

# FORNINO

GREENPOINT

BROOKLYN BRIDGE PARK

## ANTIPIZZA

### BURRATA & DELICATA SQUASH

pumpkin, sesame and pomegranate seeds, honey & balsamic vinegar

### ANNA ROSA'S MEATBALLS

pork & beef meatballs, san marzano tomato sauce, shaved parmesan

### ARANCINI

risotto, prosciutto, mozzarella, calabrian chili aioli

### FRIED SMASHED POTATOES

black truffle aioli, parmesan

### CHEESE BOARD

BUFFALO MOZZARELLA, FONTINA D' AOSTA, PARMESAN REGGIANO, GORGONZOLA DOLCE seasonal fruit, focaccia

### MEAT & CHEESE BOARD

BUFFALO MOZZARELLA, GORGONZOLA DOLCE, PARMESAN REGGIANO, PROSCIUTTO, SOPRESSATA, COPPA seasonal fruit, focaccia

16 **SALADS** add organic chicken sausage \$8

### CAESAR 11

romaine, croutons, shaved parmesan, caesar dressing

### KALE 12

beets, apple, pistachio, pecorino dressing

### ARUGULA 12

radicchio, avocado, goat cheese, balsamic vinaigrette

### CHOPPED 12

romaine, cherry tomato, fennel, red onion, cucumber, carrot, chickpeas, ricotta salata, white balsamic vinaigrette

### GEM 12

endive, arugula, pear, walnuts, cranberries, apple cider vinaigrette

### FROM OUR WOOD BURNING OVEN (GF)

#### ARTICHOKE

calabrian chili & parmesan butter, herb aioli

14

#### BRUSSEL SPROUTS

sultanas, walnuts

10

#### SICILIAN CAULIFLOWER

olives, capers, apricots, pinenuts, fresno chili

12

#### EGGPLANT PARMESAN

eggplant, buffalo mozzarella, ricotta, parmesan

14

## PIZZA

### THE FIRST GENERATION / NAPLES

#### MARINARA

tomato, oregano, garlic, olive oil

12 / 20

#### MARGHERITA CLASSICA

tomato, mozzarella, basil, olive oil, parmesan

15 / 24

#### MARGHERITA EXTRA

mozzarella, cherry tomato, micro basil, olive oil, parmesan

15 / 24

#### MARGHERITA DOC

tomato, buffalo mozzarella, basil, olive oil, parmesan

18 / 28

### THE SECOND GENERATION / ITALY

#### GENOVESE

cherry tomato, mozzarella, ricotta, pesto, parmesan

17 / 26

#### ORTOLANA

eggplant, zucchini, roast pepper, tomato, mozzarella, parmesan

17 / 26

#### 4 FORMAGGI

gorgonzola, fontina, mozzarella, ricotta

17 / 26

#### SICILIANA

anchovy, red onion, eggplant, tomato, olive, oregano

17 / 26

#### MONZESE

fennel sausage, tomato, mozzarella, parmesan, oregano

18 / 28

#### PUGLIESE

fennel sausage, broccoli rabe, mozzarella, pecorino, fresno chili

18 / 28

#### CALABRESE

sopressata piccante, tomato, mozzarella, parmesan, oregano

18 / 28

#### COSENZA

n'duja, butternut squash, fontina, burrata, oregano, spicy honey

19 / 30

#### LOMBARDI

prosciutto, mozzarella, arugula, shaved parmesan, lemon

19 / 30

#### BONASSOLA

artichoke hearts, prosciutto, olives, taleggio, red onion, mozzarella, oregano, olio santo

19 / 30

### CLASSIC CALZONE

ricotta, mozzarella, parmesan, pecorino, san marzano tomato sauce add prosciutto or sopressata +7

17

### SALSICCIA E RIPINI

pork fennel sausage, broccoli rabe, caramelized onions, ricotta, mozzarella, pecorino, parmesan, san marzano tomato sauce

20

### SALSICCIA DI POLLO E FUNGHI

chicken sausage, mushrooms, mozzarella, fontina, parmesan, pecorino, truffle oil, truffle cream

20

### THE THIRD GENERATION / FORNINO

#### MELANZANE

eggplant, tomato, mozzarella, ricotta, basil, parmesan

16 / 24

#### BIANCA

mozzarella, ricotta, arugula, red onion, olive oil, pecorino

16 / 24

#### GORGONZOLA

gorgonzola, caramelized onion, mozzarella, rosemary

17 / 26

#### FUNGHI MISTI

mixed mushroom, caciocavallo, mozzarella, pecorino, white truffle oil

18 / 28

#### SPINACH

spinach, pine nuts, mozzarella, ricotta, pecorino, white truffle oil, parmesan

18 / 28

#### SALSICCIA DI POLLO

chicken sausage, roast pepper, caramelized onions, tomato, mozzarella, rosemary, pecorino

18 / 28

#### AL ROKER

sopressata piccante, fontina, caramelized onion, roast pepper, tomato, mozzarella, rosemary

19 / 30

#### PERA E COPPA

pear, goat cheese, gorgonzola, fontina, coppa, caramelized onions, pine nuts, spicy honey, mint

