

SPECIALITÀ- APPETIZERS - good to share

(served with wood fired bread)
Add Extra Bread 3

CAPRESE SALAD 17
(fresh tomato/mozzarella/prosciutto crudo)

CAPRESE VEGETARIAN 16
(fresh tomato/mozzarella/zucchini)VEG

WOODFIRED EGGPLANT PARMIGIANA 13
(fresh tomato sauce/eggplant/mozzarella/parmigiano)VEG

WOODFIRED CAULIFLOWER 13
(with Bechamel and Bolognese sauce)

BRUSCHETTA BURRATA CHEESE 13
(with mini heirloom tomatoes and basil)✓

BRUSCHETTA PROSCIUTTO CRUDO 13
(with gorgo cheese and fig jam)

ANTIPASTO 17
(mixed assortment of cheese & meat)

WOODFIRED MEATBALLS 14
(with spicy marinara sauce)

INSALATE - SALADS

(served with wood fired bread add chicken +5)

RUCOLA 13.50
(arugula salad/pears/almonds/pecorino cheese/lemon pecorino/evoo dressing)VEG

MISTA 13.50
(mix green/heirloom tomatoes/goat cheese/croutons/walnuts/champagne dressing)VEG

CIOPPATA 13.50
(fennel/endive/heart of palm/tomatoes/mix chopped salad/evoo and vinegar)VEG

TOMATO CUCUMBER 13.50
(tomato/cucumber/onion/mix green/olives/oregano/feta cheese/evoo, balsamic dressing)VEG

PANINI - SANDWICHES

PANINO PROSCIUTTO CRUDO 13.50
(prosciutto crudo/mozzarella/heirloom tomato/evoo dressing)

PANINO CON TACCHINO 12.50
(turkey/lettuce/avocado/provolone/mayo)

PANINO CON SALSICCIA 13.50
(sausage/mushrooms/onions)

LE NOSTRE PASTE FATTE A MANO

OUR HOMEMADE PASTAS

RAVIOLI 18.50
(butter & sage)VEG

GNOCCHI 17.50
(pesto sauce)VEG

CAVATELLI 17.50
(bolognese sauce)

FETTUCCHINE 16.50
(carabonara sauce, egg yolk, bacon, onion)

PASTA OF THE DAY 16

LE NOSTRE PIZZE

OUR WOODFIRED OVEN PIZZAS

ROSSE

(with fresh tomato sauce)

MARGHERITA 14.50
(fresh mozzarella/fresh tomato sauce/basil)VEG

QUATTRO STAGIONI 17
(fresh mozzarella/fresh tomato sauce/ham/artichokes/mushrooms/olives)

VEGETARIANA 17
(fresh mozzarella/fresh tomato sauce/eggplants/mushrooms/artichokes/bell peppers)✓

PROSCIUTTO CRUDO 18
(fresh mozzarella/fresh tomato sauce/prosciutto crudo)

DIAVOLA 16
(fresh mozzarella/fresh tomato sauce/spicy salame)

SPORCACCIONA 18
(fresh mozzarella/fresh tomato sauce/ham/bacon/sausage/spicy salame)

FORNO 301 17.50
(fresh mozzarella/fresh tomato sauce/sausage/mushrooms/onion)

TESTOSTERONE 17
(fresh mozzarella/fresh tomato sauce/2 eggs/ham/bell peppers)

ACCIUGHE 16.50
(fresh mozzarella/fresh tomato sauce/anchovies/kalamata olives)

BIANCHE

(without fresh tomato sauce)

QUATTRO FORMAGGI 17
(fresh mozzarella/crescenza/gorgonzola/provolone cheese)✓

HEIRLOOM 18
(fresh mozzarella/heirloom tomatoes/arugula)✓

HEIRLOOM + CRUDO 19.50
(fresh mozzarella/heirloom tomatoes/arugula/prosciutto crudo)

SALSICCIA E FUNGHI 17
(fresh mozzarella/sausage/mushrooms)

AMICI 18
(fresh mozzarella/crescenza/provolone/spicy salame)

CALZONI

CALZONE SALAME 17.50
(fresh mozzarella/fresh tomato sauce/cotta cheese/salame/prosciutto/ham)

CALZONE SPINACH 17.50
(fresh mozzarella, fresh tomato sauce, spinach, bell peppers, stracchino cheese)



RISTORANTE • BAR • PIZZERIA

Please No Separate Checks Allowed for Parties of 4 or More

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness • = Vegetarian

VINI ROSSI

RED WINES

CABERNET	11 / 35
(Forno 301 House Wine)	
MONTEPULCIANO.....	13/ 39
(Citra)	
SANGIOVESE.....	12 / 38
(Citra)	
CHIANTI	12 / 38
(Victoria)	
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
MORETTI	6

CAFFÉ

ESPRESSO	3
CAPPUCCINO	5

VINI BIANCHI

WHITE WINES

PINOT GRIGIO	12 / 35
(Forno 301 House Wine)	
CHARDONNAY.....	12 / 38
(Forno 301 House Wine)	
TREBBIANO	12 / 38
(Est, Est, Est)	
SAUVIGNON BLANC	13/ 39
(Tenuta del Morer)	
VERMENTINO	13 / 39
(Banfi)	

SPARKLING AND ROSE

PROSECCO	13 / 39
(Carletto)	
MOSCATO	12 / 38
(Sweet Wine)	
ROSE	13 / 39
(Cipressotto)	

COCKTAILS

SAN REMO	14
(Aperol, Gin, Lemon Juice)	
ORMEA	14
(Vodka, Gin, Orange Juice, Sugar, Prosecco (Sparkling white))	
GABRIELE	14
(Limoncello, Vodka, Splash Strawberry Fresh Juice, Prosecco)	
ARTURO	14
(Aperol, Prosecco, and Splash Soda)	
NEGRONI	14
(Campari, Gin, Sweet Vermouth, Slice of Orange)	

DOLCI FATTI IN CASA

TIRAMISU	9
PANNA COTTA	9
CREME BRULEE	9
AFFOGATO	9



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