

# FORNINO LUNCH

GREENPOINT  
BK BRIDGE PARK  
TIME OUT MARKET

## ANTIPIZZA

<b>ANNA ROSE'S MEATBALLS</b>	13
pork & beef, rustic tomato sauce, parmesan	
<b>ARANCINI (GF)</b>	13
risotto, prosciutto, mozzarella, calabrian chili aioli	
<b>FRIED SMASHED POTATOES (GF)</b>	9
black truffle aioli, parmesan	

### FROM OUR WOOD BURNING OVEN (GF)

<b>NEAPOLITAN EGGPLANT PARMIGIANA*</b>	15	<b>SHRIMP*</b>	18
rustic tomato sauce, mozzarella, breadcrumbs (gf) parmesan, basil		garlic, lemon, white wine, herbs, evoo	
<b>CORN "RIBS"</b>	10	<b>ARTICHOKE</b>	14
pesto butter, pecorino		calabrian chili & parmesan butter, herb aioli	
<b>BROCCOLINI</b>	12	<b>BURRATA &amp; DELICATA SQUASH</b>	18
hazelnuts, sweetie peppers, citrus vinaigrette		pomegranate, sesame and pumpkin seeds, spicy honey, basil	

\*served w/ wheat or gluten free focaccia

## SANDWICHES

<b>WOOD-FIRED ORGANIC CHICKEN</b>	17
avocado, pickled fresno chilis, gem lettuce, calabrian chili aioli, balsamic glaze	
<b>PROSCIUTTO &amp; MOZZARELLA</b>	17
cow & buffalo mozzarella, arugula, olio santo, lemon zest, balsamic glaze	
<b>MEATBALLS &amp; MOZZARELLA</b>	16
Anna Rose's pork & beef meatballs, rustic tomato sauce, ricotta, mozzarella, parmesan, micro basil	
<b>CHICKEN MILANESE</b>	16
crispy chicken breast, arugula, tomato, parmesan, calabrian chili aioli, aged balsamic	
<b>CRISPY EGGPLANT</b>	16
burrata, tomato, arugula, basil & pistachio pesto,	

Breads made in our wood-fired oven.  
Sandwiches served w/ carrot and apple slaw.

## BRUNCHY STUFF

<b>BEC CALZONE</b>	17
bacon, egg, cheese, everything spice, spicy tomato sauce	
<b>SEC CALZONE</b>	14
spinach, egg, cheese, everything spice, spicy tomato sauce	
<b>WOOD-FIRED FRENCH TOAST</b>	15
ricotta, blueberries, lemon zest, maple syrup	
<b>SIDE OF BACON</b>	10

## SALADS

+ WOOD-FIRED ORGANIC CHICKEN BREAST \$8  
+ WOOD-FIRED SHRIMP \$12  
+ ANNA ROSE'S MEATBALLS \$8

<b>CAESAR</b>	14	<b>ARUGULA</b>	13
romaine, croutons, shaved parmesan, caesar dressing		parmesan, lemon, evoo	
<b>KALE</b>	14	<b>GEM</b>	14
beets, apple, pistachio, pecorino dressing		endive, arugula, pears, pumpkin seeds, sherry wine vinaigrette	
<b>CHOPPED</b>	14		
romaine, cherry tomato, fennel, red onion, cucumber, carrot, chickpeas, ricotta salata, white balsamic vinaigrette			

served w/ wheat or gluten free focaccia

## PIZZA

### 1ST GENERATION / NAPLES

<b>MARINARA</b>	14 / 23
tomato, oregano, garlic, olive oil	
<b>MARGHERITA CLASSICA</b>	17 / 27
tomato, mozzarella, basil, olive oil, parmesan	
<b>MARGHERITA DOC</b>	20 / 31
tomato, buffalo mozzarella, basil, olive oil, parmesan	
<b>MARGHERITA CON BURRATA</b>	22 / 34
tomato, burrata, basil, olive oil parmesan	

