APPETIZERS

COLD

Tartare di Tonno $22
Ahi Tuna, Japanese Daikon, Avocado & Crispy Onions

Burrata (V) $22
Heirloom Tomatoes, Fig Marmalade & Baby Arugula

Bruschetta (V) $14
Heirloom Tomatoes, Basil, Olive Oil & Sicilian Oregano Over Toasted Garlic Focaccia

Ricotta Dip (V) $16
Black Pepper, Walnuts & Spicy Honey with Toasted Garlic Focaccia

HOT

Arancini (V) $16
Saffron Rice Balls, Mozzarella Cheese & Béchamel with Vodka Sauce

Nonna's Meatballs $20
Topped with Ricotta Mousse

Suppli di Pasta (V) $18
Fried Bucatini Pasta with Choice of Cacio e Pepe or Bolognese Sauce

Fritto Misto $26
Breaded Shrimp, Calamari, Zucchini & Baccalà with Marinara Sauce

Millefoglie di Parmigiana (V)
Layered Eggplant with Marinara Sauce & Fresh Mozzarella $21

CARPACCIO

Octopus | $22
Extra Virgin Olive Oil, Sea Salt & Meyer Lemon Vinaigrette

Beef Bresaola | $20
Extra Virgin Olive Oil, Sea Salt & Meyer Lemon Vinaigrette

SALADS | $22

Watermelon Salad (V)
Feta Cheese, Heirloom Tomatoes & Balsamic Reduction

Caesar Salad
Romaine Lettuce, Croutons, Shaved Parmigiano & Caesar Dressing

Organic Beet Salad (V)
Baby Arugula, Crushed Pistachios, Goat Cheese & Honey Lemon Vinaigrette

Kale Salad (V)
Candied Walnuts, Shaved Parmigiano, Pickled Onions, Black Sea Salt & Raspberry Glaze

Please notify your server of any food allergies prior to ordering.

(V) = Vegetarian

PIZZAS

ITALIAN HAND-MADE OVEN ROMAN STYLE PIZZA
WITH A TWIST OF NEW YORK, SQUARE OR ROUND

ROSSO

MARGHERITA D.O.C. (V)
Mozzarella & MUTTI San Marzano D.O.P/ Tomatoes & Basil
Round $20 | *Square $27*

INFERNO
Mozzarella, MUTTI San Marzano D.O.P. Tomatoes, 'Nduja Sausage, Soppressata, & Hot Honey
Round $25 | *Square $32*

SAN DANIELE
Mozzarella, MUTTI San Marzano D.O.P. Tomatoes, Prosciutto, Arugula, Basil & Parmigiano
Round $25 | *Square $32*

BIANCA

MARADONA (V)
Mozzarella, Ricotta Mousse, Garlic, Sicilian Oregano & Extra Virgin Olive Oil
Round $22 | *Square $29*

FRANK SINATRA
Burrata Cheese, Arugula, Beef Bresaola & Meyer Lemon Vinaigrette
Round $20 | *Square $27*

TARTUFATA (V)
Homemade Mozzarella, Parmigiano, Truffle Cream & Shaved Truffle
Round $25 | *Square $32*

BUILD YOUR OWN

Round $20 | *Square $27*

PEPPERONI	8	EXTRA CHEESE	5
SPICY HONEY	3	SOPPRESSATA	8
SHALLOTS	5	SAUSAGE	8
PROSCIUTTO	10	MUSHROOMS	5
ARTICHOKES	5	ONIONS	5
HOT PEPPERS	5	BROCCOLI RABE	8
BLACK TRUFFLE	MP	GF DOUGH	5

SCHIACCIATA (V) | $8
Thin, Crispy Flatbread

CALZONE (V) | $28
BAKED OR FRIED
Ricotta Mousse, Mozzarella, Garlic, Sicilian Oregano, Extra Virgin Olive Oil, with Marinara Sauce

MAINS

ENTREE

Filet Mignon $48
Barolo Wine Reduction, Caramelized Onions & Seasonal Vegetables

Branzino Filet $34
Caponata over Artichoke Hummus

Pollo alla Parmigiana $32
Breaded Chicken Cutlet in Marinara with Mozzarella

Lamb Chops Milanese $32
Breaded over Baby Arugula Salad

Grilled Octopus $30
Saffron Potatoes, Spicy Carrot Puree, Mint, Red Onions & Grape Tomatoes

PASTA

Rigatoni alla Vodka (V) $22

Spaghetti al Pomodoro (V) $28
Vesuvian Datterini Tomatoes, Garlic & Extra Virgin Olive Oil

Bucatini Cacio e Pepe (V) $35
Prepared Tableside by the Chef:
Flaming Pecorino Wheel Experience

Mamma Lasagna $28
Ragu Bolognese, Mozzarella Cheese & Béchamel

Executive Chef Salvatore Olivella

it's all about the dough

FORNO D'ORO
NYC