



PIZZERIA BELLO FORNO

WOOD-FIRED ARTISAN PIZZA

Dinner Menu

APPETIZERS

GARLIC & BRANDY MUSHROOMS 10.95

Sautéed in garlic, butter, and brandy, topped with parmesan & served with grilled artisan bread

FAMOUS ANGUS BEEF MEATBALLS 12.95

Four of our famous meatballs in our house-made marinara, served with grilled artisan bread

GARLIC BREAD 7.50

Famous house artisan garlic bread, finished off in our wood-fired pizza oven

REALLY GOOD BRUSCHETTA 10.95

Signature herb blend, tomato, fresh basil & EVOO on grilled artisan bread

PEPERONATA 12.95

A unique twist on bruschetta with infused garlic oil, roasted red peppers, tomatoes, shallots & goat cheese on grilled artisan bread

GARLIC-BRANDIED PRAWNS 16.95

Five large gulf prawns sautéed in garlic butter & brandy, served with grilled artisan bread, great for dipping in the sauce

BURRATA & ROASTED TOMATOES 13.95

Fresh burrata topped with our house-made pesto Genovese, crowned with sweet oven-roasted tomatoes, and finished with fresh basil & a balsamic glaze; served with grilled ciabatta

CALAMARI 14.95

Calamari that is both light and crispy, served with house-made garlic lemon aioli and our spicy marinara dipping sauces

HOUSE-MADE CRAB CAKES 14.95

Two freshly made crab cakes served with our house-made chipotle mayo and tartar sauce

BEEF TENDERLOIN SLIDERS 14.95

Two hanging beef tenderloin sliders, served on grilled brioche buns with our basil aioli, arugula, and French fried shoestring onions

SOUP & SALADS

Our dressings are all house-made
Split salad plus \$1.50 for extra garnish

SIGNATURE SOUP CUP 7.95 / BOWL 10.95

Our famous house-made roasted red pepper tomato soup, served with grilled artisan bread

CLAM CHOWDER CUP 7.95 / BOWL 10.95

House-made clam chowder, made with white wine and a special blend of herbs; served with grilled artisan bread

SIMPLE SIDE SALAD 7.95

A bowl of salad topped with diced tomatoes and red onion; served with your choice of our Point-Reyes blue cheese, Italian Dijon mustard vinaigrette, ranch, or honey-sherry vinaigrette dressing

SIGNATURE SOUP & SALAD 16.95

A cup of our roasted red pepper tomato soup with your choice of side salad & a slice of grilled artisan bread

CALAMARI & SOUP OR SALAD 17.95

Our light and crispy calamari, house-made garlic lemon aioli, and our spicy marinara dipping sauces; served with a cup of our signature soup or your choice of side salad

SIGNATURE SALAD 13.95

Fresh arugula & baby greens, candied pecans, gorgonzola crumbles, and Bosc pear slices; tossed with our honey-sherry vinaigrette

CAESAR 12.95

Fresh romaine, diced tomatoes & grated parmesan; tossed in our house-made white anchovy dressing (Add marinated grilled chicken breast plus \$6.00)

ITALIAN CHOPPED 15.95

Fresh romaine with soppressata, provolone, diced Roma tomatoes, red onion, pepperoncini, and garbanzo beans; tossed in our Italian vinaigrette dressing

HEART BEET SALAD 15.95

Fresh spinach, goat cheese, house-roasted red & golden beets, red onion, and candied pecans; served with our honey-sherry vinaigrette

DECONSTRUCTED WEDGE 15.95

Fresh romaine hearts with diced tomato, bacon, red onion, crumbled blue cheese & your choice of our buttermilk ranch or Point-Reyes blue cheese dressing.

POINT-REYES BLUE CHEESE 15.95

Our favorite blue cheese dressing makes this flavorful salad, with fresh Romaine, diced tomatoes, bacon, sliced egg, and fresh chives.

PASTA

Our pasta is made using premium noodles & served with a side of grilled artisan bread.
Gluten-free pasta is available plus \$3.50

BELLO FORNO 6-LAYER LASAGNA 20.95

House-made meat sauce layered with lasagna noodles, oven-baked in a light bechamel sauce & topped with marinara & fresh basil

SPAGHETTI & ANGUS MEATBALLS 20.95

Three of our now-famous Angus beef meatballs with spaghetti and our herbed red sauce

BOLOGNESE "18" 20.95

House-made specialty Angus beef meat sauce with over 18 ingredients, slow-simmered with red wine to perfection, served with a dollop of Mascarpone cheese & freshly-grated parmesan

FETTUCCINE ALFREDO 16.95

House recipe blend of cheeses forms the foundation for our white cream sauce (add grilled chicken breast plus \$6.00)

VODKA TOMATO CREAM SAUCE 18.95

Vodka tomato cream sauce with mushrooms & roasted red peppers; served over penne pasta (fennel sausage +\$3.00)

GARLIC-BRANDIED PRAWN PASTA 22.95

Three large prawns in our garlic-brandied cream sauce, topped with parmesan and fresh parsley

SHRIMP SCAMPI & CAPELLINI 20.95

Three large prawns sautéed in garlic, butter, white wine, diced tomatoes & lemon; served over capellini pasta & topped with fresh basil

BEEF SHORT RIB TORTELLINI 19.95

One of our most popular dishes! Served in our white mushroom vermouth reduction cream sauce & topped with freshly-grated aged parmesan

PIZZA

- Artisan gluten-free dough available plus \$5.00
- Vegan Cheese is available plus \$4.50
- You may substitute any ingredient listed for any of our vegetables
- All beef pepperoni available upon request

MARGHERITA 17.95

Crushed vine-ripened tomatoes, house-made fresh mozzarella & dusted with parmesan. Topped with fresh basil and a drizzle of EVOO

EZZO PEPPERONI 17.95

Herbed red sauce with premium Ezzo pepperoni, and mozzarella, dusted with parmesan and a dash of oregano

5 CHEESE 17.95

Herbed red sauce with provolone, fontina, gouda, mozzarella & parmesan cheeses

GREEK 21.95

Genovese pesto sauce with feta, mozzarella, Roma tomato, red onion, deli green olives & Kalamata olives (Wanna add jalapeños?)