19 / 30

#### FUNGHI E PROSCIUTTO

shiitake mushroom, prosciutto, mozzarella, tomato, fontina, pecorino

19 / 30

#### PETESCIA

brussel sprouts, fennel sausage, fontina, mozzarella, spicy honey, fresno chili

19 / 30

#### COPPA E KALE

spicy coppa, burrata, truffle honey, pecorino

19 / 30

#### TRE-CARNI

sopressata, fennel sausage, prosciutto, tomato, mozzarella

20 / 31

#### TRE FOGLIE

burrata, kale, spinach, basil, caciocavallo, fontina, olio santo, lemon zest

20 / 31

#### TARTUFFO E SPECK

truffle cream, speck, shiitake mushroom, mozzarella

25 / 35

**MAKE ANY SMALL PIZZA GLUTEN FREE +4**

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

**SUBSTITUTE VEGAN MOZZARELLA + 2 / 4**

## CALZONES

# WINE

<b>SPARKLING</b>	
<b>PROSECCO</b>	12
<i>Lamberti, Veneto, Italy, N/V, 187ml</i>	
<b>SPARKLING ROSE</b>	12
<i>Lamberti, Veneto, Italy, N/V, 187ml</i>	
<b>CAVA</b>	40
<i>Reserva l'Atzar, Spain, N/V</i>	
<b>LAMBRUSCO</b>	42
<i>Lambrusco Dolce, Cavicchiloi, Italy, N/V</i>	



<b>RED WINE</b>	
<b>PRIMITIVO</b>	12 / 48
<i>"Piluna", Monaci, Puglia, 2019</i>	
<b>NERO D'AVOLA</b>	12 / 48
<i>Tenuta Rapitala, "Camporeale", Sicily, Italy, 2018</i>	
<b>VALPOLICELLA RIPASSO</b>	14 / 56
<i>"Solane" Santi, 2017</i>	
<b>COTES DU RHONE</b>	48
<i>Chateau Mont-Redon 2014, Rhone Valley, France</i>	
<b>MALBEC</b>	50
<i>Luigi Bosca, Argentina, 2018</i>	
<b>DOLCETTO D'ALBA</b>	60
<i>Podere Ruggeri Corsini, DOC, Italy, 2018</i>	
<b>PINOT NOIR</b>	60
<i>Steele, Carneros, Sonoma County, California, 2016</i>	

<b>ROSE</b>	
<b>BARDOLINO</b>	10 / 40
<i>Infinito DOC, Veneto, Italy, 2019</i>	
<b>COTES DE PROVENCE</b>	14 / 56
<i>Hecht &amp; Bannier 2020</i>	
<b>WHITE WINE</b>	
<b>PINOT GRIGIO</b>	10 / 40
<i>Ca' Donini, Veneto, Italy, 2019</i>	
<b>CHARDONNAY-VIOGNIER</b>	12 / 48
<i>Laurent Miquel, Languedoc, France, 2019</i>	
<b>ALBARINO</b>	14 / 56
<i>"El Neptuno", Vi Vinos Marinos, Spain, 2019</i>	
<b>GRILLO</b>	48
<i>Tenuta Rapitala, Sicily, 2019</i>	
<b>SAUVIGNON BLANC</b>	80
<i>Merry Edwards, Sonoma, 2018*</i>	

# BEER

<b>ON TAP</b>	7/27
<b>BROOKLYN BREWERY</b>	
<i>seasonal draft</i>	
<b>BROOKLYN PULP ART</b>	
<i>hazy IPA, 6.5</i>	
<b>BOTTLES</b>	6
<b>PERONI</b>	
<i>pale lager 5.1%</i>	
<b>BROOKLYN LAGER</b>	
<i>vienna lager 5.2%</i>	
<b>BROOKLYN BEL AIR</b>	
<i>sour ale 4.5%</i>	

<b>CANS</b>	6
<b>BAD SEED</b>	
<i>dry craft hard cider 6.9%</i>	
<b>STONEWALL</b>	
<i>session IPA 4.5%</i>	
<b>BROOKLYN SPECIAL EFFECTS</b>	
<i>non-alcoholic</i>	
<b>TRULY</b>	
<i>wild berry, hard seltzer 5%</i>	

# BEVERAGES

<b>COKE, DIET COKE, GINGER ALE, OR SPRITE</b>	3
<b>STEWART'S ROOT BEER</b>	3
<b>ICED BLACK TEA</b>	4
<b>ICED STRAWBERRY HIBISCUS TEA</b>	4
<b>SAN PELLEGRINO SODA</b>	4
<i>limonata, aranciata, aranciata rossa</i>	
<b>SAN PELLEGRINO SPARKLING WATER</b>	6
<b>ACQUA PANNA STILL WATER</b>	6

# DESSERTS

<b>FOR SHARING</b>	
<b>CLASSIC TIRAMISU</b>	12
<i>espresso, mascarpone, lady fingers, whipped cream</i>	
<b>BROWNIE SUNDAE</b>	14
<i>chocolate brownie, salted caramel &amp; vanilla ice creams, chocolate &amp; caramel sauces, whipped cream (gluten free)</i>	
<b>AFFOGATO CLASSIC</b>	10
<i>vanilla ice cream, double shot of espresso, whipped cream, lady fingers</i>	
<b>AMARTETTI</b>	
<i>ammaretti cookies, salted caramel ice cream, double shot espresso, whipped cream, toasted almonds</i>	
<b>CHOCOLATE</b>	
<i>chocolate cake donut, chocolate ice cream, double shot espresso, whipped cream</i>	
<b>CHOCOLATE BABKA ICE CREAM SANDWICH</b>	6
<b>ORGANIC BLUE MARBLE ICE CREAM BY THE SCOOP</b>	3
<i>vanilla chocolate salt-kissed caramel</i>	

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

# FORNINO

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