

APPETIZERS

| | |
|---|--------------------------|
| BLUE OVEN BAKERY BREAD BASKET Artisan baked bread, California extra virgin olive oil | 3 |
| * TONNO E FAGIOLI Rare yellowfin tuna, cannellini beans, Tuscan vinaigrette, fennel pollen | 14 |
| ANTIPASTO ITALIANO Preserved vegetables under oil, salumi and formaggi with crostini | 15 / FOR 2 25 / FOR 4 |
| FRITTO MISTO "VERSIONE ESTATE" Fried zucchini blossoms, zucchini fritters and onion petals | 16 |
| * BRAISED HONEYCOMB TRIPE (DON'T BE SCARED! IT'S DELICIOUS) Florentine-style: braised in red wine & crushed tomato with Parmigiano Reggiano | 8 |
| BRUSCHETTA 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 |
| TRICOLORE Basil pesto, burrata and pomodoro in gelatina with housemade focaccia | 18 |
| INSALATA ROSSA Local beets, Greek yogurt, cucumber, citronette | 10 |

ZUPPE E INSALATE

| | |
|--|----|
| FRESH ARTICHOKE SOUP Parmigiano Reggiano, crostini | 8 |
| CHEF CRISTIAN'S GAZPACHO Our version of a classic with extra virgin olive oil | 7 |
| HEIRLOOM TOMATO SALAD Avocado & onion, Tuscan vinaigrette on Blue Oven crostini | 13 |
| ORGANIC BABY KALE SALAD Sweet onion custard, Parmigiano Reggiano, 15-year old balsamic | 12 |
| FORNO ARUGULA SALAD Local arugula, shaved cauliflower, Sicilian capers, golden raisins, pistachio, Parmigiano Reggiano | 12 |

PRIMI PIATTI

| | |
|--|----|
| * PAPPA AL POMODORO Crushed San Marzano tomatoes, basil, smashed bread & Osteria Franciscana extra virgin olive oil, Parmigiano Reggiano crisp | 14 |
| SPAGHETTINI ARRABBIATA Tomato, garlic, chili flakes | 16 |
| TAGLIATELLE BOLOGNESE Traditional beef and veal meat sauce | 17 |
| WHOLE WHEAT PAPPARDELLE CINGHIALE Red wine-braised wild boar ragout | 18 |
| GNOCCHI Leek-Parmigiano fondue and speck | 17 |
| LOCAL BASIL & RICOTTA TORTELLONI Pomodoro fresco sauce | 19 |

FORNO

OSTERIA & BAR

| | |
|---|----|
| ENTREE | |
| * GRILLED SWORDFISH Fregola sarda, tomato, Taggiasche olives, Sicilian capers NERO D'AVOLA, PALAZZI 2015 SICILIA, IT | 30 |
| ARCTIC CHAR Cannellini bean puree, charred green onions, shallot-lemon vinaigrette CHARDONNAY, LAGUNA 2014 RUSSIAN RIVER VALLEY, CA | 27 |
| BRAISED BEEF SHORT RIB Parsnip-Parmigiano puree and roasted root vegetable NEBBIOLO, VILLADORIA 2013 PIEMONTE, IT | 29 |
| LOCALLY-RAISED "BONE-IN" PORK CHOP MILANESE Breaded chop with capers, white wine and roasted cauliflower PINOT NERO, CASTELFEDER 2015 ALTO ADIGE, IT | 24 |
| * ROASTED RACK OF LAMB Peperonata agrodolce, parsley salsa verde SUPER TUSCAN, 'AL PASSO' TOLAINI 2012 TOSCANA, IT | 32 |
| SIDES FOR THE TABLE | |
| * PEPERONATA My Grandma's authentic red & yellow bell pepper agrodolce | 7 |
| TRUFFLED CREAM CORN | 7 |
| CAULIFLOWER GRATIN <i>Maxta Mia!</i> | 7 |
| ASPARAGUS & BLACK TRUFFLE RISOTTO | 10 |
| * EGGPLANT PARMIGIANA | 8 |
| ROMAN STYLE ARTICHOKE 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 & ADAM REED CHEFS DI CUCINA
DEVYN CIOTTI DIRETTORE
CRISTIAN & AMANDA PIETOSO PROPRIETARI

PIZZA

| | |
|--|----|
| LE STORICHE HISTORICAL FAVORITES | |
| * MARINARA Tomato sauce, basil, shaved garlic, oregano, chili oil | 11 |
| MARGHERITA Tomato sauce, mozzarella fior di latte, basil | 14 |
| NAPOLI Tomato sauce, Sicilian capers, anchovy, oregano, mozzarella fior di latte | 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, basil, Parmigiano Reggiano | 17 |
| * QUATTRO STAGIONI THE FOUR SEASONS OF ITALY Tomato sauce, prosciutto cotto, mushrooms, black olives, artichokes, mozzarella | 17 |
| SALSICCIA E CIPOLLA Italian sausage, caramelized onion, mozzarella | 17 |
| LE BIANCHE WHITE (OLIVE OIL BASE) | |
| VEGETARIANA Roasted peppers, portabello mushrooms, parsley, mozzarella di bufala | 18 |
| FRIARIELLI E SALSICCIA Rapini, Italian sausage, mozzarella, sliced garlic, red pepper flake, extra virgin olive oil | 17 |
| VONGOLE Fresh Boston Bay clams, mozzarella, tomato, Italian parsley | 17 |
| PROSCIUTTO COTTO E MAIS Italian ham, fresh corn, sliced garlic, mozzarella | 17 |
| ELENA Black truffle, Gorgonzola, mozzarella, baby arugula | 18 |
| PIZZA DI STAGIONE | |
| ZUCCHINI BLOSSOM Fresh zucchini, mozzarella, Parmigiano Reggiano | |
| 18 | |

*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.