

Starters

- Yam Gnocchi** (V) 15
pan-seared, yam purée, pesto butter, ricotta salata, spiced pumpkin seeds
- Squid** (GF) 17
grilled Humboldt, tomato + red pepper bisque, citrus crumb, fried capers, parsley, oregano oil
ADD FOCACCIA \$3
- Burrata** (V) 17
romesco, green cerignola olives, pickled shallots, pepperonata, crostinis
*available as (GF) option without crostinis
- Blue Goose Farms Carpaccio** 16
organic pepper crusted tri-tip, pickled mustard seed, walnut crumb, caper dust, truffle + juniper aioli, shaved pecorino, focaccia crostinis
- Polenta Fries** (V) (GF) 14
olive tapenade, pecornio, artichoke aioli
- Meatballs** 16
braised, spiced tomato sauce, grana padano, fresh herbs, crispy garlic chips, focaccia
ASK FOR GLUTEN-FREE FOCACCIA \$4 (GF)
- Marinated Olives** (V) (GF) 8
warmed, caper berries, lemon, fresh thyme, rosemary
- Soup** 9
chef's creation with focaccia

Salads

ADD FORNO CHICKEN TO ANY SALAD \$8

- Burrata** (V) 21
seasonal vegetables, grilled torn focaccia, pomegranate agrodulce, wild arugula, frisée, tuscan kale, mint salsa verde
*available as (GF) option without focaccia
- Duck + Pear** 20
sous vide duck breast, caramelized poached pear, farro, arugula, watercress, radicchio, buttermilk + blue cheese dressing
- Caprese** (V) (GF) 18
fresh tomatoes, pesto marinated fior di latte, frisée, arugula, smoked almonds, roasted shallot vinaigrette, balsamic reduction
- Mixed Greens** (V) (GF) 17
arugula, baby kale, frisée, radicchio, julienne carrots, fennel, golden beets, toasted pumpkin seeds, soft boiled egg, honey black citrus vinaigrette



ASK YOUR SERVER ABOUT OUR
Feature Wines!

Sandwiches

ALL SANDWICHES SERVED WITH HOUSE-CUT FRIES, MIXED GREENS OR SOUP. CHOOSE 2 FOR \$2

- Tosceno Burger** 20
AAA beef chuck + Fraser Valley pork belly patty, truffle gouda, pancetta, fresh tomato, pepperoncini, baby kale + arugula, rosemary + roasted garlic aioli, house-made ciabatta
- Forno Chicken** 18
pulled chicken, bacon, fresh tomato, arugula, fior di latte, pesto aioli, folded house flatbread
- Roasted Mushroom** (V) 18
fresh mushroom blend, artichokes, Kalamata olives, truffle gouda, balsamic reduction, arugula, goat cheese, fresh tomato, folded house flatbread ADD BACON \$2

➤ Pizzas

WE USE ONLY THE FINEST INGREDIENTS FROM NAPLES - HANDMILLED SAN MARZANO TOMATOES, DOUBLE ZERO CAPUTO FLOUR AND EXTRA VIRGIN OLIVE OIL HAND-STRETCHED TO ROUGHLY 12". IN ITALY THESE ARE CONSIDERED PERSONAL SIZE.

- Margherita** (V) 17
fresh basil, fior di latte, san marzano tomato sauce, olive oil
- Prosciutto** 20
cured ham, arugula, cured egg yolk, fior di latte, san marzano tomato sauce, baslamic reduction
- Spicy Salami** 19
Two Rivers salami, pepperoncini, Kalamata olives, fior di latte, san marzano tomato sauce, oregano
- Burrata** 21
burrata, Two Rivers chorizo, fior di latte, san marzano tomato sauce, fresh basil
- Pepperoni** 19
Two Rivers pepperoni, fresh basil, fior di latte, san marzano tomato sauce

- Funghi** (V) 19
roasted mushrooms, kale, truffle gouda, fior di latte, sherry thyme cream sauce
- Vegan** (V) 20
marinated eggplant, sweet + sour roasted red peppers, roasted mushrooms, cashew mozzarella, crumbled chickpea parmesan, san marzano tomato sauce, arugula
- Chicken al Forno** 21
brined + roasted pulled chicken, bacon, sweet + sour roasted red peppers, artichokes, chili flakes, fior di latte, sherry thyme cream sauce
- Prawn** 20
black pepper prawns, bacon, leeks, fresh herbs, lemon, fior di latte, san marzano tomato sauce, pecorino

ADD FRESH ARUGULA GREENS \$2.50 | SUB GLUTEN-FREE CRUST \$4 (GF)
SUB VEGAN CASHEW MOZZA \$2 | ADD EGG \$2



Marzano Lunch Combo

8-Inch personal pizza with your choice of mixed greens OR daily soup

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|------------------------------|----------------------------|----------------------------------|
| Margherita 16 | Pepperoni 18 | Prawn 19 |
| Funghi 18 | Vegan 19 | Chicken al Forno 20 |
| Spicy Salami 18 | Prosciutto 19 | Burrata 20 |

ADD FRESH ARUGULA GREENS \$2 | SUB GLUTEN-FREE CRUST \$3 (GF)
SUB VEGAN CASHEW MOZZA \$2 | ADD EGG \$2

➤ Pastas & Risotto

- Spaghetti & Meatballs** 20
braised in tomato sauce, grana padano, fresh herbs, roasted garlic oil

ADD FOCACCIA \$3

SUBSTITUTE GLUTEN-FREE PASTA \$3 (GF)

- Risotto** (V) (GF) 22
roasted oyster mushroom, kale, parmesan, spinach purée crème fraîche, walnut gremolata