

SPECIALITÀ - APPETIZERS - good to share

(served with wood fired bread)
Add Extra Bread 3

CAPRESE SALAD 18
(fresh tomato/mozzarella/prosciutto crudo)

CAPRESE VEGETARIAN 17
(fresh tomato/mozzarella/zucchini) ✓

WOODFIRED EGGPLANT PARMIGIANA 14
(fresh tomato sauce/eggplant/mozzarella/parmigiano) ✓

WOODFIRED CAULIFLOWER 14
(with Bechamel and Bolognese sauce)

BRUSCHETTA BURRATA CHEESE 14
(with mini heirloom tomatoes and basil) ✓

BRUSCHETTA PROSCIUTTO CRUDO 14
(with gorgo cheese and fig jam)

ANTIPASTO 18
(mixed assortment of cheese & meat)

WOODFIRED MEATBALLS 15
(with spicy marinara sauce)

INSALATE-SALADS

(served with wood fired bread add chicken +5)

RUCOLA 14.50
(arugula salad/pears/almonds/pecorino cheese/lemon
pecorino/evoo dressing) ✓

MISTA 14.50
(mix green/heirloom tomatoes/goat cheese/croutons/walnuts/champagne
dressing) ✓

CIOPPATA 14.50
(fennel/endive/heart of palm/tomatoes/mix chopped
salad/evoo and vinegar) ✓

TOMATO CUCUMBER 14.50
(tomato/cucumber/onion/mix green/olives/oregano/feta cheese/evoo,
balsamic dressing) ✓

PANINI -SANDWICHES

PANINO PROSCIUTTO CRUDO 15
(prosciutto crudo/mozzarella/heirloom
tomato/evoo dressing)

PANINO CON TACCHINO 14
(turkey/lettuce/avocado/provolone/mayo)

PANINO CON SALSICCIA 15
(sausage/mushrooms/onions)

PANINO ROAST BEEF 15
(arugula/tomatoes/shaved parmigiano/mayo/mustard)

RAVIOLI 19.50
(butter & sage) ✓

LINGUINE 22
(shrimp/zucchini/garlic,olive oil)

LE NOSTRE PASTE FATTE A MANO

OUR HOMEMADE PASTAS

GNOCCHI 18.50
(pesto sauce) ✓

CAVATELLI 18.50
(bolognese sauce)

PASTA OF THE DAY 17

FETTUCCINE 17.50
(carabonara sauce, egg yolk, bacon,
onion)

LE NOSTRE PIZZE

OUR WOODFIRED OVEN PIZZAS

ROSSE

(with fresh tomato sauce)

MARGHERITA 15.50
(fresh mozzarella/fresh tomato sauce/basil) ✓

QUATTRO STAGIONI 18
(fresh mozzarella/fresh tomato sauce/ham/artichokes/mushrooms/olives)

VEGETARIANA 18
(fresh mozzarella/fresh tomato sauce/eggplants/mushrooms/artichokes/bell
peppers) ✓

PROSCIUTTO CRUDO 19
(fresh mozzarella/fresh tomato sauce/prosciutto crudo)

DIAVOLA 17
(fresh mozzarella/fresh tomato sauce/spicy salame)

SPORCACCIONA 19
(fresh mozzarella/fresh tomato sauce/ham/bacon/sausage/spicy salame)

FORNO 301 18.50
(fresh mozzarella/fresh tomato sauce/sausage/mushrooms/onion)

TESTOSTERONE 18
(fresh mozzarella/fresh tomato sauce/2 eggs/ham/bell peppers)

ACCIUGHE 17.50
(fresh mozzarella/fresh tomato sauce/anchovies/kalamata olives)

BIANCHE

(without fresh tomato sauce)

QUATTRO FORMAGGI 18
(fresh mozzarella/crescenza/gorgonzola/provolone cheese) ✓

HEIRLOOM 19
(fresh mozzarella/heirloom tomatoes/arugula) ✓

HEIRLOOM + CRUDO 20.50
(fresh mozzarella/heirloom tomatoes/arugula/prosciutto crudo)

SALSICCIA E FUNGHI 18
(fresh mozzarella/sausage/mushrooms)

AMICI 19
(fresh mozzarella/crescenza/provolone/spicy salame)

CALZONI

CALZONE SALAME 18.50
(fresh mozzarella/fresh tomato sauce/cotta cheese/salame/prosciutto/ham)

CALZONE SPINACH 18.50
(fresh mozzarella, fresh tomato sauce, spinach, bell peppers, stracchino cheese)



RISTORANTE • BAR • PIZZERIA

VINI ROSSI

RED WINES

CABERNET	12 / 38
(Forno 301 House Wine)	
MONTEPULCIANO	14 / 42
(Rotating Wine List)	
SANGIOVESE	12 / 38
(Rotating Wine List)	
CHIANTI	13 / 40
(Rotating Wine List)	
SUPER TUSCAN	65
(Il Bruciato)	
VALPOLICELLA	60
(Solane)	
NEBBIOLO	60
(Pertinaca)	
AMARONE	95
(Righetti)	
BAROLO	85
(Fontana Fredda)	
BRUNELLO	95
(Piccini)	

BIRRA ALLA SPINA

(ON TAP)

Blue Moon (Belgian)	7.50
(abv 5.6%)	
Lagunitas (California)	7.50
(abv 6.9%)	
OSKAR BLUE (Colorado)	7.50
(abv 5.3%)	

BIRRA IN BOTTIGLIA

(IN BOTTLES)

PERONI	6.50
MORETTI	6.50

CAFFE

ESPRESSO	3
CAPPUCCINO	5

VINI BIANCHI

WHITE WINES

PINOT GRIGIO	12 / 40
(Forno 301 House Wine)	
CHARDONNAY	13 / 40
(Forno 301 House Wine)	
TREBBIANO	13 / 40
(Est, Est, Est)	
SAUVIGNON BLANC	13 / 40
(Tenuta del Morer)	
VERMENTINO	13 / 40
(Banfi)	

SPARKLING AND ROSE

PROSECCO	13 / 40
(Carletta)	
MOSCATO	13 / 40
(Sweet Wine)	
ROSE	13 / 40
(Cipressotto)	

COCKTAILS

SAN REMO	15
(Aperol, Gin, Lemon Juice)	
ORMEA	15
(Vodka, Gin, Orange Juice, Sugar, Prosecco (Sparkling white))	
ARTURO	15
(Aperol, Prosecco, and Splash Soda)	
NEGRONI	15
(Campari, Gin, Sweet Vermouth, Slice of Orange)	

DOLCI FATTI IN CASA

TIRAMISU	10
PANNA COTTA	10
CREME BRULEE	10
AFFOGATO	10



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