

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

*served w/ wheat or gluten free focaccia

SANDWICHES

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

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

BRUNCHY STUFF

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

SALADS

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

CAESAR 14	ARUGULA 14
romaine, croutons, shaved parmesan, caesar dressing	radicchio, avocado, goat cheese, balsamic vinaigrette
KALE 14	GEM 14
beets, apple, pistachio, pecorino dressing	endive, arugula, peaches, pine nutes, sherry wine vinaigrette

CHOPPED 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

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
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gorgonzola, fontina, mozzarella, ricotta	
MONZESE	20 / 31

fennel sausage, tomato, mozzarella, parmesan, oregano	
CALABRESE	20 / 31

soppressata, tomato, mozzarella, parmesan, oregano	
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PUGLIESE	21 / 33
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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	
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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 telleggio, 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

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 SUMMER ALE
pale ale 5%

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%

ON TAP 8

BROOKLYN PILSNER
crisp lager 5%

BROOKLYN PULP ART

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