

APPETIZERS

BLUE OVEN BREAD BASKET Artisan baked bread, Tuscan extra virgin olive oil	3
ANTIPASTO ITALIANO Preserved vegetables under oil, salumi and formaggio with crostini	15 / FOR 2 25 / FOR 4
FRITTO MISTO Fried mozzarella, stuffed zucchini blossoms & onions rings	16
* BRAISED HONEYCOMB TRIPE Florentine-style: braised in red wine & crushed tomato with Parmigiano Reggiano	7
BRUSCHETTA Mortadella-truffle mousse & crushed pistachio Tuscan chicken liver pate Goat cheese & chestnut honey Tonnato - tuna confit, caperberry	9 7 8 9
HANDCRAFTED CHERRY PEPPERS Stuffed with tuna confit, capers and anchovy; preserved under oil	2.5 / PER
OCTOPUS SALAD WITH POTATO & ESCAROLE Lemon, Tuscan extra virgin olive oil & Italian parsley	17
* POMODORO IN GELATINA Fresh tomato spread, crostini	6

ZUPPE E INSALATE

ARTICHOKE SOUP Parmigiano Reggiano, crostini	8
CRISTIAN'S GAZPACHO Zucchini, squash, plums & Peekytoe crab	12
HEIRLOOM TOMATO SALAD Avocado & onion, Tuscan vinaigrette	12
ORGANIC BABY KALE SALAD Sweet onion flan, balsamic	12
SICILIAN SALAD Shaved fennel, arugula, orange & anchovy	11

PRIMI PIATTI

* RIBOLLITA Minestrone with smashed bread GRECO-FIANO, VIGNETI DEL VULTURE 2013 BASILICATA, IT	14
SPAGHETTI ARRABBIATA Tomato, garlic, chili flakes AGLIANICO, VINICOLA DEL SANNIO 2010 CAMPANIA, IT	16
TAGLIATELLE BOLOGNESE Beef and veal meat sauce NEBBIOLO, VILLADORIA 2009 PIEMONTE, IT	17
WHOLE WHEAT PAPPARDELLE CINGHIALE Beer-braised wild boar ragout CHIANTI CLASSICO, MONTE BERNADI "FIASCO" 2013 TUSCANY, IT	17
GNOCCHI Leek-Parmigiano fondue and speck PINOT GRIGIO, VIGNETTI DEL SOLE 2014, VENETO, IT	17
TORTELLONI GORGONZOLA Veal-Parmigiano glace, mushrooms & fresh thyme BARBERA D'ASTI, BOFFA 2013 PIEMONTE, IT	18

FORNO

OSTERIA & BAR

ENTREE

* BRANZINO "ACQUA PAZZA" PEI mussel & tomato broth VINO BIANCO, ABRIGO 2015 PIEMONTE, IT	27
ROASTED ATLANTIC COD Arugula pesto & vegetable soffritto CHARDONNAY, AU BON CLIMAT 2013 SANTA BARBARA, CA	26
BRAISED BEEF SHORT RIB Parsnip-Parmigiano puree and roasted root vegetable CABERNET SAUVGINON, COMPASS 2012 NAPA VALLEY, CA	29
LOCALLY-RAISED "BONE-IN" PORK LOIN MILANESE Capers, lemon & roasted cauliflower ROSSO VERONESE, BENNATI 2009 VERONA, IT	24
* RACK OF LAMB Rapini pesto, cannellini beans & natural jus PINOT NOIR, AU BON CLIMAT 2013 SANTA BARBARA, CA	31

SIDES FOR THE TABLE

WILD MUSHROOM & MASCARPONE RISOTTO	9
CAULIFLOWER GRATIN	7
TRUFFLED CREAM CORN	7
ROMAN STYLE ARTICHOKEs Prosciutto crudo, garlic, Italian parsley	8
* PATATE CONTADINA Crushed tomatoes, fresh herbs	6

OUR STORY

*"This is as close as it gets without taking a plane. Our handcrafted menu is rustic and comforting. We have sourced the highest quality local and imported Italian ingredients we could find. Historically significant items to my Italian heritage are marked with a *. These items I grew up eating and each hold a special memory for me. Forno is Italian for oven. Our custom wood-burning oven is the centerpiece of our kitchen and provides inspiration for many of the items on the menu. Our Neapolitan style pizzas cook at over 900 degrees. Buon Appetito!" - Cristian*

STEFANO CARNE CHEF DE CUISINE
WILL RESOR MANAGER
CRISTIAN & AMANDA PIETOSO PROPRIETORS

PIZZA

* LE STORICHE | HISTORICAL FAVORITES

MARINARA Tomato sauce, basil, shaved garlic, oregano, chili oil	11
MARGHERITA Tomato sauce, mozzarella fior di latte, basil	14
CAPRESE Sliced tomato, mozzarella di bufala, basil	17

LE CLASSICHE | CLASSICS

CALABRESE Tomato sauce, spicy salame, mozzarella fior di latte	17
PROSCIUTTO E FUNGHI Tomato sauce, prosciutto cotto, button mushroom, mozzarella fior di latte	17
PARMIGIANA Tomato sauce, fried eggplant, prosciutto cotto, Parmigiano Reggiano	17

* QUATTRO STAGIONI | THE FOUR SEASONS OF ITALY

Tomato sauce, prosciutto cotto, mushrooms, black olives, artichokes, mozzarella fior di latte	17
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NAPOLI Tomato sauce, Sicilian capers, anchovy, oregano, mozzarella fior di latte	17
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* SALSICCIA E CIPOLLA Italian sausage, onion, mozzarella	17
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LE BIANCHE | WHITE (OLIVE OIL BASE)

VEGETARIANA Roasted peppers, portabello mushrooms, mozzarella fior di latte	17
ZUCCHINI BLOSSOM Mozzarella fior di latte, Parmigiano Reggiano, stuffed zucchini blossoms	18
VONGOLE Boston Bay clams, mozzarella fior di latte, tomato, parsley	17
ELENA Black truffle, Gorgonzola, mozzarella fior di latte	17

CALZONE

SERVED WITH A SIDE OF TOMATO SAUCE

CLASSICO Prosciutto cotto, mozzarella fior di latte	17
FARCITO Prosciutto cotto, mozzarella fior di latte, sausage, black olives, artichokes, mushrooms	19
PIZZALZONE Half cheese pizza, half calzone	17

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. V.080815