



DINNER

TRATTORIA

ANTIPASTO

BRUSCHETTA

FRESH BAKED FORNO BREAD, OLIVE OIL
CHOICE OF:

Tomato & Basil olive oil	10
Zucchini & Stracciatella hummus, grilled asparagus	11
Roasted Mushroom pesto, tuscan pecorino	11

Mozzarella in Carrozza fried fior di latte, tomato fondue	18	Shrimp & Calamari Fritto Misto shishito peppers, calabrian chili aioli	22
Suppli' di Carbonara crispy breaded macaroni carbonara sticks	16	Sicilian Mussels olives, capers, nduja sausage, white wine, lemon	24
Beef Carpaccio mustard dressing, shaved tuscan pecorino fried capers, baby arugula	22	Forno Sottiletto Rotolo prosciutto cotto, tomatoes, pesto fior di latte, olive oil	18
Tablesideside Prosciutto di Parma 25 marinated vegetables, roasted tomatoes peperonata, forno bread			

INSALATA

Tritata Mista crisp greens, chickpeas, genoa salami roasted beets, hardboiled egg, soleggiati tomatoes, foccacia, oregano, tuscan pecorino italian dressing	21
Caesar baby gem lettuce, parmigiano reggiano garlic croutons	17
Caprese vine tomatoes, buffalo mozzarella, pesto	21

PIZZA

Margherita tomato, basil, fior di latte	21
Prosciutto arugula, prosciutto di parma, stracciatella tomato sauce	24
Hawaiian spicy capocollo, roasted pineapple peperonata, fior di latte	22
Funghi smoked pancetta, mushrooms creamed leeks, sprouts, provolone	22
Formaggio asiago, fior di latte, gorgonzola rosemary, potatoes	22

PASTA

GLUTEN
FREE
PASTA +\$2

SIGNATURE

Truffle Spaghetti & Meatballs 27
black truffle cream sauce, tomato fondue, herbed ricotta

HOUSE MADE FRESH

Linguine Fruitti di Mare fresh saffron linguine, clams, mussels calamari, oregano, brown butter gremolata	29	100 Layer Lasagna bolognese rosé	24
Rigatoni Vodka all'Amatriciana pancetta, san marzano tomatoes vodka, cream, pecorino topped with burrata	26	Tagliatelle Ghiottone minced chicken, cream, brandy parmigiano reggiano	22
Nodi Marini Fra Diavolo scallops, prawns, peperoncino, garlic tomatoes, olives, capers, aglio e olio	28	Mafaldine Carbonara pancetta, cracked black pepper cream, pecorino romano	26

STUFFED

Tortelloni 26
stuffed with spinach & ricotta, sun-dried tomato cream, pesto

Ravioles du Dauphiné 25
short rib & mascarpone stuffed, red wine cream sauce

Triangoli 25
roasted chicken & preserved lemon stuffed, english peas,
oregano, rich chicken jus, parmigiano reggiano

PASTA TOWER FOR TWO | \$72

YOUR CHOICE OF THREE PASTAS

ENTRÉES

Roasted Branzino roasted sicilian cherry tomato medley olives, capers	38	Forno Striploin 14oz black peppercorn butter, asparagus roasted potatoes	65
Chicken Parmigiana hand pounded & breaded, vodka sauce mozzarella	29	Forno Roasted Chicken herb marinated ½ chicken, grilled asparagus roasted potatoes	33
Eggplant Cutlet Milanese breaded, roasted tomato fondue baby argula, burrata	25	Braised Lamb Shank creamy soft polenta, asparagus gremolata, lamb jus	35

SIDES

Brussels Sprouts lemon, capers, chillies, parmesan cheese	12
Forno Asparagus garlic butter, gremolata	12
Fingerling Potatoes fried rosemary, lemon, garlic	12

DESSERT

Signature Tableside Tiramisu for Two mascarpone mousse, espresso soaked lady fingers, mocha, anglaise, fresh grated chocolate	18	Torta di Cioccolato (GF) chocolate cake, hazelnut cream candied hazelnuts	12
Caramel Budino creamy toffee pudding, espresso chantilly chocolate cookie crumbs, amarena cherries	12	Torta al Limone fresh lemon curd, whipped italian meringue	14

Before Placing Your Order: Please inform your server if you are celiac or prefer gluten friendly options and we will accommodate your requests to the best of our abilities. Also, please inform your server if a person in your party has any other food allergies. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.