

## 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

## 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 37  
CHARDONNAY, VIGNE DEL LAURO '24 FRIULI VENEZIA GIULIA

**BRAISED BEEF SHORT RIB gf**  
Parsnip-Parmigiano puree and glazed baby carrots 38  
SUPER TUSCAN TZINGARELLA CABERNET, MERLOT, CABERNET FRANC, COLORINO, '22 TOSCANA

\* **LOCALLY-RAISED "BONE-IN" PORK CHOP MILA-NESE**  
Breaded chop, roasted cauliflower, white wine butter caper Sauce 29  
BAROLO, CORDERO DI MONTEZEMOLO "MONFALLETTO" '20, PIEMONTE 33

**VEAL SCALOPPINE LIMONE**  
Asparagus, Parmigiano Reggiano  
ADD SMALL SPAGHETTINI +\$6  
AGLIANICO, VIGNETI DEL VULTURE PIPOLI '20 BASILICATA

### CONTORNI TO SHARE

\* **TRUFFLED CREAM CORN gf** 12  
**EGGPLANT PARMIGIANA** *MAXIMA TIA!* 14  
**CAULIFLOWER GRATIN gf (baked in pizza oven)** 12  
**ROMAN STYLE ARTICHOKE 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

ADAM REED.....CORPORATE CHEF  
CARLEY COLEMAN.....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

\* **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

**LOCAL ZUCCHINI SQUASH BLOSSOMS** 26  
Mozzarella fior di latte, fresh thyme, Parmigiano Reggiano

### LE BIANCHE | WHITE

\* **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 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

VINO DELLA CASA

	GL	.5L
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 '25 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 '21 PIEMONTE		85

ROSATO 'TUTTO IL GIORNO'

SANGIOVESE, LA SPINETTA, IL ROSE DI CASANOVA '25 TOSCANA	13	58
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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 '24 UMBRIA		45
SOAVE CLASSICO, GINI '24 VENETO		58
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 '24, TOSCANA		80
SAUVIGNON BLANC, ABBAZIA DI NOVACELLA '23, ALTO ADIGE		60
ARNEIS, CHARDONNAY BLEND COCITO, "BEN TURNO" '23, PIEMONTE		58
FALANGHINA "IOVINE", '24 CAMPANIA		50
RIESLING CORVE'E, '20 TRENTO	12	58
SAUVIGNON BLANC, VENICA & VENICA RONCO CERO '24 TOSCANA		75

# FORNO

## OSTERIA & BAR HYDE PARK | MONTGOMERY

ROSSO

	GL	BTL
BARBERA D'ASTI, TRE VIGNE, VIETTI '23 PIEMONTE		60
NEBBIOLO BLEND BARBERA DOLCETTO, G.D. VAJRA, "LANGHE ROSSO", '24 PIEMONTE		60
DOLCETTO, COZZO MARIO DOGLANI 'MADONNA DELLE GRAZIE' DOCG '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
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 '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, "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 '24 VALLEE D'AOSTA		80
NERO D'AVOLA, COLOSI '24 SICILIA		60
NERELLO MASCALESE, PIETRADOLCE, ETNA ROSSO '23 SICILIA		75
LAGREIN, "KURTATSCH", '21 TRENTO ALTO ADIGE		60
AGLIANICO, VIGNETI DEL VULTURE PIPOLI '21 BASILICATA		50
NEGROAMARO, COSIMO TAURINO "NOTARPANARO ROSSO" '14, PUGLIA		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

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 SYR-UP, 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
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 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)

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 BTL 10 40

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!

