

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, 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	

7

14

14

14

12

19

26

24

14

13

22

22

27

24

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 38
Parsnip-Parmigiano puree and glazed baby carrots
SUPER TUSCAN TZINGARELLA CABERNET, MERLOT, CABERNET FRANC, COLORINO, '22 TOSCANA

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

VEAL SCALOPPINE LIMONE 33
Asparagus, Parmigiano Reggiano
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

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 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. VFM08182026

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 TRENTINO		12	58	
SAUVIGNON BLANC, VENICA & VENICA RONCO CERO '24 TOSCANA				75

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!

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	
CANTINE HERMES VENTO DI MARE PINOT NOIR SICILY '21		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 TRENTINO 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
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
CONTRATTINO APERITIVO N/A				10
MIONETTO PROSECCO				11
CANTINA ZACCAGNINI 0.0 RED WINE ABRUZZO, ITALY			GL	BTL
			10	40

