

FORNINO

GREENPOINT

BROOKLYN BRIDGE PARK

TIME OUT MARKET

ANTIPIZZA

- ANNA ROSE'S MEATBALLS** 13
pork & beef meatballs, san marzano tomato sauce, shaved parmesan
- ARANCINI (GF)** 13
risotto, prosciutto, mozzarella, calabrian chili aioli
- FRIED SMASHED POTATOES (GF)** 9
black truffle aioli, parmesan

SALADS + wood-fired organic chicken breast \$8, wood-fired shrimp \$12

- CAESAR 14**
romaine, croutons, shaved parmesan, caesar dressing
- KALE 14**
beets, apple, pistachio, pecorino dressing
- CHOPPED 14**
romaine, cherry tomato, fennel, red onion, cucumber, carrot, chickpeas, ricotta salata, white balsamic vinaigrette
- ARUGULA 14**
radicchio, avocado, goat cheese, balsamic vinaigrette
- GEM 14**
endive, arugula, pear, walnuts, cranberries, apple cider vinaigrette

[served w/ wheat or gluten free focaccia]

FROM OUR WOOD BURNING OVEN (GF)

- SICILIAN EGGPLANT ALLA PARMIGIANA*** 15
rustic tomato sauce, ricotta, buffalo mozzarella, parmesan, basil
- CORN "RIBS"** 10
pesto butter, pecorino
- DELICATA SQUASH & BURRATA*** 18
sunflower seeds, pomegranate, spicy honey
- SHRIMP*** 18
spicy calabrian sausage, white beans, lemon, herbs
- BROCCOLINI 12**
hazelnuts, sweetie peppers, citrus vinaigrette
- ARTICHOKE** 14
calabrian chili & parmesan butter, herb aioli

*served w/ wheat or gluten free focaccia

PIZZA

THE FIRST 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

THE SECOND GENERATION / ITALY

- 4 FORMAGGI** 20 / 31
gorgonzola, fontina, mozzarella, ricotta
- MELANZANE** 20 / 31
eggplant, tomato, burrata, basil, parmesan
- ORTOLANA** 20 / 31
eggplant, zucchini, sundried tomato, mushrooms, tomato, mozzarella, parmesan
- MONZESE** 20 / 31
fennel sausage, tomato, mozzarella, parmesan, oregano
- GALABRESE** 20 / 31
soppresata, 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, olives, taleggio, red onion, mozzarella, oregano, olio santo

THE THIRD GENERATION / FORNINO

- ZUCCHINI E PESTO** 20 / 31
zucchini, sun dried tomatoes, pesto, mozzarella, goat cheese
- FUNGHI MISTI** 20 / 31
mixed mushroom, caciocavallo, mozzarella, pecorino, white truffle oil
- SPINACH** 20 / 31
spinach, pine nuts, mozzarella, ricotta, pecorino, taleggio, white truffle oil, parmesan
- TRE-FOGLIE** 22 / 34
burrata, kale, spinach, basil, caciocavallo, fontina, olio santo, lemon zest
- FICO** 22 / 34
black mission figs, prosciutto, mozzarella, gorgonzola & a little bit of arugula
- AL ROKER** 22 / 34
soppresata, fontina, caramelized onion, roasted pepper, tomato, mozzarella, rosemary
- PERA E COPPA** 22 / 34
pear, goat cheese, gorgonzola, fontina, coppa, caramelized onion, pine nuts, spicy honey, mint
- COSENZA** 22 / 34
n'duja, butternut squash, fontina, burrata, oregano, spicy honey
- FUNGHI E SALSICCIA** 22 / 34
fennel sausage, mixed mushrooms, red onion, mozzarella, taleggio, fresno chili
- TARTUFO E SOPPRESSATA** 25 / 40
wood-fired mushrooms, soppresata, black truffles, mozzarella, caciocavallo, spicy honey, parmesan

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

- CLASSIC CALZONE** 18
ricotta, mozzarella, parmesan, pecorino, san marzano tomato sauce add prosciutto or soppresata +7
- SALSICCIA E RIPINI** 20
pork fennel sausage, broccoli rabe, caramelized onions, ricotta, mozzarella, pecorino, parmesan, san marzano tomato sauce

WINE

SPARKLING

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

NERO D'AVOLA ROSATO 64
Cantina Marilina "Frizzante" - Sicily, Italy NV
medium - red berries & blood orange - funk

WHITE

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

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

CHARDONNAY 14 / 56
Le P'tit Paysan "Jack's Hill" - Monterey, CA 2021
medium - 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

NEBBIOLO *SERVED CHILLED* 14 / 56
Luigi Giordano "Vino Rosso" - Langhe, Italy 2022
light - raspberry - violet & baking spice

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

SYRAH 15 / 60
Stolpman "La Cuadrilla" - Ballard Canyon, CA 2021
full - dark fruit - leather & smoke

PINOT NOIR 58
Upwell - North Coast, CA 2020
light - cranberry & black pepper - fresh

NERELLO MASCALESE 60
Ayunta "Etna Rosso" - Sicily, Italy 2020
light - black cherry - stone & ash

SANGRIA	14/52
<i>Our house recipe with seasonal fruit</i>	
FORNINO SPRITZ	14
<i>Cappelletti Aperitivo blend, prosecco</i>	

BEER

CANS 7
BAD SEED
dry craft hard cider 6.9%

BROOKLYN PILSNER
crisp lager 5%

BROOKLYN SPECIAL EFFECTS
non-alcoholic

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

BOTTLES 7
BROOKLYN LAGER
american amber 5.2%

ON TAP 8
PERONI
italian lager 5.1%

BROOKLYN PULP ART
hazy IPA 6.5%

BEVERAGES

BOYLAN SODA 4
creme, ginger ale, black cherry

MAINE ROOT SODA 4.5
root beer

MEXICAN COKE 5

DIET COKE 4

ICED BLACK TEA 4

ICED STRAWBERRY HIBISCUS TEA 4

SAN PELLEGRINO SODA 4
limonata, aranciata, aranciata rossa

SAN PELLEGRINO SPARKLING WATER 7

ACQUA PANNA STILL WATER 7

DESSERTS

FOR SHARING
MICHAEL'S TIRAMISU 14
espresso, mascarpone, lady fingers, whipped cream

BROWNIE SUNDAE (GF) 16
chocolate brownie, salted caramel & vanilla ice creams, chocolate & caramel sauces, whipped cream

AFFOGATO 10
CLASSIC
choice of ice cream, double shot of espresso, whipped cream, lady fingers

AMARETTI
amaretti cookies, salted caramel ice cream, double shot espresso, whipped cream, toasted almonds

CHOCOLATE
chocolate cake donut, chocolate ice cream, double shot espresso

ORGANIC BLUE MARBLE ICE CREAM BY THE SCOOP 5
vanilla
chocolate
salt-kissed caramel

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

FORNINO

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

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

TIME OUT MARKET
 55 Water Street,
 Brooklyn, NY 11201