



PIZZERIA BELLO FORNO

WOOD-FIRED ARTISAN PIZZA

PIZZAS

MARGHERITA 14.95

Crushed San Marzano tomatoes, house-made fresh mozzarella, topped with garden basil & drizzle of EVOO

CHEESE NAPOLETANO 14.95

Our herbed red sauce with a blend of mozzarella & parmesan cheeses and dollops of pesto sauce (add pepperoni 2.00)

GREEK 16.95

House-made Genovese pesto sauce with mozzarella, sheep's milk feta cheese, Roma tomatoes, red onion, deli green & Kalamata olives (wanna add jalapeños?)

NORTH BEACH 16.95

House-made Genovese pesto sauce with mozzarella, parmesan, roasted plum tomatoes & toasted pine nuts

CHICKEN BIANCA 17.95

Wood-fired chicken with creamy white sauce with fresh thyme, black olives & artichokes

PEPPS ON PEPP 16.95

Our herbed red sauce with nitrate-free pepperoni, fire-roasted pasilla peppers, red onion, smoked mozzarella, finished with oregano & parmesan

PEAR & PROSCIUTTO 17.95

EVOO with a buttery blend of cheeses, fresh sweet pears, topped with parma prosciutto

TART CHERRIES & SAUSAGE 17.95

Herbed EVOO with cherries, mozzarella, fennel sausage, goat cheese, topped with arugula

FIG JAM & PROSCIUTTO 17.95

With gorgonzola cheese, arugula & balsamic glaze

SALUMI 16.95

EVOO with Artisan Salumi, whole milk mozzarella, caramelized sweet onions & a hint of blue cheese

MOLANARI ARTISAN PEPPERONI WITH ITALIAN PEPPERS 16.95

An American classic with artisan Italian pepperoni & spicy Calabrese peppers for a kick from the tip of the "boot"

MEAT LOVERS 17.50

Our herbed red sauce with mozzarella, parmesan, Italian fennel sausage and pepperoni

WILD MUSHROOM 16.95

With EVOO, parmesan, romano, whole milk mozzarella & fresh scallions

SMOKED SPECK (ITALIAN HAM) & PINEAPPLE 17.95

Herbed red sauce, parmesan, mozzarella, speck & pineapple (wanna add jalapeños?) (add bacon or pepperoni 2.00)

SALADS

SIGNATURE ARUGULA & BABY GREENS SALAD 8.95

With candied pecans, gorgonzola cheese, fresh pears with our house-made sherry wine & honey vinaigrette

ITALIAN CHOPPED SALAD 10.95

Romaine lettuce with provolone, mozzarella, tomatoes, garbanzo beans, red onion, basil, Italian salami with house-made mustard vinaigrette dressing

DECONSTRUCTED WEDGE SALAD 9.95

Romaine lettuce with bacon, diced tomatoes, crumbled blue cheese, red onion, served with our house-made buttermilk ranch dressing

CAESAR 7.95

Fresh romaine with house-made white anchovy dressing, parmesan & toasted bread slice (add chicken 2.50)

DRINKS

COFFEE: Regular/Decaf

Drip	3.50
Espresso	
Single Shot	3.00
Double Shot	4.50
Café Latte	3.50
Cappuccino	3.50

HIBISCUS ICED TEA 2.75

PINK LEMONADE 2.75

PINK LEMONADE SODA 2.75

ARNOLD PALMER 2.75

COCA-COLA BOTTLE 2.95

ITALIAN SODAS 2.75

Blackberry, Strawberry, Raspberry (all syrups are natural & contain no added sugar or artificial flavors)

Artisan gluten-free dough available for all pizzas (add 2.50)

Save room for dessert!

EAT IN + TAKE OUT + CATER + EVENTS

BOB SPALLINO *Owner/Chef*

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119 E. CLARK AVENUE, OLD TOWN ORCUTT, CALIFORNIA



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DESSERTS

AFFOGATO 6.50

A scoop of vanilla ice cream covered
with an espresso shot

CHOCOLATE RUM ESPRESSO CAKE 7

Our house-made signature dessert with
Grand Marnier whipped cream

CHEESECAKE 7.95

With fresh fruit

DRINKS

COFFEE: Regular/Decaf

Drip	3.50
Espresso	
Single Shot	3.00
Double Shot	4.50
Café Latte	3.50
Cappuccino	3.50



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WINE

	BOTTLE	GLASS
WHITE		
NV Piccini Prosecco, Prosecco Italy	35	
2016 CNagy Pinot Blanc, Bien Nacido	32	9
2016 Piccini Pinot Grigio, Italy	24	7.50
2014 Lincourt Chardonnay, Central Coast	29	7.75
2015 Proximity Chardonnay, Central Coast	28	8.50
2016 Argiolas Vermentino di Sardegna, Sardinia Italy	28	
RED		
2014 CNagy Pinot Noir, SB County	38	10.50
2006 Core Ground Around, SB County	40	10
(39% Grenache, 36% Tempranillo, 25% Syrah)		
2015 Valcantara Old Vine Garnacha, Cariñena Spain	27	7.50
2013 Cantele Salice Salentino Riserva, Puglia Italy	28	
(100% Negroamaro)		
2015 Damilano Barbera D'Asti, Piedmont Italy	33	
2015 Ancient Peaks Merlot, Paso Robles	34	
2016 Gran Passione Rosso, Venice Italy	28	
(60% Merlot, 40% Corvina)		
2006 Core Crazy 8's, SB County	40	10
(78% Tempranillo, 11% Merlot, 11% Cabernet Sauvignon)		
2014 Andrew Murray Roasted Slope, SB County	69	

BEER

ALL ON TAP	6
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