

ANTIPIZZA

ANNA ROSE'S MEATBALLS	13
pork & beef, rustic tomato sauce, parmesan	
CRISPY RHODE ISLAND CALAMARI	18
spicy tomato sauce, herb aioli	
ARANCINI (gf)	13
risotto, prosciutto, mozzarella, calabrian chili aioli	
FRIED SMASHED POTATOES (gf)	9
black truffle aioli, parmesan	
BURRATA & DELICATA SQUASH (gf)	18
pomegranate, sesame & pumpkin seeds, spicy honey, basil	

FROM OUR WOOD BURNING OVEN

BAKED RIGATONI WITH SAUSAGE	16
sausage, rustic tomato sauce, mozzarella, ricotta, fontina, parmesan	
CORN "RIBS" (gf)	10
pesto butter, pecorino	
ARTICHOKE (gf)	14
calabrian chili & parmesan butter, herb aioli	
BROCCOLINI (gf)	12
hazelnuts, sweetie peppers, citrus vinaigrette	
BRUSSELS SPROUTS (gf)	13
walnuts, sultanas & balsamic glaze	
NEAPOLITAN EGGPLANT PARMIGIANA (gf)	15
rustic tomato sauce, mozzarella, parmesan, bread crumbs, basil	

SALADS *served with wheat or gluten free focaccia*

CAESAR	14
romaine, croutons, shaved parmesan, caesar dressing	
KALE	14
beets, apple, pistachio, pecorino dressing	
GEM	14
endive, arugula, pear, sunflower seeds, dried cranberries, red wine vinaigrette	
CHOPPED	14
romaine, cherry tomato, fennel, red onion, cucumber, carrots, chickpeas, ricotta salata, white balsamic vinaigrette	
+ WOOD-FIRED ORGANIC CHICKEN BREAST \$8	
+ MEATBALLS - PATRICIA'S STYLE \$8	

SANDWICHES *bread made in our wood-fired oven, served with smashed potatoes*

WOOD-FIRED ORGANIC CHICKEN	18
avocado, pickled fresno chilis, gem lettuce, calabrian chili aioli, balsamic glaze	
CRISPY EGGPLANT	18
burrata, tomato, arugula, basil & pistachio pesto	
CHICKEN MILANESE	20
crispy chicken breast, burrata, arugula, tomato, parmesan, calabrian chili	

GALZONES *served with San Marzano tomato sauce*

CLASSIC CALZONE	18/29
ricotta, mozzarella, parmesan, pecorino	
+ PROSCIUTTO OR SOPPRESSATA NAPOLITANA \$7	
SALSICCIA E RAPINI	20/31
pork fennel sausage, broccoli rabe, caramelized onions, ricotta, mozzarella, pecorino, parmesan	
FUNGHI E PROSCIUTTO	20/31
mixed mushrooms, prosciutto, ricotta, mozzarella, parmesan, pecorino	

PIZZA

1ST GENERATION / NAPLES

MARINARA	14 / 23
tomato, oregano, garlic, olive oil	
MARGHERITA CLASSICA	17 / 27
tomato, mozzarella, basil, olive oil, parmesan	
MARGHERITA DOC	20 / 31
tomato, buffalo mozzarella, basil, olive oil, parmesan	
MARGHERITA CON BURRATA	22 / 34
tomato, burrata, basil, olive oil, parmesan	

2ND GENERATION / ITALY

4 FORMAGGI	20 / 31
gorgonzola, fontina, mozzarella, ricotta	
MONZESE	20 / 31
fennel sausage, tomato, mozzarella, parmesan, oregano	
CALABRESE	20 / 31
soppressata Napolitana, tomato, mozzarella, parmesan, oregano	
PUGLIESE	21 / 33
fennel sausage, broccoli rabe, mozzarella, pecorino, fresno chili	
FUNGHI E PROSCIUTTO	21 / 33
shiitake mushroom, prosciutto, mozzarella, tomato, fontina, pecorino	
LOMBARDI	21 / 33
prosciutto, mozzarella, arugula, shaved parmesan, lemon	
BONASSOLA	22 / 34
artichoke hearts, prosciutto, taleggio, red onion, mozzarella, taggiasca olives, oregano, olio santo	

3RD GENERATION / FORNINO

SEASONAL SPECIAL	23 / 35
brussels sprouts, fennel sausage, fontina, mozzarella, spicy honey, fresno chili	
FUNGHI MISTI	20 / 31
mixed mushrooms, caciocavallo, mozzarella, pecorino, white truffle oil	
SPINACH	20 / 31
spinach, mozzarella, ricotta, pecorino, taleggio, white truffle oil, parmesan, pine nuts	
TRE-FOGLIE	22 / 34
kale, spinach, basil, caciocavallo, fontina, burrata, lemon zest, olio santo	
PERA E COPPA	23 / 35
spicy coppa, pear, caramelized onion, fontina, gorgonzola, goat cheese, spicy honey, pine nuts, mint	
AL ROKER	23 / 35
soppressata Napolitana, tomato, roasted pepper, fontina, mozzarella, caramelized onion, rosemary	
COSENZA	23 / 35
n'duja, butternut squash, fontina, burrata, oregano, spicy honey	
VODKA SAUCE E SALSICCIA	23 / 35
fennel sausage, spicy vodka sauce, mozzarella, parmesan, oregano, fresno chili	
TARTUFO E SOPPRESSATA	25 / 40
wood-fired mushrooms, soppressata Napolitana, mozzarella, caciocavallo, black truffles, spicy honey, parmesan	

