FORNO
BISTRO
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INSALATE

Add Grilled Chicken (8) or Shrimp (9)

Casa
Artisan greens, cucumber, red onion, blistered tomatoes, white balsamic lemon vinaigrette (V/GF)
17

Tropicale
Baby kale, diced pineapple, goat cheese, golden raisins, chipotle sunflower seeds, strawberry-mango vinaigrette (V/GF)
19

Cesare
Romaine, blistered tomatoes, white anchovy, Grana Padano crisp, cesare dressing (GF)
17

Iceberg
Baby iceberg lettuce, pancetta, honey-balsamic tomatoes, onion, buttermilk-gorgonzola dressing (GF)
18

ANTIPASTI

Arancini
House-made fried tomato rice balls, crushed tomato sauce (V)
16

Calamaretti Fritti
Lightly floured and fried calamari, lemon, crushed tomato sauce
19

Burrata
Whipped burrata, wood-fired tomato gazpacho, heirloom tomatoes, charred corn, arugula, basil pesto, roasted garlic focaccia (V)
20

Bruschetta
Diced tomatoes, garlic, basil, extra virgin olive oil, arugula pesto, parmigiano, balsamic glaze (V)
17

Polpette
Hand-rolled meatballs of veal, pork and beef, wood-fired with mozzarella & parmigiano
17

Gamberi E Carciofi
Wood-fired shrimp, blistered tomatoes, long-stem artichokes, Tuscan white beans, balsamic glaze (GF)
20

Involtini Di Melanzane
Fried eggplant slices rolled with whipped ricotta and basil, wood-fired with mozzarella, crushed tomato sauce (V)
17/26

Torte di Granchio
Wood-fired crab cakes, cherry pepper remoulade, honey-balsamic tomatoes
23

Antipasto Del Forno
Assortment of appetizers; seasonal bruschetta, arancini, calamari, roasted garlic focaccia, salumi
Serves 2-4 people
36

WOOD-FIRED PIZZA

Gluten-Free Cauliflower Crust Available Upon Request (5)

Margherita
Crushed tomato sauce, fresh mozzarella, fresh basil (V) 18

Bianca
White sauce, goat cheese, baby kale, heirloom tomatoes, grilled artichokes, roasted garlic, balsamic glaze (V) 19

Pamplona
Crushed tomato sauce, mozzarella, Pamplona sausage, poblano pepper, parmigiano 20

Funghi E Salsiccia
Crushed tomato sauce, mozzarella, wild mushrooms, parmigiano, house-made Italian sausage 20

White Truffle
White sauce, fontina, mushroom mix, shallots, truffle oil (V) 19

Capicola Picante
Crushed tomato sauce, mozzarella, capicola, red onion, cherry pepper relish 20

Calzone Quattro Formaggi
Focaccia bread stuffed with mozzarella, brie, parmigiano, Gorgonzola, crushed tomato sauce (V) 19

PASTA

All Pasta Is Served Al Dente. Gluten-Free Pasta Available Upon Request (3)

Add Chicken (8) | Shrimp (9) | Scallops (16)

Mezzanine Otero
Penne, chicken, sun-dried tomatoes, fresh tarragon, pink sauce
29

Pesto Gnocchi
Potato gnocchi, heirloom tomatoes, broccoli rabe, shallots, basil pesto, roasted sunflower seeds (V)
28

Penne Pomodoro
Penne, crushed tomato sauce, garlic, fresh basil, extra virgin olive oil (V)
22

Frutti Di Mare
Linguine, sautéed assorted seafood, lightly spiced tomato sauce, extra virgin olive oil
40

Vongole
Linguine, sautéed littleneck clams, pancetta, poblano peppers, garlic, extra virgin olive oil, white wine
38

Lobster Cavatelli
Cavatelli, lobster, heirloom tomatoes, baby kale, roasted garlic, aged parmesan, lobster-sherry cream
46

Pappardelle Osso Buco
Pappardelle, red wine braised pork osso buco ragu, blistered tomatoes, stracciatella, garlic, basil, crushed tomato sauce
38

Salsiccia Di Pepperoncino
Rigatoni, sausage, eggplant, cherry peppers, garlic, white wine, crushed tomato sauce
29

SECONDI

Parmigiana Di Melanzane
Fried eggplant, fresh mozzarella, crushed tomato sauce, basil, extra virgin olive oil (V)
27

Pollo Panato
Tender breaded chicken breast, melted mozzarella and fontina, prosciutto, diced tomato bruschetta, lemon, fresh herbs
30

Polpo
Grilled octopus, marble potatoes, broccoli rabe, heirloom tomatoes, lemon-basil aioli, crispy garlic
24/44 (GF)

Lasagna Tradizionale
Traditional meat lasagna, besciamella sauce
29

Agnello
New Zealand rack of lamb, black garlic demi glace, scallions
52

Bistecca
Steak of the day
MP

CULINARY LOVE
Recognize your culinary experience by showing appreciation towards our kitchen and extend a token of gratitude. 100% of this money goes to our culinary team.
5

Pesce Del Giorno
Fresh catch of the day
MP

V - Vegetarian | GF - Gluten Free
If you have a food allergy, please notify us.

DINNER