NORTH BEACH 21.95

Genovese pesto sauce with mozzarella and fontina cheeses, topped with roasted plum tomatoes and toasted pine nuts

BBQ CHICKEN PIZZA 21.95

Tangy BBQ sauce, smoked mozzarella, gouda, and red onion, and finished with freshly chopped cilantro.

ASPARAGUS & ARTICHOKE 22.95

Pesto Genovese with mozzarella, asparagus, artichoke hearts, and goat cheese, topped with a balsamic glaze

PESTO VEGGIE SUPREME 22.95

Pesto Genovese with a fontina/mozzarella blend, artichokes, cremini mushrooms, roasted red peppers, Roma tomatoes, and an olive mix; topped with arugula and a drizzle of EVOO

CHICKEN BIANCA 22.95

Creamy white garlic sauce with mozzarella, wood-fired chicken, artichokes, black olives & fresh chives

TART CHERRIES & SAUSAGE 22.95

EVOO with herbed tart cherries, Italian fennel sausage, mozzarella, and goat cheese; topped with arugula

PEAR & PROSCIUTTO 22.95

EVOO with a buttery blend of cheeses, and fresh Bosc pears; topped with imported Italian prosciutto. We began serving this pizza at catering events over 15 years ago. Today it is still one of our most popular pizzas!

FIG JAM & PROSCIUTTO 22.95

Dollops of fig jam, mozzarella, and a sprinkle of gorgonzola; topped with locally-sourced arugula and a drizzle of sweet balsamic reduction

HOT HONEY PEPPERONI 22.95

Herbed red sauce with pepperoni, house-made fresh mozzarella, caramelized onion, candied jalapeno & a light honey drizzle

MEAT LOVERS 22.95

A PBF classic! Herbed red sauce with Molinari Italian fennel sausage, pepperoni, mozzarella & parmesan

PEPPS ON PEPP 22.95

Herbed red sauce with nitrate-free pepperoni, artisan pasilla peppers, red onion, and smoked mozzarella; finished with a dusting of parmesan & oregano

NEW YORKER 22.95

Herbed red sauce, Ezzo pepperoni, mozzarella, parmesan, cremini mushrooms, red onion, and red bell pepper

3 BEER NAUGHTY OAK - SPICY 22.95

Herbed red sauce with premium andouille sausage, jalapeno, red onion, and green onion; finished with Cajun spices

WHERE'S THE BEEF? 22.95

Herbed red sauce with all beef pepperoni, mozzarella & romano cheeses, cremini mushrooms, and fresh basil; garnished with dried oregano

ITALIAN HAWAIIAN 22.95

Herbed red sauce with prosciutto, fresh pineapple, and mozzarella; garnished with fresh chives

SANDWICHES

HANGING BEEF TENDERLOIN 16.95

Grilled tenderloin steak on a fresh brioche bun with our basil aioli, arugula, and gourmet crispy fried onions

ANGUS BEEF MEATBALL 15.95

Our famous Angus meatballs with marinara sauce, topped with melted provolone & parmesan, served on a soft roll

CHIPOTLE GRILLED CHICKEN 15.95

Marinated grilled chicken with our chipotle mayo, fresh lettuce, tomatoes, and pickled onion; served on a fresh brioche bun

KIDDIE MEALS

for young children 5 & under

- Butter & pasta noodles 6.95
- Spaghetti & 1 meatball 8.95

BEVERAGES

PETE'S PREMIUM COFFEE

Regular & Decaf 3.50

ESPRESSO

- Single 3.00
- Double 4.50

LATTE/CAPPUCCINO

(Vanilla or Hazelnut) 3.50

PELLEGRINO 3.50

HIBISCUS ICED TEA 3.50

LEMONADE 3.50

(Regular or Strawberry)

DR. PEPPER - PEPSI - DIET PEPSI - SPRITE

SHIRLEY TEMPLE - ROY ROGERS 3.50

KIDS LEMONADE/SOFT DRINK 1.50

ASK ABOUT OUR TAKE OUT ONLY FAMILY MEALS

- Family Pizza Meal \$39
- Family Pasta Meal \$45
- Family Lasagna Meal \$50
- Family Combo Meal \$45

Wanna Upgrade? Ask a hostess how!

MAKE YOUR OWN PBF PIE

- Dough Ball \$4.50
- GF Dough Ball \$6.00

GIVE THE GIFT OF PIZZA!

Ask about our gift cards

PBF TRIVIA!

The interior wood tables were made from the buildings original wood flooring, which was milled in Oregon by "The Whitney Company" out of Garibaldi, Oregon. This mill was founded in 1918 and sold in 1924. If we have the last milled flooring, our hand-constructed tables are almost a century old. If you look closely, you will see the stamped name of the mill on several tables inside the restaurant. Because the top side of the flooring had several layers of glue and linoleum, we almost tossed them away. That is, until we saw the underside. We ended up using the bottom side as the top.