

APPETIZERS

**BLUE OVEN BAKERY BREAD BASKET**

Artisan baked bread, California extra virgin olive oil

\* **TONNO E FAGIOLI**

Rare yellowfin tuna, cannellini beans, Tuscan vinaigrette, fennel pollen

**SMOKED DUCK CARPACCIO**

Pear and pecorino salad, apple cider vinaigrette, 15-year old balsamic

**FRITTO MISTO "VERSIONE INVERNO"**

Fried portobello mushrooms, cauliflower and onion petals

\* **BRAISED HONEYCOMB TRIPE** (DON'T BE SCARED! IT'S DELICIOUS)

Florentine-style braised in red wine & crushed tomato with Parmigiano Reggiano

**BRUSCHETTA**

Polenta e funghi - mushroom ragout, fried polenta  
Tuscan chicken liver pate  
Goat cheese & chestnut honey  
Salted cod- lemon zest, fresh herbs

**BURRATA**

Basil pesto, burrata, and pomodoro in gelatina with housemade focaccia

**POLPO E PATATE**

Octopus, fingerling potatoes, arugula pesto, Calabrian vinaigrette

ZUPPE E INSALATE

**FRESH ARTICHOKE SOUP**

Parmigiano Reggiano, crostini

**ZUPPA DI PESCE**

Ligurian style Cioppino- baby octopus, mussels, shrimp, grilled Blue Oven bread

**HEIRLOOM TOMATO SALAD**

Avocado & onion, Tuscan vinaigrette on Blue Oven crostini

**ORGANIC BABY KALE SALAD**

Sweet onion custard, Parmigiano Reggiano, 15-year old balsamic

**FORNO ARUGULA SALAD**

Local arugula, shaved cauliflower, Sicilian capers, golden raisins, pistachio, Parmigiano Reggiano

PRIMI PIATTI

\* **PAPPA AL POMODORO**

Crushed San Marzano tomatoes, basil, smashed bread, Osteria Franciscana extra virgin olive oil, Parmigiano Reggiano crisp

VERMENTINO, SELLA & MOSCA 'LA CALA' 2015 SARDEGNA, IT

**SPAGHETTINI ARRABBIATA**

Tomato, garlic, chili flakes

MALBEC, LA POSTA PAULUCCI 2015 UGARTECHE, AR

**TAGLIATELLE BOLOGNESE**

Traditional beef and veal meat sauce

NEBBIOLO, VILLADORIA 2013 PIEMONTE, IT

**WHOLE WHEAT PAPPARDELLE CINGHIALE**

Red wine-braised wild boar ragout

CHIANTI CLASSICO, MONTE BERNARDI "FIASCO" 2014 TOSCANA, IT

**GNOCCHI**

Leek-Parmigiano fondue and speck

PINOT GRIGIO-FIANO, FRICO 2015 FRIULI, IT

**GORGONZOLA TORTELLONI**

Veal-Parmigiano glaze, roasted mushrooms, fresh thyme

SUPER TUSCAN, TOLAINI 'AL PASSO' 2012 TOSCANA, IT

3

14

15

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19

# FORNO

## OSTERIA & BAR

ENTREE

**BRANZINO "VONGOLE"**

Fregola, pomodoro, white wine, fresh Boston Bay clams

VERMENTINO, SELLA & MOSCA'LA CALA' 2015 SARDEGNA, IT

29

\* **ATLANTIC COD**

Lentils, smoked pancetta, roasted peppers, fresh pressed extra virgin olive oil

CHARDONNAY, LAGUNA 2014 RUSSIAN RIVER VALLEY, CA

26

**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

**VEAL SCALOPPINE LIMONE**

Charred Italian broccolini, lemon, veal jus, Parmigiano Reggiano

NERO D'AVOLA, PALAZZI 2015 SICILIA, IT

26

SIDES FOR THE TABLE

\* **BRAISED LENTILS**

Pancetta, soffritto, fresh pressed olive oil

5

**TRUFFLED CREAM CORN**

7

**CAULIFLOWER GRATIN** *MAXTA MIA!*

7

\* **WILD MUSHROOM & MASCARPONE RISOTTO**

10

**EGGPLANT PARMIGIANA**

8

**ROMAN STYLE ARTICHOKE**

Prosciutto crudo, garlic, Italian parsley

9

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!



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



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.

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