

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	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	
ORGANIC BABY KALE SALAD gf	15 year old balsamic, red onion flan, Parmigiano Reggiano
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 TOSCANA, ‘23	
TAGLIATELLE BOLOGNESE gf (pasta alternative)	Traditional beef and veal meat sauce
BARBERA D’ALBA, CPIR PRIVATE LABEL PIEMONTE, ‘23	
ROSEMARY PAPPARDELLE CINGHIALE gf (pasta alternative)	Tuscan red wine braised wild boar, Parmigiano Reggiano
CHIANTI, FORNO’S PRIVATE LABEL TOSCANA, ‘24	
*GNOCCHI	Leek-Parmigiano fondue and speck
SUPER TUSCAN, ‘AL PASSO’ TOLAINI TOSCANA, ‘22	
ASPARAGUS GNUDI “CACIO E PEPE”	ricotta, Parmigiano Reggiano, vermont butter
VERDICCHIO, ‘PIGNOCCO’ CASTELLI DI JESI MARCHE, ‘23	
CAVATELLI AL TARTUFO gf (pasta alternative)	Prosciutto cotto, english peas, truffle and Parmigiano Crema
PINOT NOIR, CANTINE ERMES VENTO DI MARE SICILIA, ‘25	
RIGATONCINI ALLA VODKA	Spicy tomato, stracciatella, Genovese basil
CHIANTI, FORNO’S PRIVATE LABEL TOSCANA, ‘24	
ADD MEATBALL +\$4	
GLUTEN FREE PASTA SUBSTITUTION +\$3	

FORNO

OSTERIA & BAR

SECONDI PIATTI	
ATLANTIC COD gf	37
Peperonata, arugula pesto, extra virgin olive oil	
CHARDONNAY, VIGNE DEL LAURO FRIULI VENEZIA GIULIA, ‘25	
BRAISED BEEF SHORT RIB gf	38
Parsnip-Parmigiano puree and glazed baby carrots	
SUPER TUSCAN, CABERNET – MERLOT – CABERNET FRANC – COLORINO, TZINGARELLA TOSCANA, ‘23	
*LOCALLY-RAISED “BONE-IN” PORK CHOP MILANESE	29
Breaded chop, roasted cauliflower, white wine butter caper Sauce	
BAROLO, CORDERO DI MONTEZEMOLO “MONFALLETTO” PIEMONTE, ‘21	
VEAL SCALOPPINE LIMONE	33
Asparagus, Parmigiano Reggiano	
ADD SMALL SPAGHETTINI +\$6	
AGLIANICO, VIGNETI DEL VULTURE PIPOLI BASILICATA, ‘21	
CONTORNI TO SHARE	
* TRUFFLED CREAM CORN gf	12
EGGPLANT PARMIGIANA	14
CAULIFLOWER GRATIN gf (baked in pizza oven)	12
ROMAN STYLE ARTICHOKEs gf	14
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 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	

DYLAN SHINKLE.....	CHEF DE CUISINE
MICHAEL ALTMAN.....	DIRETTORE
CRISTIAN & AMANDA PIETOSO.....	PROPRIETARI

ENHANCE YOUR PIZZAS	
ADD SPICY OIL - FREE, JUST ASK	ADD TRUFFLE OIL +\$3
ADD ANCHOVIES +\$3	ADD SPECK +\$4
ADD STRACCIATELLA +7	ADD BABY ARUGULA +\$3
ADD PROSCIUTTO DI PARMA (after the bake) +\$4	

PIZZA	
LE STORICHE HISTORICAL FAVORITES	
MARINARA	17
Tomato sauce, shaved garlic, oregano, spicy oil	
* MARGHERITA	20
Tomato sauce, mozzarella fior di latte, basil	
HOUSEMADE FOCACCIA	8
Sea salt, extra virgin olive oil	
LE CLASSICHE CLASSIC PIZZAS SPECIALE	
CALABRESE	20
Tomato sauce, spicy salame, mozzarella fior di latte	
PROSCIUTTO E FUNGHI	20
Tomato sauce, prosciutto cotto, crimini mushroom, mozzarella	
QUATTRO STAGIONI THE FOUR SEASONS OF ITALY	20
Tomato sauce, prosciutto cotto, mushrooms, black olives, artichokes, mozzarella	
SALSICCIA E CIPOLLA	20
Tomato sauce, Italian sausage, caramelized onion, mozzarella	
TRE MAIALINI	22
Tomato sauce, smoked pancetta, prosciutto cotto, local sausage, mozzarella	
LE BIANCHE WHITE	
SPINACI CARCIOFI E PANCETTA	22
Braised spinach, artichokes, smoked pancetta, mozzarella	
* PROSCIUTTO COTTO E MAIS	20
Italian ham, fresh corn, garlic confit, mozzarella	
ELENA	23
Black truffle, Gorgonzola, mozzarella, baby arugula	



