

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 INVERNO" Fried portobello mushrooms, cauliflower and onion petals	14
* 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
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LE BIANCHE | WHITE (OLIVE OIL BASE)

VEGETARIANA 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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PIATTO DI STAGIONE

HANDCRAFTED CHERRY PEPPERS
Olive oil packed tuna, anchovy and capers

\$2.5/EACH



*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.