### 2ND GENERATION / ITALY

<b>ORTOLANA</b>	20 / 31
eggplant, zucchini, sundried tomato, mushrooms, tomato, mozzarella, parmesan	
<b>4 FORMAGGI</b>	20 / 31
gorgonzola, fontina, mozzarella, ricotta	
<b>MONZESE</b>	20 / 31
fennel sausage, tomato, mozzarella, parmesan, oregano	
<b>CALABRESE</b>	20 / 31
soppressata, tomato, mozzarella, parmesan, oregano	
<b>PUGLIESE</b>	21 / 33
fennel sausage, broccoli rabe, mozzarella, pecorino, fresno chili	
<b>FUNGHI E PROSCIUTTO</b>	21 / 33
shiitake mushroom, prosciutto, mozzarella, tomato, fontina, pecorino	
<b>LOMBARDI</b>	21 / 33
prosciutto, mozzarella, arugula, shaved parmesan, lemon	
<b>BONASSOLA</b>	22 / 34
artichoke hearts, prosciutto, olives, taleggio, red onion, mozzarella, oregano, olio santo	

### 3RD GENERATION / FORNINO

<b>ZUCCHINI E PESTO</b>	20 / 31
zucchini, sun dried tomatoes, pesto, mozzarella, goat cheese	
<b>FUNGHI MISTI</b>	20 / 31
mixed mushroom, caciocavallo, mozzarella, pecorino, white truffle oil	
<b>SPINACH</b>	20 / 31
spinach, pine nuts, mozzarella, ricotta, pecorino, taleggio, white truffle oil, parmesan	
<b>TRE-FOGLIE</b>	22 / 34
burrata, kale, spinach, basil, caciocavallo, fontina, olio santo, lemon zest	
<b>FICO</b>	22 / 34
black mission figs, prosciutto, mozzarella, gorgonzola & a little bit of arugula	
<b>AL ROKER</b>	22 / 34
soppressata, fontina, caramelized onion, roasted pepper, tomato, mozzarella, rosemary	
<b>PEAR E COPPA</b>	23 / 35
spicy coppa, pear, tellegio, fontina, gorgonzola, goat cheese spicy honey, pine nuts, mint	
<b>COSENZA</b>	22 / 34
n'duja, butternut squash, fontina, burrata, oregano, spicy honey	
<b>VODKA E SALSICCIA</b>	23 / 35
fennel sausage, spicy vodka sauce, mozzarella, oregano, parmesan, fresno chili	
<b>TARTUFO E SOPPRESSATA</b>	25 / 40
wood-fired mushrooms, soppressata, 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

# BUILD YOUR OWN MIMOSA 25 Bottle of Prosecco & Carafe of OJ

## 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  
*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

**PINOT NOIR BLEND \*SERVED CHILLED\*** 16 / 64  
Old World Winery "Bloom" - Sonoma, CA 2022  
*light - ripe red fruit - juicy & wild*

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

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

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

**SANGRIA** 14 / 52  
our house recipe w/ seasonal fruit

**FORNINO SPRITZ** 14  
cappelletti aperitivo blend, prosecco

**MISMOSA** 10  
prosecco & orange juice

## BEER

**CANS** 7

**BAD SEED**  
dry craft hard cider 6.9%

**BROOKLYN SPECIAL EFFECTS**  
non-alcoholic

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

**BOTTLES** 7

**BROOKLYN LAGER**  
american amber 5.2%

**PERONI**  
italian lager 5.1%

**BROOKLYN OCTOBERFEST**  
marzen lager 5.5%

**ON TAP** 8

**BROOKLYN PILSNER**

## BEVERAGES

**BOYLAN SODA** 4  
creme, ginger ale, black cherry

**MAINE ROOT SODA** 4.5  
root beer

**MEXICAN COKE** 5

**DIET COKE** 4

**SAN PELLEGRINO SODA** 4  
limonata, aranciata, aranciata rossa

**SAN PELLEGRINO SPARKLING WATER** 7

### COFFEE / TEA

**AMERICANO** 4  
**LATTE** 5  
**CAPPUCCINO** 5  
**ESPRESSO** 4  
**DOUBLE ESPRESSO** 5  
**SERENDIPI TEA**  
chamomile, peppermint, earl grey, green  
**ICED BLACK TEA** 4  
**ICED STRAWBERRY HIBISCUS TEA** 4

# 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

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

wifi: fornino guest password: Ilovefornino