

APPETIZERS

<b>BLUE OVEN BAKERY BREAD BASKET</b> Artisan baked bread, California extra virgin olive oil	3
* <b>TONNO E FAGIOLI</b> Rare yellowfin tuna, cannellini beans, Tuscan vinaigrette, fennel pollen	14
<b>ANTIPASTO ITALIANO</b> Preserved vegetables under oil, salumi and formaggi with crostini	15 / FOR 2 25 / FOR 4
<b>FRITTO MISTO "VERSIONE INVERNALE"</b> Fried cauliflower, portobello mushrooms, artichokes	13
* <b>BRAISED HONEYCOMB TRIPE</b> (DON'T BE SCARED! IT'S DELICIOUS) Florentine-style: braised in red wine & crushed tomato with Parmigiano Reggiano	8
<b>BRUSCHETTA</b> Polenta e funghi - mushroom ragout, fried polenta Tuscan chicken liver pate Goat cheese & chestnut honey Calabrian chiles, prosciutto crudo, arugula, Parmigiano Reggiano	8 7 8 9
<b>FORNO HANDCRAFTED CHERRY PEPPERS</b> Stuffed with tuna confit, capers and anchovy; preserved under oil	2.5 / PER
* <b>CACCIUCCO DI "VIAREGGIO"</b> Coastal Tuscan seafood zuppa - octopus and his 'friends'...	18

ZUPPE E INSALATE

<b>FRESH ARTICHOKE SOUP</b> Parmigiano Reggiano, crostini	8
<b>TUSCAN MINISTRONE</b> Black kale, borlotti beans, Parmigiano Reggiano, crostini	7
<b>HEIRLOOM TOMATO SALAD</b> Avocado & onion, Tuscan vinaigrette on Blue Oven crostini	13
<b>ORGANIC BABY KALE SALAD</b> Sweet onion custard, Parmigiano Reggiano, 15-year old balsamic	12
<b>LOCAL BEET SALAD</b> Greek yogurt, cucumber, citronette, chives	11

PRIMI PIATTI

* <b>PAPPA AL POMODORO</b> Crushed San Marzano tomatoes, basil, extra virgin olive oil, smashed bread VERMENTINO, SELLA & MOSCA 'LA CALA' 2015 SARDEGNA, IT	12
<b>SPAGHETTINI ARRABBIATA</b> Tomato, garlic, chili flakes MALBEC, LA POSTA PAULUCCI 2014 UGARTECHE, AR	16
<b>TAGLIATELLE BOLOGNESE</b> Traditional beef and veal meat sauce NEBBIOLO, VILLADORIA 2013 PIEMONTE, IT	17
<b>WHOLE WHEAT PAPPARDELLE CINGHIALE</b> Red wine-braised wild boar ragout CHIANTI CLASSICO, MONTE BERNARDI "FIASCO" 2014 TOSCANA, IT	18
<b>GNOCCHI</b> Leek-Parmigiano fondue and speck PINOT GRIGIO, STELLA 2015 UMBRIA, IT	17
<b>TORTELLONI GORGONZOLA</b> Veal-Parmigiano glace, mushrooms & fresh thyme NEBBIOLO, VILLADORIA 2013 PIEMONTE, IT	19

# FORNO

OSTERIA & BAR

ENTREE

* <b>GRILLED SWORDFISH</b> Fregola sarda, tomato, Taggiasche olives, Sicilian capers NERO D'AVOLA, PALAZZI 2014 SICILIA, IT	30
<b>ROASTED ATLANTIC COD</b> Lentils, smoked pancetta, roasted red peppers, fresh pressed extra virgin olive oil CHARDONNAY, LAGUNA 2014 RUSSIAN RIVER VALLEY, CA	26
<b>BRAISED BEEF SHORT RIB</b> Parsnip-Parmigiano puree and roasted root vegetable NEBBIOLO, VILLADORIA 2013 PIEMONTE, IT	29
<b>LOCALLY-RAISED "BONE-IN" PORK CHOP MILANESE</b> Breaded chop with capers, white wine and roasted cauliflower PINOT NERO, BOTTEGA VINAIA 2014 ALTO ADIGE, IT	24
* <b>RACK OF LAMB</b> Borlotti beans, rapini pesto and natural jus SUPER TUSCAN, 'AL PASSO' TOLAINI TOSCANA, IT	29

SIDES FOR THE TABLE

* <b>PATATE AL FORNO</b> Potato puree, Parmigiano Reggiano	6
<b>TRUFFLED CREAM CORN</b>	7
<b>CAULIFLOWER GRATIN</b> <i>Maxta Mia!</i>	7
<b>WILD MUSHROOM &amp; MASCARPONE RISOTTO</b>	9
* <b>BRAISED LENTILS</b> Pancetta, soffritto, fresh-pressed extra virgin olive oil	5
<b>ROMAN STYLE ARTICHOKE</b> Prosciutto crudo, garlic, Italian parsley	8

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 with a thin crust and natural char in only 90 seconds! Buon Appetito!" - Cristian



MIKE MUELLER ..... CHEF DI CUCINA  
 ROCHELLE WEIDNER ..... DIRETTORE  
 CRISTIAN & AMANDA PIETOSO ..... PROPRIETARI

PIZZA

LE STORICHE | HISTORICAL FAVORITES

* <b>MARINARA</b> Tomato sauce, basil, shaved garlic, oregano, chili oil	11
<b>MARGHERITA</b> Tomato sauce, mozzarella fior di latte, basil	14
<b>NAPOLI</b> Tomato sauce, Sicilian capers, anchovy, oregano, mozzarella fior di latte	17

LE CLASSICHE | CLASSICS

<b>CALABRESE</b> Tomato sauce, spicy salame, mozzarella fior di latte	17
* <b>PROSCIUTTO E FUNGHI</b> Tomato sauce, prosciutto cotto, button mushroom, mozzarella fior di latte	17
<b>PARMIGIANA</b> Tomato sauce, fried eggplant, prosciutto cotto, basil, Parmigiano Reggiano	17

\* QUATTRO STAGIONI | THE FOUR SEASONS OF ITALY

Tomato sauce, prosciutto cotto, mushrooms, black olives, artichokes, mozzarella	17
<b>SALSICCIA E CIPOLLA</b> Italian sausage, caramelized onion, mozzarella	17

LE BIANCHE | WHITE (OLIVE OIL BASE)

<b>VEGETARIANA</b> Roasted peppers, portobello mushrooms, parsley, mozzarella di bufala	18
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FRIARIELLI E SALSICCIA

Rapini, Italian sausage, mozzarella, sliced garlic, red pepper flake, extra virgin olive oil	17
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VONGOLE

Fresh Boston Bay clams, mozzarella, tomato, Italian parsley	17
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PROSCIUTTO COTTO E MAIS

Italian ham, fresh corn, sliced garlic, mozzarella	17
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ELENA

Black truffle, Gorgonzola, mozzarella, baby arugula	18
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\*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.