CRISTIAN PIETOSO

ITALIAN RESTAURANTS

WE ADD 20% GRATUITY TO ALL PARTIES 5 OR MORE. *These items are made to order. Consumption of raw or undercooked meat or seafod 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. VHP10052026

VINO DELLA CASA			
		GL	.5L
BIANCO PINOT GRIGIO, VIGNETI DEL SOLE VENETO, '25		12	25
ROSSO MONTEPULCIANO D'ABRUZZO, VIGNETI DEL SOLE '24		12	25
SPUMANTE BOLLICINE			
PROSECCO, BEDIN, NV VENETO		12	50
MOSCATO D'ASTI, VIETTI PIEMONTE, '25		13	58
LAMBRUSCO, CLETO CHIARLI VIGNETO NV, EMILIA-ROMAGNA			48
CHARDONNAY BLEND, CA DEL BOSCO 'CUVEE PRESTIGE' NV LOMBARDIA			90
PINOT NOIR CHARDONNAY BLEND, CONTRATTO PAS DOSE MILLESIMATO DOCG PIEMONTE, '21			85

ROSATO 'TUTTO IL GIORNO'

SANGIOVESE, LA SPINETTA, IL ROSE DI CASANOVA '25 TOSCANA	13	58
--	----	----

BIANCO

PINOT GRIGIO, GRADIS CIUTTA FRIULI VENEZIA GIULIA, '21		60
VERDICCHIO, 'PIGNOCCO' CASTELLI DI JESI MARCHE, '23	12	58
*SAUVIGNON BLANC GRECHETTO, ORVIETO VILLA BARBI UMBRIA, '24		45
SOAVE CLASSICO, GINI VENETO, '24		58
GRECO-FIANO, VIGNETI DEL VULTURE BASILICATA, '24	12	56
CHARDONNAY, VIGNE DEL LAURO FRIULI VENEZIA GIULIA, '25	13	60
VERNACCIA DI SAN GIMIGNANO FIORE MONTENIDOLI TOSCANA, '24		80
SAUVIGNON BLANC, ABBAZIA DI NOVACELLA ALTO ADIGE, '23		60
ARNEIS - CHARDONNAY BLEND, COCITO "BEN TURNO" PIEMONTE, '23		58
FALANGHINA, "IOVINE" CAMPANIA, '24		50
RIESLING CORVE'E, TRENTINO, '20	12	58
SAUVIGNON BLANC, VENICA & VENICA 'RONCO CERO' TOSCANA, '24		75

