

ANTIPIZZA

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| ANNA ROSE'S MEATBALLS | 13 |
| pork & beef, rustic tomato sauce, parmesan | |
| 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 and pumpkin seeds, spicy honey, basil, evoo | |

FROM OUR WOOD BURNING OVEN

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| NEAPOLITAN EGGPLANT PARMIGIANA (gf) | 15 |
| rustic tomato sauce, mozzarella, parmesan, bread crumbs, basil | |
| CAULIFLOWER & 3 CHESSE | 13 |
| parmesan, pecorino, bel paese | |
| CORN "RIBS" (gf) | 10 |
| pesto butter, pecorino | |
| ARTICHOKE (gf) | 14 |
| calabrian chili & parmesan butter, herb aioli | |
| BROCCOLINI (gf) | 12 |
| hazelnuts, sweetie peppers, citrus vinaigrette | |
| BRUSSEL'S SPROUTS (gf) | 12 |
| walnuts, raisins, maple balsamic glaze | |

SALADS

served w/ wheat or gluten free focaccia

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| CAESAR | 14 |
| romaine, croutons, shaved parmesan, caesar dressing | |
| KALE | 14 |
| beets, apple, pistachio, pecorino dressing | |
| GEM | 14 |
| endive, arugula, pears, cranberry, sunflower seeds, sherry wine vinaigrette | |
| CHOPPED | 14 |
| romaine, cherry tomato, fennel, red onion, cucumber, carrot, chickpeas, ricotta salata, white balsamic vinaigrette | |
| ARUGULA | 14 |
| fennel, clementine, parmesan, lemon, evoo | |
| + WOOD-FIRED ORGANIC CHICKEN BREAST \$8 | |
| + MEATBALLS- PATRICIA'S STYLE \$8 | |

SANDWICHES

bread made in our wood-fired oven. served w/ smashed potatoes

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

CALZONES

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| CLASSIC CALZONE | 18/29 |
| ricotta, mozzarella, parmesan, pecorino, san marzano tomato sauce | |
| + PROSCIUTTO OR SOPPRESSATA NAPOLITANA \$7 | |
| SALSICCIA E RIPINI | 20/31 |
| pork fennel sausage, broccoli rabe, caramelized onions, ricotta, mozzarella, pecorino, parmesan, san marzano tomato sauce | |

PIZZA

1ST GENERATION / NAPLES

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| 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

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| 4 FORMAGGI | 20 / 31 |
| gorgonzola, fontina, mozzarella, ricotta | |
| MONZESE | 20 / 31 |
| fennel sausage, tomato, mozzarella, parmesan, oregano | |
| CALABRESE | 20 / 31 |
| soppressata napoletana, 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

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| BROCCOLI E SUN-DRIED TOMATO | 20 / 31 |
| broccoli, provolone, asiago, goat cheese, sun-dried tomato, taggiasca olives | |
| FUNGHI MISTI | 20 / 31 |
| mixed mushroom, 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, buratta, lemon zest, olio santo | |
| ZUCCA, PESTO E PROSCIUTTO | 23 / 35 |
| delicata squash, buffalo & cow milk mozzarellas, fontina, prosciutto, pistachio pesto | |

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| FICO | 23 / 35 |
| black misson figs, prosciutto, gorgonzola & a little bit of arugula | |

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| AL ROKER | 23 / 35 |
| soppressata napoletana, tomato, roasted pepper, fontina, mozzarella, caramelized onion, rosemary | |

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| PEAR E COPPA | 23 / 35 |
| spicy coppa, pear, fontina, gorgonzola, goat cheese, spicy honey, pine nuts, mint | |

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| COSENZA | 23 / 35 |
| n'duja, butternut squash, fontina, burrata, oregano, spicy honey | |

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| VODKA SAUCE E SALSICCIA | 23 / 35 |
| fennel sausage, spicy vodka sauce, mozzarella, parmesan, oregano, fresno chili | |

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| TARTUFO E SOPPRESSATA | 25 / 40 |
| wood-fired mushrooms, soppressata napoletana, 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

SPARKLING

PROSECCO 12 / 48
Da Mar - Veneto, Italy NV
light - pear & melon - crisp

LAMBRUSCO 14/56
Ca' Montanari "Opera 02" - Emilia Romagna, Italy NV
medium - black currant & plum - dry

WHITE

VERMENTINO 13 / 48
Poderi Cellario "Favorita" - Langhe, Italy 2020
light - pear & citrus - soft

PASSERINA 13 / 52
La Valle del Sole - Marche, Italy 2021
medium - apricot & nectarine - aromatic

CHARDONNAY 14 / 56
Le P'tit Paysan "Jack's Hill" - Monterey, CA 2021
full - lemon curd - oak

ROSÉ & ORANGE

BARBERA BLEND 15 / 60
Pasini San Giovanni "Chiaretto" - Valtenesi, Italy 2022
light - strawberry & grapefruit - tart

CHENIN BLANC & PINOT GRIS 14 / 56
Rootdown Cellars "Es Okay" - Mendocino, CA 2021
medium - peach & almond - crushable

RED

PINOT NOIR 14 / 58
Upwell - North Coast, CA 2020
light - cranberry & spice - classic

MONTEPULCIANO 13 / 52
Francesco Cirelli - Abruzzo, Italy 2021
medium - plum & blackberry - earth

NERELLO MASCALESE 15 / 60
Frank Cornelissen x Patagonia "Pistemutta" - Etna, Italy 2021
medium - dark fruit - black peppercorn & smoke

BARBERA 16 / 64
La Miraja - Piedmont, Italy 2022
full - red cherry & tobacco - lush

CHIANTI CLASSICO RISERVA 85
Rocca di Castagnoli "Poggio A'Fratì" - Tuscany, Italy 2019
full - red fruit & oak - rich

SANGRIA 14

our house recipe w/ seasonal fruit

FORNINO SPRITZ 14

cappelletti aperitivo blend, prosecco

BEER

CANS 7

BROOKLYN PILSNER
crisp pilsner 5.0%

THE STONEWALL INN 9
session IPA 4% (16oz)

BROOKLYN SPECIAL EFFECTS
non-alcoholic

BAD SEED
dry craft hard cider 6.9%

BOTTLES 7

BROOKLYN LAGER
american amber 5.2%

BROOKLYN BROWN
brown ale 5.6%

ON TAP 8

PERONI
italian lager 5.1%

BROOKLYN PULP ART
hazy IPA 6.5%

BEVERAGES

BOYLAN SODA 4.5
creme, ginger ale, black cherry

MAINE ROOT SODA 4.5
root beer

MEXICAN COKE 5

COKE ZERO 4

ICED STRAWBERRY HIBISCUS TEA 5

SAN PELLEGRINO SODA 4
limonata, aranciata, aranciata rossa

SAN PELLEGRINO SPARKLING WATER 7

WEEKEND SPECIAL 25

BUILD YOUR OWN BELLINI OR MIMOSA

FORNINO

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

BK BRIDGE PARK
Pier 6, BK Bridge Park
BK, NY 11201
718. 422. 1107

TIME OUT MARKET
55 Water Street,
BK, NY 11201