MAKE ANY SMALL PIZZA GLUTEN FREE +4

*Our gluten free pizzas are baked in the same oven as our traditional wheat pizzas

SUBSTITUTE VEGAN MOZZARELLA + 2 / 4

WINE

WHITE

ERBALUCE 14 / 56
Giacometto Bruno - Piedmont, Italy 2023

FIANO 15 / 60
Rocca del Principe - Campania, Italy 2022

NEBBIOLO BIANCO 72
Nino Negri "Alpi Retiche" Lombardi, Italy 2023

DRY RIESLING & CHARDONNAY 64
Stirm Wine Co. "Calcite" Cienega Valley, CA 2022

ROSÉ & ORANGE

GRENACHE BLEND 13 / 52
Paysan - Central Coast, CA 2023

ALBANA DI ROMAGNA 15 / 60
Tre Monti "Vigna Rocca" Emilia Romagna, Italy 2023

CHENIN BLANC & PINOT GRIS 64
Rootdown Cellars "Es Okay" Mendocino, CA 2021

SPARKLING

PROSECCO 13 / 52
Da Mar - Veneto, Italy NV

LAMBRUSCO 15 / 60
Ca' Montanari "Opera 02" - Emilia Romagna, Italy NV

RED

PINOT NOIR 16 / 64
Presqu'île - Santa Barbara, CA 2023

VALPOLICELLA SUPERIORE 14 / 56
Zenato - Veneto, Italy 2021

SYRAH & GRENACHE 15 / 60
Stolpman "La Cuadrilla" Ballard Canyon, CA 2023

ZINFANDEL 68
Scar of the Sea "Lopez Vineyard" Central Coast, CA 2022

MONTEPULCIANO D'ABRUZZO 62
Valle Reale - Abruzzo, Italy 2024

CARIGNANE & PETIT SIRAH 78
Ridge "Three Valleys" Sonoma County, CA 2022

CHIANTI CLASSICO 66
Monteraponi - Tuscany, Italy 2023

APERITIVOS 14

FORNINO SPRITZ
cappelletti aperitivo blend, prosecco

THE BITTER SPAGLIATO
cocchi vermouht di torino, cinzano rosso, prosecco

PERA VERDE
pear, rosemary, ginger, martini & rossi extra dry, cocchi americano

BEER

ON TAP 8

PERONI italian lager 5.1%

BROOKLYN PULP ART hazy ipa 6.5%

BOTTLES 7

BROOKLYN LAGER american amber 5.2%

BROOKLYN BROWN brown ale 5.6%

BROOKLYN OKTOBERFEST märzen lager 5.5%

CANS 7

BROOKLYN PILSNER crisp pilsner 5.0%

BROOKLYN FONIO RISING pale ale 5.0%

BAD SEED dry craft hard cider 6.9%

BROOKLYN SPECIAL EFFECTS
non-alcoholic hoppy amber lager

ZERO PROOF

FAUX-NINO SPRITZ wildfred's red bitter, crodino, tonic 12

FALSO SPAGLIATO st agrestis amaro falso, tonic 12

AUTUMN PEAR pear, rosemary, ginger, bubbles 12

PHONY NEGRONI st agrestis 12

AMARO FALSO st agrestis 12

DRINKS

SANGRIA our house recipe with seasonal fruit 14

BOYLAN SODA crème, ginger ale, black cherry 4.5

MAINE ROOT SODA root beer 4.5

MEXICAN COKE 5

COKE ZERO 4

STRAWBERRY HIBISCUS ICED TEA 5

A'SICILIANA SODA limonata, aranciata rossa, mandarino 4

SAN PELLEGRINO SPARKLING 1L 7

ACQUA PANNA FLAT WATER 1L 7

BRUNCHY DRINKS

BELLINI prosecco, peach nectar 10/25

MIMOSA prosecco, orange juice 10/25

BUILD YOUR OWN BELLINI 25

BOTTLE OF PROSECCO & CARAFE OF PEACH NECTAR OR ORANGE JUICE

FORNINO

GREENPOINT
849 Manhattan Ave
BK, NY 11222
718. 389. 5300

BK BRIDGE PARK
Pier 6, BK Bridge Park
BK, NY 11201

TIME OUT MARKET
55 Water Street
BK, NY 11201
Zero Irving
NY, NY 10003

* 20% gratuity will be added to parties of six or more*

wifi: fornino guest password: llovefornino