mozzarella, Mushroom, Grilled Chicken 19

Carne (P)

Italian Sausage, Capicola, Pepperoni, Red Onions, Mozzarella, San Marzano Tomato 19

Meatball (v+, P)

Vodka Sauce, Meatballs, Pepperoncini, Red Onion, Fresh Mozzarella, Basil 19

Breakfast* (v+, P)

Three Eggs, Fontina, Roasted Garlic Sauce, Pancetta, Brussels Sprouts 18

Hawaiian (P)

Capicola, Jalapeño, Pineapple, Mozzarella, San Marzano Tomato 18

White (v, vg+)

Roasted Garlic Sauce, Mozzarella, Mushrooms, Artichoke, Onion, Parmigiano Reggiano 18

Midwest (P)

Chicken, Bacon, Tomato, Red Onion, Jalapeño, Mozzarella, Ranch, Alfredo 19

Forno Chicken (v+)

Roasted Red Pepper Coulis, Mozzarella, Asparagus, Red Onion, Goat Cheese, Roasted Red Peppers 19

Pesto (v)

Balsamic Onion Jam, Fresh Mozzarella, Ricotta, Heirloom Cherry Tomatoes, Mozzarella, Basil Pesto Vinaigrette 18

v.30

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

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

