

Forno Rosso

ITALIAN KITCHEN & BAR

INSALATE

SOUP OF THE DAY	8
Daily made, gluten and dairy free	
MIXED GREENS SALAD (Veg.)	11
Mixed Greens, cherry tomatoes, cucumbers and Modena balsamic glaze	
KALE CAESAR SALAD	12
Tuscan kale, housemade croutons, shaved Parmigiano Reggiano and Caesar dressing	
AMALFI GORGONZOLA (Veg.)	13
Arugula, gorgonzola, sliced pears, candied walnuts, balsamic apple vinaigrette, honey	
AVOCADO SHRIMP SALAD	13
shrimp, avocado, baby arugula, homemade tomato aioli, onion, cucumber	
ARUGULA AND RED BEET SALAD (Veg.)	13
Marinated red beet, arugula, garnished with homemade whipped ricotta	
BURRATA & TOMATO SALAD (Veg.)	14
Whole Burrata imported from Puglia, marinated heirloom tomatoes, basil oil and balsamic glaze	
Add : Shrimp \$6, Chicken \$4, Salmon fillet \$10, Steak \$11	

PASTA

FETTUCCINE BOLOGNESE	17
house made fettuccine, house made beef/veal Bolognese ragu, Parmigiano Reggiano	
ORECCHIETTE ALLA NORMA (Veg.)	17
house made orecchiette, fresh made tomato sauce with basil, eggplant, shaved imported ricotta.	
LASAGNA BOLOGNESE	18
beef ragu, béchamel sauce, Parmigiano Reggiano	
PAPPARDELLE AI FUNGHI (Veg.)	18
house made pappardelle, wild mushrooms, white truffle oil, shaved Pecorino Romano	
RAVIOLI TRUFFLE SAUCE (Veg.)	19
ravioli filled with Mozzarella, Ricotta, Parmigiano Reggiano, Truffle cream sauce, shaved Pecorino Romano	
TORTELLINI SAUSAGE MUSHROOM	19
house made veal stuffed tortellini, Italian sausage and mushrooms sautéed in a Chardonnay cream sauce	
BLACK SHRIMP TAGLIOLINI	20
house made black ink tagliolini with sautéed shrimp and Brandy sauce	

ANTIPASTI

COLD CUTS AND CHEESE BOARD	18
Selection of four Italian cold cuts and four cheeses, served with warm homemade focaccia bread	
BRUSCHETTA TRADIZIONALE	11
Homemade ciabatta bread, topped with cherry tomatoes, garlic, olive oil and fresh basil	
NEAPOLITAN MEATBALLS	13
meatballs, housemade tomato sauce, parmesan cream	
GRILLED OCTOPUS AND HUMMUS	16
Served over fava bean hummus	
EGGPLANT PARMIGIANA (Veg.)	14
Eggplant, house made tomato sauce, house made Mozzarella and basil	
CALAMARI FRITTI	15
golden fried calamari and spicy house made tomato sauce	
BUFFALO MOZZARELLA AND PROSCIUTTO	15
Imported buffalo mozzarella, Prosciutto di Parma homemade focaccia bread and basil oil	
SHISHITO PEPPERS (Veg.)	10
fried shishito peppers, pine nuts, Parmigiano Reggiano, fresh basil and mint	
SALMON TARTAR	12
Raw diced Salmon with avocado cream, diced cucumber, mixed	

SECONDI

POLLO ARROSTO	22
1/2 Chicken, Truffle sauce, roasted mushrooms, mashed potatoes and Brussel sprouts	
SALMONE ALLA SICILIANA	23
Salmon fillet, served with a lemon capers sauce, mashed potatoes and grilled asparagus	
BISTECCA DI CARNE	24
skirt steak, broccoli rabe, cauliflower, capers, salsa verde,	
BRANZINO AL FORNO	24
Whole Mediterranean seabass, served with sautéed spinach roasted lemon, garlic parsley oil, oven baked.	
LAMB CHOP	25
Served with a side of Malbec sauce, roasted fingerling potatoes, brussels sprouts and shaved hard ricotta	

SIDES 7

Brussels sprouts
Broccoli Rabe
Mashed Potatoes
Roasted Potatoes

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PIZZA CLASSICA

Traditional neapolitan pizza: soft, tender, slightly charred.

