

ANTIPASTI

ALLÉZ BAKERY BREAD BASKET

Handcrafted bread, extra virgin olive oil

FORNO VEAL MEATBALLS

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

ARANCINI DI RISO

Saffron risotto, Calabrian chili, roasted pepper coulis

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

Florentine-style braised in red wine & crushed tomato with Parmigiano Reggiano served with fett'unta

BRUSCHETTA

Goat cheese & Chestnut Honey

BURRATA gf (no focaccia)

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

OCTOPUS gf

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

INSALATA

BUFFALO MOZZARELLA CAPRESE gf

Basil, carmignano extra virgin olive oil, heirloom tomato, sea salt

ARUGULA SALAD gf

Shaved cauliflower, golden raisins, pistachios, capers, Parmigiano Reggiano, citronette

*FORNO CAESAR CARDINI SALAD gf (no croutons)

Romaine, Alléz croutons, Parmigiano Reggiano

PRIMI PIATTI

Made in House Pastas

SPAGHETTINI ARRABBIATA gf (pasta alternative)

Tomato, garlic, chili flakes

CABERNET SAUVIGNON, MOCALI '23 TOSCANA

TAGLIATELLE BOLOGNESE gf (pasta alternative)

Traditional beef and veal meat sauce

BARBERA D'ALBA, CPIR PRIVATE LABEL '22 PIEMONTE

ROSEMARY PAPPARDELLE CINGHIALE gf (pasta alternative)

Tuscan red wine braised wild boar, Parmigiano Reggiano

CHIANTI, FORNO'S PRIVATE LABEL '23, TOSCANA

*GNOCCHI

Leek-Parmigiano fondue and speck

SUPER TUSCAN, 'AL PASSO' TOLAINI '21 TOSCANA

ASPARAGUS GNUDI "CACIO E PEPE"

ricotta, Parmigiano Reggiano, vermont butter

VERDICCHIO, "PIGNOCCO" CASTELLI DI JESI '23, MARCHE

CAVATELLI AL TARTUFO gf (pasta alternative)

Prosciutto cotto, english peas, truffle and Parmigiano Crema

PINOT NOIR, THE PINOT PROJECT '22, CA

GNOCCHI ALLA SORRENTINA

Tomato, mozzarella, basil, Parmigiano Reggiano

CHIANTI, FORNO'S PRIVATE LABEL '23, TOSCANA

ADD MEATBALL +\$4

GLUTEN FREE PASTA SUBSTITUTION +\$3

FORNO

OSTERIA & BAR

SECONDI PIATTI

ATLANTIC COD gf

Peperonata, arugula pesto, extra virgin olive oil

CHARDONNAY, VIGNE DEL LAURO '24 FRIULI VENEZIA GIULIA

37

BRAISED BEEF SHORT RIB gf

Parsnip-Parmigiano puree and glazed baby carrots

SUPER TUSCAN TZINGARELLA CABERNET, MERLOT, CABERNET FRANC, COLORINO, '22 TOSCANA

38

*LOCALLY-RAISED "BONE-IN" PORK CHOP MILANESE

Breaded chop, roasted cauliflower, white wine butter caper Sauce

BAROLO, CORDERO DI MONTEZEMOLO "MONFALLETTO" '20, PIEMONTE

29

VEAL SCALOPPINE LIMONE

Asparagus, Parmigiano Reggiano

ADD SMALL SPAGHETTINI +\$6

AGLIANICO, VIGNETI DEL VULTURE PIPOLI '20 BASILICATA

33

CONTORNI TO SHARE

*TRUFFLED CREAM CORN gf

12

EGGPLANT PARMIGIANA

MAXIMA MIA!

14

CAULIFLOWER GRATIN gf (baked in pizza oven)

12

ROMAN STYLE ARTICHOKE gf

Prosciutto crudo, garlic, Italian parsley

14

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 an *. 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!

