

FORNO

OSTERIA & BAR

APPETIZERS

TONNO E FAGIOLI

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

BURRATA

Basil pesto, burrata, and pomodoro in gelatina

BRAISED HONEYCOMB TRIPE

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

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

POLPO E PATATE

Octopus, fingerling potatoes, arugula pesto, Calabrian vinaigrette

ZUPPE E INSALATE

FRESH ARTICHOKE SOUP

Parmigiano Reggiano, extra virgin olive oil

TUSCAN MINISTRONE

Organic black kale, borlotti beans, Parmigiano Reggiano

ORGANIC BABY KALE SALAD

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

FORNO CAESAR SALAD

Romaine, Parmigiano

PASTA

****gluten free penne made from rice and corn****

ARRABBIATA

Tomato, garlic, chili flakes

MALBEC, LA POSTA PAULUCCI 2014 UGARTECHE, AR

BOLOGNESE

Traditional beef and veal meat sauce

NEBBIOLO, VILLADORIA 2013 PIEMONTE, IT

CINGHIALE

Red wine-braised wild boar ragout

CHIANTI CLASSICO, THE BOSS 2016 TOSANA, IT

14

18

8

19

9

8

12

9

16

17

18

GLUTEN FREE MENU

ENTREE

ROASTED ATLANTIC COD

Peperonata, arugula pesto, fresh pressed extra virgin olive oil

CHARDONNAY, CHARDO 2017 TOSCANA, IT

27

BRAISED BEEF SHORT RIB

Parsnip-Parmigiano puree and roasted root vegetable

NEBBIOLO, VILLADORIA 2014 PIEMONTE, IT

29

SIDES FOR THE TABLE

ROMAN STYLE ARTICHOKE

Prosciutto crudo, garlic, italian parsley

9

TRUFFLED CREAM CORN

8

CAULIFLOWER GRATIN

7

WILD MUSHROOM & MASCARPONE RISOTTO

10

ROMAN STYLE ARTICHOKE

Prosciutto crudo, garlic, Italian parsley

8

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

*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.

V07102018