MARINARA (Vegan)	11
Housemade tomato sauce, sliced garlic, oregano	
MARGHERITA (Veg.)	14
house made tomato sauce, Mozzarella, fresh basil, evoo	
DIAVOLA	15
house made tomato sauce, Mozzarella, salami, fresh basil, red chili pepper, evoo	
SICILIANA (Veg.)	15
house made tomato sauce, smoked Mozzarella, eggplant, fresh basil, evoo	
CAPRICCIOSA	16
house made tomato sauce, Mozzarella, ham, mushrooms, artichokes, black olives, evoo	
CALZONE CLASSICO	17
house made tomato sauce, Mozzarella, salami, Ricotta	
REGINA MARGHERITA (Veg.)	15
House tomato sauce, Buffalo mozzarella, fresh basil	

SIGNATURE PIZZA

MONTANARA (Veg.)	15
traditional Neapolitan deep fried pizza, fresh basil, Mozzarella, house made tomato sauce	
PICCANTE	18
smoked Mozzarella, Italian salami, red onions, house made jalapeño sauce, tomato sauce	
PIZZA BOLOGNESE	19
house made tomato sauce, shaved Parmigiano Reggiano, Mozzarella, house made beef/veal Bolognese ragu	
TARTUFATA (Veg.)	20
Mozzarella, mushrooms, Truffle cream sauce, Truffle oil, shaved Parmigiano Reggiano, evoo	
FORNO ROSSO PIZZA	21
Ricotta stuffed crust, Mozzarella, cherry tomatoes, Bufala Mozzarella, Prosciutto di Parma, basil	
BURRATA, PROVOLA AND SPECK	21
Smoked provola cheese, imported burrata, smoked Prosciutto	

MAKE YOUR OWN PIZZA

BASE PRICE 10 +

pick **Rossa** (tomato sauce base) or **Bianca** (Mozzarella)

<u>SAUCE</u>	<u>MEAT</u>	<u>CHEESE</u>	<u>VEGGIES</u>	<u>SEAFOOD</u>					
Truffle Oil	2	Ham	3	Gorgonzola	2	Artichokes	1	Anchovies	1
Jalapeno Sauce	5	Italian Sausage	3	Parmigiano	2	Basil	1	Jumbo Shrimp	6
Pesto Sauce	5	Pancetta	3	Ricotta	2	Eggplant	1		
Truffle Cream Sauce	5	Salami	3	Mozzarella	3	Garlic	1		
		Spicy Salami	3	Smoked Mozzarella	3	Mushrooms	1		
		Smoked Prosciutto	5	Buffalo Mozzarella	4	Olives	1		
		Prosciutto Di Parma	6	Burrata	4	Onions	1		
						Zucchini	1		
						Arugula	2		
						Broccoli Rabe	2		

HAPPY HOUR

MONDAY - FRIDAY 4PM - 7PM

\$4 DRAFT BEER • \$6 HOUSE WINE • \$7 WELL COCKTAILS

LUNCH SPECIAL PANINI (M-F 11:30am - 4pm) \$11

- CAPRI (Veg.)** - imported Bufala Mozzarella, plum tomatoes, fresh basil, evoo
- PARMA** - Mozzarella, Prosciutto di Parma, organic baby arugula, evoo
- POLLO** - grilled chicken breast, plum tomatoes, arugula, Chef's dressing
- RUSTICO** - imported Italian Gorgonzola, smoked Mozzarella, speck, evoo
- SALSICCIA** - smoked Mozzarella, Italian sausage, broccoli rabe, evoo
- VEGETARIANO (Veg.)** - Mozzarella, zucchini, mushrooms, eggplant, evoo