

## ANTIPIZZA

<b>ANNA ROSE'S MEATBALLS</b>	14
pork & beef, rustic tomato sauce, parmesan	
<b>CRISPY RHODE ISLAND CALAMARI</b>	18
spicy tomato sauce, herb aioli	
<b>ARANCINI</b> (gf)	14
risotto, prosciutto, mozzarella, calabrian chili aioli	
<b>FRIED SMASHED POTATOES</b> (gf)	10
black truffle aioli, parmesan	
<b>SPRING BURRATA</b> (gf)	18
beets, blood orange, pine nuts, basil	

## FROM OUR WOOD BURNING OVEN

<b>BAKED RIGATONI WITH SAUSAGE</b>	16
sausage, rustic tomato sauce, mozzarella, ricotta, fontina, parmesan	
<b>CORN "RIBS"</b> (gf)	11
pesto butter, pecorino	
<b>ARTICHOKE</b> (gf)	15
calabrian chili & parmesan butter, herb aioli	
<b>BROCCOLINI</b> (gf)	13
hazelnuts, sweetie peppers, citrus vinaigrette	
<b>NEAPOLITAN EGGPLANT PARMIGIANA</b> (gf)	16
rustic tomato sauce, mozzarella, parmesan, bread crumbs, basil	

## SALADS *served with wheat or gluten free focaccia*

<b>CAESAR</b>	15
romaine, croutons, shaved parmesan, caesar dressing	
<b>KALE</b>	15
beets, apple, pistachio, pecorino dressing	
<b>GEM</b>	15
endive, arugula, pear, sunflower seeds, dried cranberries, red wine vinaigrette	
<b>CHOPPED</b>	15
romaine, cherry tomato, fennel, red onion, cucumber, carrots, chickpeas, ricotta salata, white balsamic vinaigrette	
<b>+ WOOD-FIRED ORGANIC CHICKEN BREAST \$8</b>	
<b>+ MEATBALLS - PATRICIA'S STYLE \$8</b>	

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

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

## CALZONES *served with San Marzano tomato sauce*

<b>CLASSIC CALZONE</b>	20 / 31
ricotta, mozzarella, parmesan, pecorino	
<b>+ PROSCIUTTO OR SOPPRESSATA NAPOLITANA \$7</b>	
<b>SALSICCIA E RAPINI</b>	22 / 33
pork fennel sausage, broccoli rabe, caramelized onions, ricotta, mozzarella, pecorino, parmesan	
<b>FUNGHI E PROSCIUTTO</b>	22 / 33
mixed mushrooms, prosciutto, ricotta, mozzarella, parmesan, pecorino	

## PIZZA

### 1ST GENERATION / NAPLES

<b>MARINARA</b>	15 / 24
tomato, oregano, garlic, olive oil	
<b>MARGHERITA CLASSICA</b>	18 / 28
tomato, mozzarella, basil, olive oil, parmesan	
<b>MARGHERITA DOC</b>	21 / 32
tomato, buffalo mozzarella, basil, olive oil, parmesan	
<b>MARGHERITA CON BURRATA</b>	24 / 36
tomato, burrata, basil, olive oil, parmesan	

### 2ND GENERATION / ITALY

<b>4 FORMAGGI</b>	21 / 32
gorgonzola, fontina, mozzarella, ricotta	
<b>MONZESE</b>	21 / 32
fennel sausage, tomato, mozzarella, parmesan, oregano	
<b>CALABRESE</b>	22 / 33
soppressata Napolitana, tomato, mozzarella, parmesan, oregano	
<b>PUGLIESE</b>	22 / 34
fennel sausage, broccoli rabe, mozzarella, pecorino, fresno chili	
<b>FUNGHI E PROSCIUTTO</b>	22 / 34
shiitake mushroom, prosciutto, mozzarella, tomato, fontina, pecorino	
<b>LOMBARDI</b>	22 / 34
prosciutto, mozzarella, arugula, shaved parmesan, lemon	
<b>BONASSOLA</b>	23 / 35
artichoke hearts, prosciutto, taleggio, red onion, mozzarella, taggiasca olives, oregano, olio santo	