Buon Appetito!" - Cristian



DUSTIN KRAMER.....CORPORATE CHEF
 ANDREW WILLIAMS.....DIRETTORE OF OPERATIONS
 CRISTIAN & AMANDA PIETOSO.....PROPRIETARI

ENHANCE YOUR PIZZAS

ADD SPICY OIL - FREE, JUST ASK

ADD ANCHOVIES +\$3

ADD STRACCIATELLA +7

ADD BABY ARUGULA +\$3

ADD TRUFFLE OIL +\$3

ADD SPECK +\$4

ADD PROSCIUTTO DI PARMA (after the bake) +\$4

PIZZA

LE STORICHE | HISTORICAL FAVORITES

*MARGINARA

Tomato sauce, shaved garlic, oregano, spicy oil

17

MARGHERITA

Tomato sauce, mozzarella fior di latte, basil

20

HOUSEMADE FOCACCIA

Sea salt, extra virgin olive oil

8

LE CLASSICHE | CLASSIC PIZZAS | SPECIALE

CALABRESE

Tomato sauce, spicy salame, mozzarella fior di latte

20

PROSCIUTTO E FUNGHI

Tomato sauce, prosciutto cotto, crimini mushroom, mozzarella

20

QUATTRO STAGIONI | THE FOUR SEASONS OF ITALY

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

20

SALSICCIA E CIPOLLA

Tomato sauce, Italian sausage, caramelized onion, mozzarella

20

TRE MAIALINI

Tomato sauce, smoked pancetta, prosciutto cotto, local sausage, mozzarella

22

LOCAL ZUCCHINI SQUASH BLOSSOMS

Mozzarella fior di latte, fresh thyme, Parmigiano Reggiano

26

LE BIANCHE | WHITE

*PROSCIUTTO COTTO E MAIS

Italian ham, fresh corn, garlic confit, mozzarella

20

ELENA

Black truffle, Gorgonzola, mozzarella, baby arugula

23



CRISTIAN PIETOSO
 ITALIAN RESTAURANTS

WE ADD 20% GRATUITY TO ALL PARTIES 6 OR MORE. *These items are made to order. Consumption of raw or undercooked meat or seafood may increase the likelihood of contracting food borne illness. Please Make your server aware of any dietary restrictions or allergies upon arrival. gf-gluten free. The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients. VFM10162025

VINO DELLA CASA

	GL	BTL
BIANCO PINOT GRIGIO, VIGNETI DEL SOLE '25 VENETO	12	25
ROSSO MONTEPULCIANO D'ABRUZZO, VIGNETI DEL SOLE '24	12	25
SPUMANTE BOLLICINE		
PROSECCO, BEDIN, NV VENETO	12	50
MOSCATO, D'ASTI, VIETTI '23 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 CHARDONNAY '19 PIEMONTE	85	
ROSATO 'TUTTO IL GIORNO'		
TORMARESCA NEGROAMARO ROSE CALAFURIA SALENTO '24 PUGLIA	49	
SANGIOVESE, LA SPINETTA, IL ROSE DI CASANOVA '25 TOSCANA	13	58
BIANCO		
* PINOT GRIGIO, GRADIS CIUTTA, '22, FRIULI VENEZIA GIULIA	60	
PINOT GRIGIO, TERLAN '24 ALTO ADIGE	68	
VERDICCHIO, 'PIGNOCCO' CASTELLI DI JESI '23 MARCHE	12	58
SAUVIGNON BLANC GRECHETTO, ORVIETO, VILLA BARBI '24 UMBRIA	45	
GRECO-FIANO, VIGNETI DEL VULTURE '24 BASILICATA	12	56
* CHARDONNAY, VIGNE DEL LAURO '25, FRIULI VENEZIA GIULIA	13	60
VERNACCIA DI SAN GIMIGNANO FIORE MONTENIDOLI '23, TOSCANA	80	
SAUVIGNON BLANC, ABBAZIA DI NOVACELLA '24, ALTO ADIGE	60	
ARNEIS, CHARDONNAY BLEND COCITO, "BEN TURNO" '23, PIEMONTE	58	
FALANGHINA "IOVINE", '22 CAMPANIA	50	
RIESLING CORVE'E, '20 TRENINO	12	58
SAUVIGNON BLANC, VENICA & VENICA RONCO CERO '24 TOSCANA	75	

WEEKLY SPECIALS

MONDAY PASTA TRIO \$40

TASTINGS OF ARRABBIATA, 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!

