

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

FORNO VEAL MEATBALLS

Veal ricotta meatballs, lemon zest, Parmigiano Reggiano in tomato butter sauce

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

Porcini misto- roasted mushroom tomato ragout, fresh herbs

Tuscan chicken liver pate

Goat cheese & chestnut honey

Broccoli pesto- arugula, Parmigiano Reggiano, Calabrian chiles

BURRATA

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

OCTOPUS

"Polpo e patate," fingerling potatoes, arugula pesto, Calabrian vinaigrette

ZUPPE E INSALATE

FRESH ARTICHOKE SOUP

Parmigiano Reggiano, crostini

TUSCAN MINESTRONE

Organic black kale, borlotti beans, crostini, Parmigiano Reggiano

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

Arugula, shaved cauliflower, Sicilian capers, golden raisins, pistachio, Parmigiano Reggiano

PRIMI PIATTI

\*GNUDI IN "BRODO"

Naked spinach and ricotta ravioli in a rich beef broth

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 RISERVA, DANTE DI FIORENZA 2013 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

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19

# FORNO

## OSTERIA & BAR

ENTREE

SWORDFISH "SICILIANA"

Fregola sarda, olives, fried Sicilian capers, pomodoro

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

30

\*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



\*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.

V092017