

# FORNO

OSTERIA & BAR

HYDE PARK | MONTGOMERY

## VINO DELLA CASA

|                                                      | GL | .5L |
|------------------------------------------------------|----|-----|
| BIANCO  PINOT GRIGIO, VIGNETI DEL SOLE ‘23 VENETO    | 12 | 25  |
| ROSSO  MONTEPULCIANO D’ABRUZZO, VIGNETI DEL SOLE ‘23 | 12 | 25  |

## SPUMANTE | BOLLICINE

|                                                                               |    |    |
|-------------------------------------------------------------------------------|----|----|
| PROSECCO, BEDIN, NV VENETO                                                    | 11 | 50 |
| MOSCATO, D’ASTI, VIETTI ‘24 PIEMONTE                                          | 13 | 58 |
| LAMBRUSCO, CLETO CHIARLI VIGNETO NV, EMILIA-ROMAGNA                           | 48 |    |
| CHARDONNAY BLEND, CA DEL BOSCO ‘CUVEE PRESTIGE’ NV LOMBARDIA                  | 90 |    |
| CONTRATTO PAS DOSE MILLESIMATO. PINOT NOIR CHARDONNAY BLEND DOCG ‘19 PIEMONTE | 85 |    |

## ROSATO ‘TUTTO IL GIORNO’

|                                                          |    |    |
|----------------------------------------------------------|----|----|
| TORMARESCA NEGROAMARO ROSE CALAFURIA SALENTO ‘23 PUGLIA  | 49 |    |
| SANGIOVESE, LA SPINETTA, IL ROSE DI CASANOVA ‘24 TOSCANA | 13 | 58 |

## BIANCO

|                                                             |    |    |
|-------------------------------------------------------------|----|----|
| PINOT GRIGIO, GRADIS CIUTTA, ‘21, FRIULI VENEZIA GIULIA     | 60 |    |
| VERDICCHIO, ‘PIGNOCCO’ CASTELLI DI JESI ‘23 MARCHE          | 12 | 58 |
| *SAUVIGNON BLANC GRECHETTO, ORVIETO, VILLA BARBI ‘22 UMBRIA | 45 |    |
| SOAVE CLASSICO, GINI ‘23 VENETO                             | 58 |    |
| GRECO-FIANO, VIGNETI DEL VULTURE ‘24 BASILICATA             | 11 | 50 |
| CHARDONNAY, VIGNE DEL LAURO ‘24, FRIULI VENEZIA GIULIA      | 13 | 60 |
| VERNACCIA DI SAN GIMIGNANO FIORE MONTENIDOLI ‘22, TOSCANA   | 80 |    |
| *SAUVIGNON BLANC, ABBAZIA DI NOVACELLA ‘23, ALTO ADIGE      | 60 |    |
| ARNEIS, CHARDONNAY BLEND COCITO, “BEN TURNO” ‘23, PIEMONTE  | 58 |    |
| FALANGHINA “IOVINE”, ‘23 CAMPANIA                           | 50 |    |
| RIESLING CORVE'E, ‘20 TRENTINO                              | 12 | 58 |
| SAUVIGNON BLANC, VENICA & VENICA RONCO CERO ‘23 TOSCANA     | 75 |    |

\* SELECTED BY CHEF CRISTIAN

\*STANDARD POURS ARE 1.5OZ, WHILE ‘NEAT’ AND ‘ON THE ROCKS’ POURS ARE 2OZ.  
KINDLY NOTE THAT PRICES ARE SUBJECT TO CHANGE.

## ROSSO

|                                                                                                          | GL | BTL |
|----------------------------------------------------------------------------------------------------------|----|-----|
| BARBERA D’ASTI, TRE VIGNE, VIETTI ‘22 PIEMONTE                                                           |    | 60  |
| NEBBIOLO BLEND BARBERA DOLCETTO, G.D. VAJRA, “LANGHE ROSSO”, ‘23 PIEMONTE                                |    | 60  |
| DOLCETTO, COZZO MARIO DOGLANI ‘MADONNA DELLE GRAZIE’ DOCG ‘22 PIEMONTE                                   |    | 55  |
| *BARBERA D’ALBA, CPIR PRIVATE LABEL ‘22 PIEMONTE                                                         | 14 | 65  |
| NEBBIOLO, ANTONIOLO “GATTINARA RISERVA” ‘19, PIEMONTE                                                    |    | 140 |
| BARBARESCO, PRODUTTORI DEL BARBARESCO ‘20 PIEMONTE                                                       |    | 125 |
| BAROLO, CORDERO DI MONTEZEMOLO “MONFALLETTO” ‘20, PIEMONTE                                               |    | 140 |
| CHIANTI IN FIASCO, FATTORIA DI PIAZZANO ‘23 TOSCANA                                                      |    | 50  |
| CHIANTI CLASSICO, NICOLA’S PRIVATE LABEL ‘22, TOSCANA                                                    |    | 70  |
| *CHIANTI, FORNO’S PRIVATE LABEL ‘23, TOSCANA                                                             | 13 | 58  |
| CHIANTI RISERVA, LANCIOLA ‘18 TOSCANA                                                                    |    | 80  |
| CHIANTI “MONTALBANO RISERVA” ‘21 TOSCANA                                                                 |    | 85  |
| ROSSO TOSCANO, CIACCI PICCOLOMINI ‘23 TOSCANA                                                            |    | 49  |
| ROSSO DI MONTALCINO, LA COLOMBINA ‘23 TOSCANA                                                            |    | 68  |
| CABERNET SAUVIGNON, MOCALI ‘23 TOSCANA                                                                   | 13 | 65  |
| SUPER TUSCAN, ‘AL PASSO’ TOLAINI ‘21 TOSCANA                                                             | 15 | 68  |
| SUPER TUSCAN, TENUTA DI TRINORO “LE CUPOLE” CABERNET SAUVIGNON, CABERNET FRANC, PETIT VERDOT ‘22 TOSCANA |    | 120 |
| SUPER TUSCAN, CABERNET, SANGIOVESE BLEND, LE FARNETE “CARMIGNANO RISERVA” ‘21 TOSCANA                    |    | 90  |
| SUPER TUSCAN TZINGARELLA CABERNET, MERLOT, CABERNET FRANC, COLORINO, ‘22 TOSCANA                         |    | 95  |
| BRUNELLO DI MONTALCINO, CAPARZO ‘19 TOSCANA                                                              |    | 120 |
| BRUNELLO DI MONTALCINO, “CASANUOVA DELLE CERBAIE” ‘19 TOSCANA                                            |    | 120 |
| AMARONE, CA LA BIONDA SINGLE VINEYARD “RAVAZZOL” ‘18 VENETO                                              |    | 175 |
| VALPOLICELLA RIPASSO, SUPERIORE DOC, CORTEFORTE ‘21 VENETO                                               |    | 70  |
| PINOT NOIR, THE PINOT PROJECT ‘22 CA                                                                     | 13 | 58  |
| PINOT NOIR, GROSJEAN ‘23 VALLEE D’AOSTA                                                                  |    | 80  |
| NERO D’AVOLA, COLOSI ‘23 SICILIA                                                                         |    | 60  |
| NERELLO MASCALESE, PIETRADOLCE, ETNA ROSSO ‘23 SICILIA                                                   |    | 75  |
| LAGREIN, “KURTATSCH”, ‘21 TRENTINO ALTO ADIGE                                                            |    | 60  |
| AGLIANICO, VIGNETI DEL VULTURE PIPOLI ‘20 BASILICATA                                                     |    | 50  |
| NEGROAMARO, COSIMO TAURINO “NOTARPANARO ROSSO” ‘13, PUGLIA                                               |    | 60  |

## WEEKLY SPECIALS

MONDAY PASTA TRIO \$40  
TASTINGS OF SPAGHETTINI, BOLOGNESE, & GNOCCHI  
ADD A GLASS OF HOUSE WINE FOR \$10

## BOLO TUESDAY TAGLIATELLE BOLOGNESE

FIELD GREEN SALAD & ALLEZ BAKERY BREAD  
\$16 EVERY TUESDAY!  
\*DINE IN ONLY | UPGRADE SALAD TO CAESAR +\$5

WINE-DOWN WEDNESDAY  
50% OFF LIMITED BTLS OF WINE  
\*DINE IN ONLY

LASAGNE VERDI  
BOLOGNESE, BECHAMEL, PARMIGIANO REGGIANO  
\$25 EVERY THURSDAY!

## COCKTAIL DELLA CASA

|                                                                    |    |
|--------------------------------------------------------------------|----|
| FIORE - RHINEGEIST BUBBLES, TITOS, ST. ELDER                       | 14 |
| MONT MEZCAL - MONTENEGRO AMARO, MEZCAL, LIME                       | 16 |
| FORNO NEW FASHIONED - TAWNY PORT, RYE WHISKEY, MAPLE, BITTERS      | 16 |
| SIDRO MARGHERITA - CORAZON ANEJO, ORANGE, LEMON, LIME, APPLE CIDER | 17 |
| BLACK MANHATTAN - AMARO NONINO, MAKERS MARK, BITTERS               | 16 |

## COCKTAIL CLASSICI

|                                      |    |
|--------------------------------------|----|
| APEROL SPRITZ                        | 13 |
| NEGRONI                              | 13 |
| CAMPARI & SODA                       | 13 |
| PHONY NEGRONI (NON-ALCOHOLIC) ORANGE | 11 |

## BIRRA

|                                              |   |
|----------------------------------------------|---|
| BIRRA MORETTI - LAGER 4.6%                   | 7 |
| PERONI DRAFT                                 | 8 |
| RHINEGEIST BUBBLES - ROSE ALE                | 6 |
| MILLER LITE                                  | 5 |
| MICH ULTRA                                   | 5 |
| STELLA ARTOIS - PALE LAGER 5%                | 7 |
| HEINEKEN ZERO (NON-ALCOHOLIC)                | 7 |
| ATHLETICA FREE WAVE HAZY IPA (NON-ALCOHOLIC) | 7 |

## BEVANDE ITALIANE IMPORTATE

|                                   |     |
|-----------------------------------|-----|
| SAN BENEDETTO SWEETENED PEACH TEA | 5   |
| ACQUA SURGIVA NATURALE 500ML      | 5   |
| ACQUA SURGIVA FRIZZANTE 500ML     | 5   |
| SAN PELLEGRINO ARANCIATA          | 3.5 |
| SAN PELLEGRINO LIMONATA           | 3.5 |

## COCKTAIL ANALCOLICO

|                                                                        |    |
|------------------------------------------------------------------------|----|
| PANOMA - GRAPEFRUIT, MAPLE, LIME, SODA WATER                           | 10 |
| BASIL BERRY SPRRITZ - GRAPEFRUIT, SIMPLE, LIME                         | 11 |
| CRANBERRY BASIL SANGRIA - CRANBERRY, ORANGE, BASIL, SODA WATER         | 10 |
| GRAPEFRUIT ROSEMARY TONIC - GRAPEFRUIT JUICE, TONIC, ROSEMARY          | 11 |
| CINNAMON MAPLE CIDER - APPLE CIDER, MAPLE SYRUP, LEMON JUICE, CINNAMON | 11 |



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