



**FORNO
CULTURA**

BREAKFAST SANDWICHES

CORNETTO SALATO	Eggs · Potatoes · Rosemary · House Aioli	\$12.00
TRECCIA COTTO	Brioche · Mayo · Emmental · Cotto	\$12.00
BRIOCHE BREAKFAST	House Aioli · Eggs · Kale · Smoked Provolone	\$12.00
PLT	Pancetta · Tomatoes · Kale · Provolone · House Aioli	\$13.00
FIORENTINA	Frittata · Emmental · Tomato · Kale *	\$9.00
VENEZIANA	Frittata · Mix Meats · Emmental *	\$9.00

ONLY AVAILABLE AT FCP*

FRITATA

SALSICCIA	Egg Mix · Potato · Mushroom · Sausage	\$7.00
VERDURA	Egg Mix · Potato · Peppers · Kale · Eggplant	\$7.00

PANINIS

PROSCIUTTO	Ciabatta · Salami · Prosciutto · Fior Di Latte · Kale	\$17.00
SOPRESSATA	Filoncini Integrale · Salami · Hot Sopressata · Speck · Roasted Marinated Red Peppers · Kale	\$17.00
PORCHETTA	Filoncini Cacao · House Roasted Porchetta · Capocollo · Spicy Roasted Marinated Banana Peppers · Kale	\$18.00
TUSCAN CHICKEN	Filoncini Sesame · House Roasted Chicken · Paprika · Garlic · Parsley · Red Grapes · Fennel · Onion Orange Slaw	\$18.00

TRAMEZZINI

FUNGHI	Roasted Portobello & Cremini Mushrooms · Ricotta · Mascarpone · Hazelnut · Crispy Rosemary · Olive Oil	\$18.00
MELANZANA	Roasted Eggplant & Peppers · Ricotta · Mascarpone · Toasted · Olives · Mint · Crispy Rosemary · Olive Oil	\$17.00
MORTADELLA	Mortadella · Capocollo · Ricotta · Mascarpone · Lemon Slices · Pistachio · Crispy Rosemary · Olive Oil	\$18.00
COTTO	Cotto · Speck · Egg · Ricotta · Mascarpone · Pepper · Lemon Slices · Crispy Rosemary · Olive Oil	\$17.00

ALTAMURA RIPIENO

FUNGHI	Roasted Portobello & Cremini Mushrooms · Ricotta · Mascarpone · Hazelnut · Crispy Rosemary · Olive Oil	\$16.00
MELANZANA	Roasted Eggplant & Peppers · Ricotta · Mascarpone · Almonds · Olives · Mint · Crispy Rosemary · Olive Oil	\$16.00
PROSCIUTTO	Prosciutto · Salami · Ricotta · Mascarpone · Hazelnut · Cracked Pepper · Crispy Rosemary · Olive Oil	\$16.00
MORTADELLA	Mortadella · Capocollo · Ricotta · Mascarpone · Lemon Slices · Pistachio · Crispy Rosemary · Olive Oil	\$16.00
SOPPRESSATA	Sopressata · Eggplant · Nduja · Ricotta · Mascarpone · Almond · Mint · Crispy Rosemary · Olive Oil	\$16.00
POLLO	Roasted Chicken · Raisins · Ricotta · Mascarpone · Fried Capers · Crispy Rosemary · Olive Oil	\$16.00
TUNA	Tuna · House Giardiniera · Egg · Ricotta · Mascarpone · Lemon Slices · Capers · Crispy Rosemary · Olive Oil	\$16.00

PIZZA

ROSSA	Cheese · House Sauce · Basil · Garlic	\$8.00	ENTERA	\$70.00
PEPPERONI	Pepperoni · Cheese · House Sauce · Rosemary · Garlic · Fennel & Sesame Seeds · Chili Flakes	\$9.00	ENTERA	\$70.00
SEASONAL VEGGIE	Seasonal Ingredients	\$8.00	ENTERA	\$70.00
SEASONAL MEAT	Meat · Seasonal Ingredients	\$8.00	ENTERA	\$70.00
CAZONE VEGGIE	Cheese · Seasonal Ingredients	\$8.00	ENTERA	\$70.00

ENTERA = 10 SLICES

ARANCINI

POMODORO	Arcorio Rice · Pomodoro Sauce · Wine · Cheese	\$6.00
BOLOGNESE	Arcorio Rice · Bolognese Sauce · Wine · Cheese	\$6.00

SALAD

LENTIL & FREGOLA	Pugliese Lentils · Fregola · Seasonal Greens · Roasted Carrot & Onion · Lemon Wine Vinaigrette	\$17.00	GRANDE	\$85.00
TUSCAN CHICKEN	Marinated Chicken · Fennel · Onion Slaw · Orange · Grapes · Kale · Arugula · Herb Vinaigrette	\$17.00	GRANDE	\$85.00

GRANDE = 4.5L CONTAINER

PASTRIES

TIRAMISU	Savoiardi · Coffee · Mascarpone Cream · Marsala - Rum			\$12.00
APOLLINI	Stacked Layers of Pastry Dough · Lemon Cream			\$8.50
CORNETTO CHOCO	Cocoa · Dark Chocolate · Hazelnuts · Poppy Seeds			\$7.00
CHOC OLIVE OIL CAKE	Dark Chocolate · Olive Oil · Salted Black olives - Orange			\$7.00
CANNOLI	Citrus Flavoured Ricotta · Goat Cheese and Ricotta Cream · Toasted Almonds			\$7.00
RUM BABA	Sponge Cake · Spiced Rum · Lemon Crema			\$7.00
TRECCIA CHOCO	Natural Lemon Oil · Chocolate · Butter			\$7.00

TORTAS & CROSTATAS

CROSTATA APRICOT	Almond Butter · Pastry Cream · Apricot Marmalade	\$6.50	ENTERA*	\$45.50
CROSTATA CHOCO	Frutti Di Bosco · Chocolate Hazelnut Filling · Whole Roasted Hazelnut	\$6.50	ENTERA*	\$45.50
CROSTATA SEASONAL	Almond Butter · Pastry Cream · Seasonal Ingredients	\$7.50	ENTERA*	\$45.50
POLENTA TORTA	Semolina · Pinenuts · Lemon · Mascarpone · Apricot · Rosemary	\$6.50	ENTERA*	\$31.50
TORTA CAPRESE	Ground Almonds · Lemon · Dark Chocolate	GLUTEN FREE	BY KILO	\$60.00
PAN FORTE	100 % Cocoa · Walnuts · Dates · Currants · Anise	GLUTEN FREE	BY KILO	\$60.00
BREAD PUDDING	FC Bread · Royal Custard · Toasted Almonds	\$4.50	ENTERA**	\$45.00
LEMON PISTACHIO	Lemon · Pistachio · Olive Oil · Anise	VEGAN	ENTERA**	\$55.00
BUONGIORNO	Granola · Nuts · Dried Peach · Caramelized White Chocolate · Dark Chocolate	\$6.50	ENTERA**	\$65.00
TORTA NOCCIOLA	Toasted Hazelnuts · Sea Salt · Orange	\$5.00	ENTERA**	\$31.50

*7 SLICES
**10 SLICES

CAKES 6"

BUCKWHEAT	Gluten-free buckwheat · Dark chocolate · Sour cherries · Black Sesame Seeds	GLUTEN FREE		\$25.00
ALMOND LEMON	Lemon Curd · All Purpose Flour · Almond Flour · Toasted Almonds			\$22.00
CITRUS CAKE	Almond Butter · Pastry Cream · Seasonal Ingredients			\$20.00

BISCOTTI

MANDORLA	Almond · Apricot · Orange · Sunflower Seeds	BY KILO	\$80.00
PISTACHIO	Pistachio · Lemon · Anise · Pumpkin Seeds		
NOCCIOLA AL CIOCCO	Hazelnuts · Chocolate Hazelnut Filling		
CAFE AL CIOCCO	Coffee · Currants · Chocolate Hazelnut Filling		
CANTUCCI MOSAICO	Dark chocolate · Hazelnut · Pistachio · Vanilla		
SEMOLINA UVETTA	Grappa-Soaked Currant · Cornmeal · Lemon		
FROLLA DI LIMONE	Lemon Shortbread · Rich Butter · Hint of Salt		
FROLLA AL CIOCO	Cocoa · Coffee · Dried Black Olives · Orange		
FROLLINI CANELLA	Brown Sugar · Cinnamon · Nutmeg · Clove · Allspice · Pepper · Ginger · Almond		
FROLLINI DATTERI	Brown Sugar · Date & Toasted Sesame		
BUSSOLA BRUNELLO	Sesame · Lemon		

AMARETTIS & SPECIALS

AMARETTI	Ground Almonds · Cacao · Amaretto	GLUTEN FREE	BY KILO \$100.00
AMARETTI BIANCI	Ground Bitters Almonds	GLUTEN FREE	
AMARETTI PISTACHIO	Ground Pistachio & Almonds · Lemon · Pumpkin seeds	GLUTEN FREE	
AMARETTI NOCCIOLA	Ground Hazelnuts & Pecans · Cocoa	GLUTEN FREE	
A.MANDORLA NOCE	Walnut · Orange · Lemon · Vanilla · Almonds		
PASTA DI MANDORLA	Ground Almonds & Pecans · Lemon · Sunflower Seeds		
CARCIOFINI	Golden Raisins · Currants · Brandy Cinnamon · Nutmeg · Almonds		
AMARENA CARCIOFINI	Sour Cherry · Prunes · Strawberry Jam · Amaretto · Almond		
SFOGLIA GLASSETTI	Poppy Seed · Almond Butter · Caramelized Sugar		
MOSTACCIOLI	Dark Chocolate · Sour Cherry · Cinnamon		
BACI DI DAMA MAN.	Almond · White Chocolate · Orange	EGG FREE	
BACI DI DAMA NOCC.	Hazelnut · Dark Chocolate · Coffee · Cardamom	EGG FREE	

COFFEE

BRAZIL DRIP	Carrier Box 96oz · 10 cup serving · <i>includes cups · lids · stir sticks · organic cane sugar</i>	\$30.00
CREAMERS	Milk · Cream or Oat Milk	\$2.50

To place your catering order, please email: info@fornocultura.com

Please Note:

- All catering orders require a minimum of 72 hours' advance notice.
- Our panini, tramezzini, arancini, and pizza are available from 11:00 AM. All other menu items are available from 9:00 AM.