

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

RIGATONI QUATRO FORMAGGI E SALSICCIA	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

CALZONES

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
chanterelle mushrooms, fennel sausage, mozzarella, caciocavallo, parmesan, red onion, spicy oil, oregano	
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

APERITIVOS

FORNINO SPRITZ

- cappelletti aperitivo blend, prosecco 14
- wildfred's red bitter, crodino, tonic ~spirit free~ 12

THE BITTER SPAGLIATO

- cocchi vermouth di torino, prosecco 14
- st agrestis amaro falso, tonic ~spirit free~ 12

PERA VERDE

- pear, rosemary, ginger, dolin blanc, cocchi americano 14
- pear, rosemary, ginger, bubbles ~spirit free~ 12

SANGRIA

- our house recipe with seasonal fruit 14

PHONY NEGRONI

- st agrestis, ~spirit free~ 12

WINE

SPARKLING

- PROSECCO** 14 / 56
Da Mar - Veneto, Italy NV
- LAMBRUSCO** 15 / 60
Ca' Montanari "Opera 02" - Emilia Romagna, Italy NV

WHITE

- VERMENTINO** 13 / 52
Poderi Cellario "Favorita" - Langhe, Italy 2023
- SAUVIGNON BLANC** 15 / 60
Le P'tit Paysan - Arroyo Secco, CA 2023
- TREBBIANO** 14 / 56
Francesco Cirelli - Abruzzo, Italy 2022
- DRY RIESLING & CHARDONNAY** 68
Stirm Wine Co. "Calcite" Cienega Valley, CA 2022
- NEBBIOLO BIANCO** 72
Nino Negri "Alpi Retiche" Lombardi, Italy 2023

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

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%
- SPECIAL EFFECTS N/A** 7
Brooklyn Brewery - Amber Lager or IPA

RED

- BARBERA BLEND *SERVED CHILLED*** 15/70(1L)
Tenuta il Nespolo "Vino da Sete" - Piedmont, Italy 2023
- MONTEPULCIANO** 13/52
Francesco Cirelli - Abruzzo, Italy 2023
- ETNA ROSSO** 15/60
Frank Cornelissen x Patagonia "Pistemutta"- Etna, Sicily 2021
- PINOT NOIR** 54
Upwell - North Coast, CA 2020
- ZINFANDEL** 68
Scar of the Sea "Lopez Vineyard" Central Coast, CA 2022
- CHIANTI CLASSICO RISERVA** 72
Rocca di Castagnoli "Poggio A'Fratì" - Tuscany, Italy 2019
- CARIGNANE & PETIT SIRAH** 80
Ridge "Three Valleys" Sonoma County, CA 2022

BEVERAGES

- 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
- SAN PELLEGRINO SODA** limonata, aranciata, aranciata rossa 4
- TOPO CHICO** carbonated mineral water 12 oz 4
- SAN PELLEGRINO SPARKLING** 1 L 7
- ACQUA PANNA FLAT WATER** 1 L 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: ilovefornino