FORNO

OSTERIA & BAR

HYDE PARK | MONTGOMERY

ROSSO

	GL	BTL
BARBERA D'ASTI, TRE VIGNE, VIETTI '22 PIEMONTE	60	
NEBBIOLO BLEND BARBERA DOLCETTO, G.D. VAJRA, "LANGHE ROSSO", '24 PIEMONTE	60	
DOLCETTO, COZZO MARIO DOGLANI 'MADONNA DELLE GRAZIE' '22 PIEMONTE	55	
* BARBERA D'ALBA, CPIR PRIVATE LABEL '23 PIEMONTE	14	65
NEBBIOLO, ANTONIOLO "GATTINARA RISERVA" '20, PIEMONTE	140	
BARBARESCO, PRODUTTORI DEL BARBARESCO '21 PIEMONTE	125	
BARBARESCO, PAITIN 'SERRA' '17,'19 PIEMONTE	120	
* BAROLO, CORDERO DI MONTEZEMOLO "MONFALLETTO" '21, PIEMONTE	140	
* CHIANTI IN FIASCO, FATTORIA DI PIAZZANO '23 TOSCANA	56	
CHIANTI CLASSICO, NICOLA'S PRIVATE LABEL '23, TOSCANA	70	
CHIANTI, FORNO'S PRIVATE LABEL '24, TOSCANA	13	58
CHIANTI RISERVA, LANCIOLA '20 TOSCANA	80	
CHIANTI "MONTALBANO RISERVA" '21 TOSCANA	85	
ROSSO TOSCANO, CIACCI PICCOLOMINI '24 TOSCANA	56	
ROSSO DI MONTALCINO, LA COLOMBINA '23 TOSCANA	68	
CABERNET SAUVIGNON, MOCALI '23 TOSCANA	14	65
SUPER TUSCAN, 'AL PASSO' TOLAINI '22 TOSCANA	15	68
SUPER TUSCAN, TENUTA DI TRINORO "LE CUPOLE" CABERNET SAUVIGNON, CABERNET FRANC, PETIT VERDOT, '23 TOSCANA	120	
SUPER TUSCAN TZINGARELLA CABERNET, MERLOT, CABERNET FRANC, COLORINO, '22 TOSCANA	95	
BRUNELLO DI MONTALCINO, CAPARZO '19 TOSCANA	120	
BRUNELLO DI MONTALCINO, "CASANUOVA DELLE CERBAIE" '17 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 '24 VALLEE D'AOSTA	80	
NERO D'AVOLA, COLOSI '23 SICILIA	60	
NERELLO MASCALESE, PIETRADOLCE, ETNA ROSSO '23 SICILIA	75	
LAGREIN, "KURTATSCH", '21 TRENINO ALTO ADIGE	60	
AGLIANICO, VIGNETI DEL VULTURE PIPOLI '21 BASILICATA	50	
NEGROAMARO, COSIMO TAURINO "NOTARPANARO ROSSO" '13 PUGLIA	60	
SANGIOVESE CRU, ISOLE E OLENA 'CEPPARELLO' 18 TOSCANA	210	

* 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.

COCKTAIL DELLA CASA

CAFFE AFFUMICATO OLD FASHIONED - FORNO SIGNATURE BLEND COFFEE INFUSED WHISKEY, ORANGE AND CHOCOLATE BITTERS	17
LIMONCELLO LEMONTINI - HOUSE CRAFTED LIMONCELLO, TITO'S VODKA, BITTERS AROMATIC	16
CAMPO DI FRAGOLE - STRAWBERRY INFUSED RUM, FRESH MINT, CANE SYRUP, SODA	15
BASILICO FRESCO - BLACKBERRY AND LIME INFUSED GIN, FRESH BASIL, EGG WHITE, LEMON	15
MARGARITA ANGURIA - WATERMELON INFUSED TEQUILA, AGAVE, FRESH LIME, TRIPLE SEC, SPICED RIM	15

COCKTAIL CLASSICI

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

BIRRA

Ask server about our drafts

PERONI DRAFT	8
BUD LIGHT	5
BIRRA MORETTI - LAGER 4.6%	7
MILLER LITE	5
MICH ULTRA	5
HEINEKEN ZERO (NON-ALCOHOLIC)	7
STELLA ARTOIS - PALE LAGER 5%	7

BEVANDE ITALIANE IMPORTATE

SAN BENEDETTO SWEETENED PEACH TEA	5
SAN BENEDETTO SWEETENED GREEN TEA	5
ACQUA PANNA NATURALE 1L	10
SAN PELLEGRINO SPARKLING 1L	10
SAN PELLEGRINO ARANCIATA	3.5
SAN PELLEGRINO LIMONATA	3.5

ANALCOLICO (NON-ALCOHOLIC)

PANOMA - GRAPEFRUIT, MAPLE, LIME, SODA WATER	10
MAPLE CRANBERRY PUNCH - CRANBERRY JUICE, ORANGE JUICE, MAPLE SYRUP, GINGER BEER	11
GRAPEFRUIT ROSEMARY TONIC - GRAPEFRUIT JUICE, TONIC, ROSEMARY	11
N/A SANGRIA - N/A MONTEPULCIANO, ORANGE JUICE, LEMON, SIMPLE	11
MIONETTO PROSECCO	11
CANTINA ZACCAGNINI 0.0 RED WINE ABRUZZO, ITALY	GL 10 BTL 40