FORNO
OSTERIA & BAR
HYDE PARK | MONTGOMERY

ROSSO

	GL	BTL
BARBERA D'ASTI, TRE VIGNE VIETTI PIEMONTE, '23		60
NEBBIOLO - BARBERA - DOLCETTO, G.D. VAJRA "LANGHE ROSSO" PIEMONTE, '24		60
DOLCETTO, COZZO MARIO DOGLANI 'MADONNA DELLE GRAZIE' DOCG PIEMONTE, '22		55
*BARBERA D'ALBA, CPIR PRIVATE LABEL PIEMONTE, '23	14	65
NEBBIOLO, ANTONIOLO "GATTINARA RISERVA" PIEMONTE, '20		140
BARBARESCO, PRODUTTORI DEL BARBARESCO PIEMONTE, '22		125
BAROLO, CORDERO DI MONTEZEMOLO "MONFALLETTO" PIEMONTE, '21		140
CHIANTI IN FIASCO, FATTORIA DI PIAZZANO TOSCANA, '24		56
*CHIANTI CLASSICO, NICOLA'S PRIVATE LABEL TOSCANA, '23		70
CHIANTI, FORNO'S PRIVATE LABEL TOSCANA, '24	13	58
CHIANTI RISERVA, LANCIOLA TOSCANA, '20		80
CHIANTI "MONTALBANO RISERVA" TOSCANA, '21		85
ROSSO TOSCANO, CIACCI PICCOLOMINI TOSCANA, '24		56
ROSSO DI MONTALCINO, LA COLOMBINA "CASETTA" TOSCANA, '24		68
CABERNET SAUVIGNON, MOCALI TOSCANA, '23	14	65
SUPER TUSCAN, 'AL PASSO' TOLAINI TOSCANA, '22	15	68
SUPER TUSCAN, CABERNET SAUVIGNON - CABERNET FRANC - PETIT VERDOT, TENUTA DI TRINORO "LE CUPOLE" TOSCANA, '22		120
SUPER TUSCAN, CABERNET - SANGIOVESE BLEND, LE FARNETE "CARMIGNANO RISERVA" TOSCANA, '21		90
SUPER TUSCAN, CABERNET - MERLOT - CABERNET FRANC - COLORINO, TZINGARELLA TOSCANA, '23		95
BRUNELLO DI MONTALCINO, CAPARZO TOSCANA, '20		120
AMARONE, CA LA BIONDA SINGLE VINEYARD "RAVAZZOL" VENETO, '19		175
VALPOLICELLA RIPASSO, SUPERIORE DOC, CORTEFORTE VENETO, '21		70
PINOT NOIR, CANTINE ERMES VENTO DI MARE SICILIA, '25	13	58
PINOT NOIR, GROSJEAN VALLEE D'AOSTA, '24		80
NERO D'AVOLA, COLOSI SICILIA, '24		60
NERELLO MASCALESE, PIETRADOLCE, ETNA ROSSO SICILIA, '24		75
LAGREIN, "KURTATSCH" TRENTINO ALTO ADIGE, '22		60
AGLIANICO, VIGNETI DEL VULTURE PIPOLI BASILICATA, '21		50
NEGROAMARO, COSIMO TAURINO "NOTARPANARO ROSSO" PUGLIA, '14		60

* 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

SPEZIATO OLD FASHIONED - BULLEIT RYE, SMOKED CINNAMON BITTERS, MAPLE SYRUP	15
LIMONCELLO LEMONTINI - HOUSE CRAFTED LIMONCELLO, TITO'S VODKA, BITTERS AROMATIC	16
FORNO NEGRONI - TANQUERAY NO. 10, ANTICA VERMOUTH, CAMPARI, ORANGE BITTERS	14
WINTERCELLO MARGARITA - HOUSE-MADE LIMONCELLO, TEQUILA, TRIPLE SEC, FRESH MINT	15
INVERNO SANGIRA - FORNO CHIANTI, AMARO MONTENEGRO, CRANBERRIES, ORANGES, CINNAMON, MAPLE	15

COCKTAIL CLASSICI

APEROL SPRITZ	13
MANAHATTAN	13
CAMPARI & SODA	13

BIRRA

Ask server about our drafts

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

BEVANDE ITALIANE IMPORTATE

SAN BENEDETTO SWEETENED GREEN TEA	5
SAN BENEDETTO SWEETENED PEACH 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)

CINNAMON MAPLE CIDER - APPLE CIDER, CINNAMON, MAPLE, LEMON	11
CRANBERRY MOCKTAIL MULE - CRANBERRY, LIME, GINGER BEER	11
N/A SANGRIA - N/A MONTEPULCIANO, CRANBERRY, LEMON, SIMPLE	11
CONTRATTINO APERITIVO N/A	10
MIONETTO PROSECCO	11
CANTINA ZACCAGNINI 0.0 RED WINE ABRUZZO, ITALY	GL BTL 10 40

WEEKLY SPECIALS

ICONIC PIZZA MONDAY \$30
CHOICE OF CLASSIC PIZZA AND A CAESAR SALAD
ADD A GLASS OF FORNO WINE FOR \$10

BOLO TUESDAY
TAGLIATELLE BOLOGNESE
FIELD GREEN SALAD & ALLEZ BAKERY BREAD
\$16 EVERY TUESDAY!
UPGRADE SALAD TO CAESAR +\$5

WINE-DOWN WEDNESDAY
50% OFF LIMITED BTLs OF WINE

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

*ALL SPECIALS ARE DINE IN ONLY

