



Forno Restaurant & Wine Bar

3 Course Dinner- \$45 per person

Add Wine Pairings- \$33 per person

Each dish on our menu will be paired specifically to a wine. Each will be served each with your corresponding three course meal choices

A La Carte items and full dinner menu will be available during restaurant week

Course One:

Kale Caesar Salad

Parmesan, Caesar Dressing, Croutons, crispy anchovies

Minestrone

Classic Italian Vegetable Soup

(Vegan) (Vegetarian) (gluten Free)

Crispy Pork Belly

Amaro braised pork belly with mixed greens, Chianti Vinaigrette, scallions

(Gluten free)

Burrata

Burrata cheese, pesto, roasted cherry tomato, balsamic reduction, focaccia bread

(Vegetarian)

Steamed Mussels

White wine, butter, parsley, shallots, garlic, focaccia bread

Veal Saltimbocca Ravioli

Braised veal and ricotta stuffed ravioli with marsala cream

Course Two:

Carne Pizza

Red sauce, parmesan, chorizo, prosciutto, pepperoni, pastrami

(gluten free crust available)

Margherita Pizza

Red sauce, fresh basil, mozzarella

(vegetarian) (gluten free crust available)

Vegan Pizza

Whipped tahini, roasted mushrooms, squash, cherry tomato, micro greens

(Vegan) (vegetarian) (gluten free crust available)



Bolognese Pappardelle

Classic bolognese sauce with pappardelle noodles, ricotta cheese, fresh basil
(Gluten free pasta available)

Puttanesca Bianca

Grilled shrimp with orzo in a vermouth, caper, lemon cream sauce

Pesto Spaghetti

Fresh pesto, spaghetti, toasted sunflower seeds, basil
(Vegetarian)(gluten free pasta available)

Course Three:

Chocolate Espresso Cake

With powdered sugar and port wine cherries
(vegan) (vegetarian)

Limoncello Cheesecake

Limoncello infused cheesecake with a graham cracker crust, basil whipped cream
(Vegetarian)

Affogato

Fresh brewed espresso, Taharka brothers ice cream, biscotti
(Vegetarian)