

ANTIPIZZA

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	

FROM OUR WOOD BURNING OVEN (GF)

SICILIAN EGGPLANT ALLA PARMIGIANA*	15
rustic tomato sauce, ricotta, buffalo mozzarella, parmesan, basil	
SHRIMP*	18
garlic, white wine, lemon, herbs, evoo	
CORN "RIBS"	10
pesto butter, pecorino	
ARTICHOKE	14
calabrian chili & parmesan butter, herb aioli	
BROCCOLINI	12
hazelnuts, sweetie peppers, citrus vinaigrette	
BURRATA & SUMMER VEGETABLES*	18
corn, zucchini, cherry tomatoes, micro basil, evoo	

*served w/ wheat or gluten free focaccia

SALADS

CAESAR	14
romaine, croutons, shaved parmesan, caesar dressing	
ARUGULA	14
radicchio, avocado, goat cheese, balsamic vinaigrette	
KALE	14
beets, apple, pistachio, pecorino dressing	
GEM	14
endive, arugula, peaches, pine nuts, sherry wine vinaigrette	
CHOPPED	14
romaine, cherry tomato, fennel, red onion, cucumber, carrot, chickpeas, ricotta salata, white balsamic vinaigrette	

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

served w/ wheat or gluten free focaccia

CALZONES

CLASSIC CALZONE	18
ricotta, mozzarella, parmesan, pecorino, san marzano tomato sauce + prosciutto or sopressata \$7	
SALSICCIA E RIPINI	20
pork fennel sausage, broccoli rabe, caramelized onions, ricotta, mozzarella, pecorino, parmesan, san marzano tomato sauce	

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	

2ND GENERATION / ITALY

MELANZANE	20 / 31
eggplant, tomato, burrata, basil, parmesan	
ORTOLANA	20 / 31
eggplant, zucchini, sundried tomato, mushrooms, tomato, mozzarella, parmesan	
4 FORMAGGI	20 / 31
gorgonzola, fontina, mozzarella, ricotta	
MONZESE	20 / 31
fennel sausage, tomato, mozzarella, parmesan, oregano	
CALABRESE	20 / 31
soppressata, 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	

3RD 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
soppressata, fontina, caramelized onion, roasted pepper, tomato, mozzarella, rosemary	
PEACHES E COPPA	22 / 34
summer peaches, spicy coppa, taleggio, fontina, buratta, spicy honey, pistachio, micro basil	
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, 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

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
Podere 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 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

BEER

CANS 7

BAD SEED
dry craft hard cider 6.9%

BROOKLYN SPECIAL EFFECTS
non-alcoholic

BROOKLYN SUMMER ALE
pale ale 5%

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

BOTTLES 7

BROOKLYN LAGER
american amber 5.2%

PERONI
italian lager 5.1%

ON TAP 8

BROOKLYN PILSNER
crisp lager 5%

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

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