

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

ITALIAN ANTIPASTI

Salame piccante, fiocchiona, speck, pecorino toscano fresco, lou bergier, verde capra, Italian giardiniera, marinated artichokes, crostini

*BRAISED HONEYCOMB TRIPE

(DON'T BE SCARED! IT'S DELICIOUS)

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

BRUSCHETTA

Tonnato, housemade giardiniera, white anchovy
Tuscan chicken liver pate, capers
Goat cheese & chestnut honey, chives
Broccolini Pesto - Prosciutto crudo, arugula, Parmigiano Reggiano, Calabrian chilies

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 MINISTRONE

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 CAESAR CARDINI SALAD

Romaine, blue oven crutons, Parmigiano

PRIMI PIATTI

*ASPARAGUS GNUDI "CACIO E PEPE"

Asparagus, Vermont butter, black pepper
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 2014 PIEMONTE, IT

WHOLE WHEAT PAPPARDELLE CINGHIALE

Red wine-braised wild boar ragout
CHIANTI, THE BOSS 2016 TOSCANA, IT

GNOCCHI

Leek-Parmigiano fondue and speck
PINOT GRIGIO, THE SEEKER 2016 VENETO, IT

BASIL RICOTTA TORTELLONI

Pomodoro, Parmigiano Reggiano
CORTESE, CASTELVERO 2016 PIEMONTE, IT

FORNO

OSTERIA & BAR

ENTREE

SWORDFISH "SICILIANA"

Fregola sarda, olives, fried Sicilian capers, pomodoro
VERMENTINO, SELLA & MOSCA 'LA CALA' 2015 SARDEGNA, IT

* ATLANTIC COD

Peperonata, arugula pesto, fresh pressed extra virgin olive oil
CHARDONNAY, CHARDO 2017 TOSCANA, IT

BRAISED BEEF SHORT RIB

Parsnip-Parmigiano puree and roasted root vegetable
NEBBIOLO, VILLADORIA 2014 PIEMONTE, IT

LOCALLY-RAISED "BONE-IN" PORK CHOP MILANESE

Breaded chop with capers, white wine and roasted cauliflower
PINOT NOIR, CASTELFEDER 2015 ALTO ADIGE, IT

VEAL SCALOPPINE LIMONE

Charred Italian broccolini, lemon, veal jus, Parmigiano Reggiano
SAUVIGNON BLANC, DIPINTI 2016, TRENTINO, IT

BISTECCA FIORENTINA

35 oz Porterhouse - with Chef's daily sides - Serves 2-6 people
SUPER TUSCAN, TOLANI AL PASSO 2014, TOSCANA, IT

SIDES FOR THE TABLE

* FARMERS POTATOES "CONTADINA"

Braised potatoes, tomato, fresh herbs, fresh pressed olive oil

TRUFFLED CREAM CORN

* CAULIFLOWER GRATIN

WILD MUSHROOM & MARSCAPONE RISOTTO

EGGPLANT PARMIGIANA

ROMAN STYLE ARTICHOKE

Prosciutto crudo, garlic, Italian parsley

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!"

ADAM REED & DANIEL MCCARTHY CHEFS DI CUCINA
BRIAN JORDAN DIRETTORE
CRISTIAN & AMANDA PIETOSO..... PROPRIETARI

PIZZA

LE STORICHE | HISTORICAL FAVORITES

* MARINARA

Tomato sauce, basil, shaved garlic, oregano, chili oil

MARGHERITA

Tomato sauce, mozzarella fior di latte, basil

NAPOLI

Tomato sauce, Sicilian capers, white anchovy, orgeano, mozzarella fior di latte

HOUSEMADE FOCACCIA

Sea salt, extra virgin olive oil

LE CLASSICHE | CLASSICS

CALABRESE

Tomato sauce, spicy salame, mozzarella fior di latte

* PROSCIUTTO E FUNGHI

Tomato sauce, prosciutto cotto, button mushroom, mozzarella fior di latte

PARMIGIANA

Tomato sauce, fried eggplant, prosciutto cotto, basil, Parmigiano Reggiano

* QUATTRO STAGIONI | THE FOUR SEASONS OF ITALY

Tomato sauce, prosciutto cotto, mushrooms, black olives, artichokes, mozzarella

SALSICCIA E PEPERONATA

Italian sausage, peperonata, mozzarella

LE BIANCHE | WHITE (OLIVE OIL BASE)

VEGETARIANA

Roasted peppers, portabello mushrooms, parsley, mozzarella di bufala

FRIARIELLI E SALSICCIA

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

VONGOLE

Fresh Boston Bay clams, mozzarella, tomato, Italian parsley

PROSCIUTTO COTTO E MAIS

Italian ham, fresh corn, sliced garlic, mozzarella

ELENA

Black truffle, Gorgonzola, mozzarella, baby arugula

LASAGNE BOLOGNESE \$19
EVERY SUNDAY!

*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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