### 3RD GENERATION / FORNINO

<b>SEASONAL SPECIAL</b>	23 / 35
asparagus, mozzarella, fontina, caramelized onion, sun dried tomato, crispy prosciutto, sweetie peppers	
<b>FUNGHI MISTI</b>	21 / 32
mixed mushrooms, caciocavallo, mozzarella, pecorino, white truffle oil	
<b>SPINACH</b>	21 / 32
spinach, mozzarella, ricotta, pecorino, taleggio, white truffle oil, parmesan, pine nuts	
<b>TRE-FOGLIE</b>	24 / 36
kale, spinach, basil, caciocavallo, fontina, burrata, lemon zest, olio santo	
<b>PERA E COPPA</b>	24 / 36
spicy coppa, pear, caramelized onion, fontina, gorgonzola, goat cheese, spicy honey, pine nuts, mint	
<b>AL ROKER</b>	24 / 36
soppressata Napolitana, tomato, roasted pepper, fontina, mozzarella, caramelized onion, rosemary	
<b>COSENZA</b>	24 / 36
n'duja, butternut squash, fontina, burrata, oregano, spicy honey	
<b>VODKA SAUCE E SALSICCIA</b>	24 / 36
fennel sausage, spicy vodka sauce, mozzarella, parmesan, oregano, fresno chili	
<b>TARTUFO E SOPPRESSATA</b>	26 / 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

<b>VERMENTINO</b> Podere Cellario "Lafrea" Langhe, Italy 2025	14 / 56
<b>FIANO</b> Rocca del Principe - Campania, Italy 2022	15 / 60
<b>ERBALUCE</b> Giacometto Bruno - Piedmont, Italy 2023	56
<b>NEBBIOLO BIANCO</b> Nino Negri "Alpi Retiche" Lombardi, Italy 2023	72
<b>DRY RIESLING &amp; CHARDONNAY</b> Stirm Wine Co. "Calcite" Cienega Valley, CA 2022	64

## ROSÉ & ORANGE

<b>ROSATO DE VENETO</b> Scaia - Veneto, Italy 2025	14 / 56
<b>ALTOPIANO ORANGE</b> Furlani - Trentino-Alto Adige, Italy 2024	15 / 60
<b>ALBANA DI ROMAGNA</b> Tre Monti "Vigna Rocca" Emilia Romagna, Italy 2023	60

## SPARKLING

<b>PROSECCO</b> Da Mar - Veneto, Italy NV	13 / 52
<b>LAMBRUSCO</b> Ca' Montanari "Opera 02" Emilia Romagna, Italy NV	15 / 60
<b>RED</b>	
<b>PINOT NOIR</b> Presqu'île - Santa Barbara, CA 2023	16 / 64
<b>VALPOLICELLA SUPERIORE</b> Zenato - Veneto, Italy 2022	14 / 56
<b>SYRAH &amp; GRENACHE</b> Stolpman "La Cuadrilla" Ballard Canyon, CA 2023	15 / 60
<b>NEBBIOLO</b> Vietti "Perbacco" Langhe, Italy 2022	68
<b>MONTEPULCIANO D'ABRUZZO</b> Valle Reale - Abruzzo, Italy 2024	62
<b>ROSSO DI MONTALCINO</b> Campogiovanni "San Felice" Tuscany, Italy 2023	72
<b>CHIANTI CLASSICO</b> Monteraponi - Tuscany, Italy 2023	66

# APERITIVOS 14

**FORNINO SPRITZ**  
cappelletti aperitivo blend, prosecco

**THE BITTER SPAGLIATO**  
cocchi vermouh di torino, cinzano rosso, prosecco

**PERA VERDE**  
pear, rosemary, ginger, dry vermouh, 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%

## CANS 7

**BROOKLYN PILSNER** crisp pilsner 5.0%  
**BAD SEED** dry craft hard cider 6.9%  
**BROOKLYN SPECIAL EFFECTS**  
non-alcoholic hoppy amber lager

# ZERO PROOF

**GREENPOINT SPRITZ** wildfred's red bitter, crodino, tonic 12  
**FALSO SPAGLIATO** st agrestis amaro falso, tonic 12  
**PEAR & ROSEMARY SPRITZ** 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, root beer 4.5  
**MEXICAN COKE** 5  
**DIET COKE** 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 12  
**MIMOSA** prosecco, orange juic 12

**BUILD YOUR OWN BELLINI** 28  
**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: Ilovefornino