The III TIMATE PIZZA PARTY AT FORNINO Greenpoint

\$55 Per Person

ANTIPIZZA CHOOSE 5

FORMAGGIO

- Buffalo mozzarella
- Gorgonzola dolce
- Fontina d'aosta
- Ricotta salata
- Parmigiano Reggiano
- Marinated goat cheese

SALUMI

- Prosciutto
- Sopresatta Napolitana
- Spicy Coppa



LA VERDURA

- · Marinated baby artichoke hearts & herb aioli
- Marinated olives, rosemary & citrus
- Delicata Squash, pumpkin, sesame & pomegranate seeds, honey & balsamic vinegar
- · Charred broccoli

All served with housemade rosemary & parmesan focaccia.

SALAD CHOOSE 2

Romaine, croutons, shaved parmesan, classic Caesar dressing

Apples, beets, pistachios, pecorino dressing



CHOPPED

Romaine, cherry tomato, carrot, red onion, chickpeas, cucumber, ricotta salata, white balsamic vinaigrette

Endive, arugula, stonefruit, sunflower seeds, sherry wine vinaigrette

You choose the varieties and we will determine the correct quantity of pizza based on your guest count.

MARINARA

Tomato, oregano, garlic, olive oil, (no cheese)

MARGHERITA CLASSICA Tomato, mozzarella, basil, olive oil, parmesan

4 FORMAGGI

Gorgonzola, fontina, mozzarella, ricotta

MONZESE

Fennel sausage, tomato, mozzarella, parmesan, oregano

CALABRESE

Soppressata, tomato, mozzarella, parmesan, oregano

fresno chili

Fennel sausage, broccoli rabe, mozzarella, pecorino,

FUNGHI E PROSCIUTTO

Shiitake mushroom, prosciutto, mozzarella, tomato, fontina, pecorino

FUNGHI MISTI

Mixed mushroom, caciocavallo, mozzarella, pecorino, white truffle oil

SPINACH

Spinach, pine nuts, mozzarella, ricotta, pecorino, taleggio, white truffle oil, parmesan



TRE-FOGLIE

Burrata, kale, spinach, basil, caciocavallo, fontina, olio santo, lemon zest

AL ROKER

Soppressata, fontina, caramelized onion, roasted pepper, tomato, mozzarella, rosemary

BROCCOLINI E CHEDDAR

Broccolini, semi sun-dried tomatoes, fontina, mozzarella, cheddar, parmesan bread crumbs

Black mission figs, prosciutto, gorgonzola, mozzarella & a little bit of arugula

VODKA SAUCE & SAUSAGE

Fennel sauage, spicy vodka sauce, mozzarella. parmesan, oregano, fresno chili

GLUTEN FREE CRUST & VEGAN CHEESE AVAILABLE

DESSERT Additional \$10 Per Person

FORNINO'S TIRAMISU

Ladyfinger cookies, espresso, mascarpone, whipped cream.

HOUSEMADE BROWNIES (GF)

Served with berries and whipped cream.

HOW IT WORKS

We designed this menu to elevate the classic pizza party without losing any of the fun!

Upon arrival you will be greeted with our antipasti board, followed by salads and finally our signature wood-fired pizzas and dessert if you choose to add this on.

Please let us know if anyone in your party has dietary restrictions and we will ensure that your vegetarian, vegan and/or gluten free guests enjoy a delicious dining experience that satisfies their individual needs.

Beverages are served a la carte or we can create an unlimited beer and wine list specific to your preferences.

All events are 2.5 hours. Please inquire to extend the duration of your event. Seatings are available with flexibility during our regular business hours at management's discretion.

All prices are subject to 8.875% NYC Sales Tax & 20% service charge.

No outside food & beverages are permitted. (Exception occasion cake) A plating fee of \$5 per person will be charged for outside cakes. Overtime rates will apply for any event that will go beyond the contracted time.

All spaces are booked on a first-come, first-served basis and are only secured once a contract has been signed. A deposit must be provided to confirm a booking and the balance is due as agreed on the contract.

If a client would like to pay by credit card, a 3% credit card processing fee will apply.

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

BK BRIDGE PARK Pier 6, BK Bridge Park Brooklyn, NY 11201

TIMEOUT MARKET

55 Water St, Brooklyn. 124 E 14th St, NYC.