

Antipasti | TO START

ANTIPASTO SKEWERS | 12 ct / \$30

Salami, Fontina, Artichoke Hearts, Roasted Red Peppers, and Olives

SHISHITO PEPPERS | Serves 8-10 / \$50

Lemon, Sea Salt

SUPPLI | 24 ct / \$72

Risotto Fried Balls, Mozzarella, Bolognese, Pomodoro, Grated Pecorino, Basil

CALABRIAN CHICKEN WINGS | 25 ct / \$45 50 ct / \$80

Chili Infused Honey, Fresh Herbs, Parmesan Ranch

TRADITIONAL MEATBALLS | 30 ct / \$65

All Natural Beef and Pork Alla Nanny

IMPOSSIBLE MEATBALLS | 30 ct / \$95

Meat Made from Plants

Insalata | SALADS Serves 8-10

HOUSE | \$32

Romaine, Plum Tomatoes, Pecorino Romano, Red Wine Vinaigrette

CAESAR | \$36

Romaine, Parmesan, Ciabatta Croutons, Classic Caesar Dressing

ERICA | \$42

Shredded Kale, Romaine, Radicchio, Marcona Almonds, Dried Cherries, Cashew Balsamic Dressing

WEDGE SALAD | \$48

Gorgonzola, Bacon, Scallions, Tomatoes, Creamy Parmesan Dressing

Panini | SANDWICHES | \$42

Serves six sandwiches that are cut in half.
All sandwiches served on housebaked Pala Bread.

VERDURE

Zucchini, Eggplant, Roasted Red Peppers, Red Onions, Mozzarella

GRILLED CHICKEN

Tomato Aioli, Roasted Peppers, Arugula

ITALIAN

Prosciutto, Cotto, Capicola, Salami, Provolone

CHICKEN PARMESAN

Marinara, Mozzarella, Fresh Basil

Pizza Romana | ROMAN PIZZA

24" / 12 Pcs

Our pizza is a modern expression of the Roman classic. Handcrafted dough is fermented for 72 hours and baked at high temperature ensuring an incredibly light and airy crust. We offer teglia (square) pizza finished with only the finest ingredients, including our house-made mozzarella, and perfectly cut with artisan scissors.

MARGHERITA | \$26

Fresh Basil, Fresh mozzarella, Pomodoro

DIABOLO | \$30

Grape Tomatoes, Pomodoro, Basil, Calabrian Chili Sauce

IMPOSSIBLE | \$30

Meat Made from Plants, Smoked Grape Tomatoes, Pomodoro, Roasted Red Peppers, Basil

CUP & CHAR | \$28

Premium Cured Pepperoni, Pomodoro, Mozzarella, Parsley

SALSICCIA | \$30

Forbici's own Italian Sausage, Broccoli Rabe, Calabrian Chili, Mozzarella, Ricotta

Pasta Serves 8 – 10

Add All Natural Grilled Chicken Breast | \$35

CAVATELLI POMODORO | \$50

Pomodoro Sauce, Fresh Basil

PENNE BOLOGNESE | \$60

Traditional Meat Sauce

MUSHROOM CAVATELLI | \$65

White wine, Porcini, tomato, Parmesan, Chili Flakes

PENNE ALFREDO | \$55

Housemade Alfredo Sauce, Parmesan Cheese

PESTO RIGATONI | \$65


Basil Pesto, Parmesan Cream, Garlic, Pine Nuts, Capers, Pecorino

TORTELLINI ALLA VODKA | \$70

Cheese Filled Pasta, Squash, Zucchini, Onions, Basil, Alla Vodka Sauce

LASAGNA | \$70 (Must order 24 hours in advance)

TRADITIONAL Thin Layers Of Pasta, Bolognese Sauce, Pomodoro, Housemade Mozzarella

EGGPLANT "LASAGNA"  Lightly Breaded, Pan Fried Eggplant, Ricotta Cheese, Pomodoro, Housemade Mozzarella

Piatti Principali | MAINS

Serves 8 - 10

PAN SEARED SALMON | \$85

Olive oil, lemon, fresh herbs

GRILLED CHICKEN | \$75

Parsley, Herb Marinated Oil

CHICKEN PARMESAN | \$85

Marinara, mozzarella, fresh basil

SIRLOIN STEAK | \$165

Arugula, Onions, Diced Tomatoes

Contorni | SIDES Serves 8 – 10

BROCCOLINI | \$45

Olive Oil, Garlic, Lemon, Chili Flakes, Parmesan

GREEN BEANS | \$35

Olive Oil, Garlic, Sea Salt

ROASTED POTATOES | \$40

Fingerlings, Olive Oil, Parsley, Sea Salt

ROASTED SEASONAL VEGETABLES | \$40

Olive Oil and Sea Salt

ROASTED BRUSSEL SPROUTS | \$50

Pancetta Vinaigrette

Dolce | DESSERTS

TIRAMISU Serves 10 - 12 | \$65

Aperol Mascarpone, Espresso "cookies"

12" LEMON OLIVE OIL CAKE Serves 10 - 12 | \$60

Seasonal Berries and Whipped Mascarpone, Orange Zest

CANNOLI 12 ct | \$24

Cassata Cream and Valrhona Chocolate


COOKIES 12 ct | \$36


Assortment of freshly baked cookies

MINI DONUTS 24 ct | \$25

Sugar Coated

 Gluten-Free

 Vegetarian

 Vegan

*Please advise your server of any allergies or dietary restrictions
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness