



APPETIZERS

<u>Bread Selections</u>	
Forno Flatbread Balsamic reduction & pesto	13
Warm Pretzel Buns House-whipped butter	6

Feature Soup 9
Chef's inspired daily creation from the freshest local ingredients

  **West Coast Seafood Chowder** 11
Cream based chowder with dill, fresh shrimp, fresh local halibut & salmon

 **Hand Crafted Vegetable Spring Rolls** 15
Spiced organic plum preserve, frisée, herbs, micro greens

  **Legendary Chili Squid** 15
Fresh ginger, lemongrass, house-made chili lime aioli

Dungeness Crab & Shrimp Cakes 17
Panko crusted, roasted bell pepper aioli, fresh cilantro

 **Saltspring Island Mussels** 22
Hot & sour tom yum broth, fresh lemongrass, lime leaves, chilies, ginger, freshly grilled baguette

Rosstown Farms Chicken Wings 16
Korean style gochujang chicken wings, buttermilk ranch, toasted sesame seeds


  **Herb Tossed Brussels Sprouts** 11
Citrus, fine herbs, grana padano

Charcuterie Plate 21
Local & imported cured meats, house-preserved pickles & delicacies, stone fruit chutney, crostinis & crackers

FORNO PIZZA


House-made scratch dough, hand tossed and garnished

 Gluten free dough available

 **Margherita Classic** 19
Fresh heirloom tomatoes, basil, olive oil, bocconcini

Chorizo and Roasted Garlic 22
Two Rivers chorizo, roasted garlic, tomato-basil compote, mozzarella

 **Pesto Shrimp** 22
Fresh shrimp, house-made pesto, Quebec cheese curds

 **Wild Mushroom Pizza** 22
Foraged BC wild mushrooms, smoked cheddar cream sauce, manchego cheese

 gluten free
 vegetarian
 vegan