

Fornos Restaurant
Chef Ivan Flowers and Tracy Phillips

Complimentary Salad
Caesar Salad with Creamy Garlic Dressing

Appetizers

Lobster Bisque with Porcini Mushroom Essence
10

Roasted Mushrooms with Garlic, Brandy & Aged Rocca Parmigiano Sprinkle
9

Fresh House Made Mozzarella with Tomatoes, Olives and Chimichurri Lacquer
9

Entrees

Slowly Braised Kurabuto Pork Osso Buco
Roasted Apple Herb Orzo
28

Roasted Free Range Chicken with Rosemary Lemon Glaze
Mascarpone Whipped Yukon Potatoes and Winter Baby Vegetables
My Grandmother's Natural Chicken Jus
25

Ratatouille with Fresh Basilico Tomato Sauce
Fresh Melted Garlic Mozzarella
22

Roasted Rack of Lamb Encrusted with Thyme and Oregano
Artichokes, Fingerling Potatoes and Spinach
32

Pan Seared Fresh Hawaiian Maui Maui
Provençal Olives, Roasted Tomatoes, Wild Mushrooms and Fresh Avocado
Fresh Lobster Pasta, Citrus Tomatillo Sauce
28

Homemade Sicilian Sausage, Peppers and Baked Mozzarella
Sausage, Caramelized Maui Onion, Crimini Mushrooms, Sweet Peppers and Baby Spinach
Fresh Homemade Marinara
25

Fresh Farfalle Pasta
Oven Roasted Tomatoes, Wild Mushrooms, Zucchini and Spinach
Tomato Al Fresco Sauce
20

Add Tender Slow Roasted Chicken 5 **Add "Award winning meat balls"** 8

WE ACCEPT CASH AND CHECKS ONLY PLEASE