

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	
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
CANTINE ERMES VENTO DI MARE PINOT NOIR SICILY '21	
GNOCCHI ALLA SORRENTINA	Tomato, mozzarella, basil, Parmigino 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	38
Parsnip-Parmigiano puree and glazed baby carrots	
SUPER TUSCAN TZINGARELLA CABERNET, MERLOT, CABERNET FRANC, COLORINO, '22 TOSCANA	
*LOCALLY-RAISED “BONE-IN” PORK CHOP MILA-NESE	29
Breaded chop, roasted cauliflower, white wine butter caper Sauce	
BAROLO, CORDERO DI MONTEZEMOLO “MONFALLETTO” '20, PIEMONTE	
VEAL SCALOPPINE LIMONE	33
Asparagus, Parmigiano Reggiano	
ADD SMALL SPAGHETTINI +\$6	
AGLIANICO, VIGNETI DEL VULTURE PIPOLI '20 BASILICATA	
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 ANCHOVIES +\$3

ADD STRACCIATELLA +7

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

ADD TRUFFLE OIL +\$3

ADD SPECK +\$4

ADD BABY ARUGULA +\$3

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	
*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 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. VHP08182026

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

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 TRENTINO	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, CAPARZO '19 TOSCANA		120
AMARONE, CA LA BIONDA SINGLE VINEYARD "RAVAZZOL" '18 VENETO		175
VALPOLICELLA RIPASSO, SUPERIORE DOC, CORTEFORTE '21 VENETO		70
CANTINE ERMES VENTO DI MARE PINOT NOIR SICILY '21	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 TRENTINO 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

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
CONTRATTINO APERITIVO N/A	10
MIONETTO PROSECCO	11
CANTINA ZACCAGNINI 0.0 RED WINE ABRUZZO, ITALY	GL BTL 10 40



VHP12312025

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!

*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!