

# FORNINO BRUNCH EVERYDAY

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>SICILIAN EGGPLANT ALLA PARMIGIANA*</b> 15	<b>SHRIMP*</b> 18
rustic tomato sauce, ricotta, buffalo mozzarella, parmesan, basil	spicy calabrian sausage, garlic, lemon, herbs, evoo
<b>CORN "RIBS" 10</b>	<b>ARTICHOKE 14</b>
pesto butter, pecorino	calabrian chili & parmesan butter, herb aioli
<b>BROCCOLINI 12</b>	<b>DELICATA SQUASH &amp; BURRATA*</b> 18
hazelnuts, sweetie peppers, citrus vinaigrette	pumpkin seeds, pomegranate, spicy honey

\*served w/ wheat or gluten free focaccia

## SANDWICHES 16

<b>CHICAGO ITALIAN BEEF</b>
thin sliced roast beef, giardiniera, roast peppers, classic chicago beef dipping sauce
<b>WOOD-FIRED CHICKEN PANINI</b>
pesto, mozzarella, fresno chili, arugula, aged balsamic glaze
<b>MEATBALL BURGER</b>
fontina, balsamic pickles, caramelized onions, arugula, calabrian chili aioli, sun-dried tomato ketchup

## BRUNCHY ITEMS

<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 CHICKEN SAUSAGE RING \$8  
+ WOOD-FIRED SHRIMP \$12

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

[ served w/ wheat or gluten free focaccia ]

## CALZONES

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

## PIZZA

### 1ST GENERATION / NAPLES

<b>MARINA</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	

### 2ND GENERATION / ITALY

<b>MELANZANE</b>	20 / 31
eggplant, tomato, burrata, basil, parmesan	
<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
sopressata, 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
sopressata piccante, fontina, caramelized onion, roast pepper, tomato, mozzarella, rosemary	
<b>PERA E COPPA</b>	22 / 34
pear, goat cheese, gorgonzola, fontina, coppa, caramelized onion, pine nuts, spicy honey, mint	
<b>COSENZA</b>	22 / 34
n'duja, butternut squash, fontina, burrata, oregano, spicy honey	
<b>FUNGHI E SALSICCIA</b>	22 / 34
fennel sausage, mixed mushrooms, red onion, mozzarella, taleggio, fresno chili	
<b>MAIS E SOPRESSATA</b>	22 / 34
corn, sopressata picante, mozzarella, gorgonzola, spicy honey, basil	

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*

### 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*

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

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

## 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% (16oz)

**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, 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

**ACQUA PANNA STILLWATER** 7

### COFFEE / TEA

**AMERICANO** 4

**LATTE** 5

**CAPPUCCINO** 5

**SERENDIPITEA**

chamomile,  
peppermint,  
earl grey,  
green

**ICED BLACK TEA** 4

**ICED STRAWBERRY HIBISCUS TEA** 4

## 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 whipped cream

**ORGANIC BLUE MARBLE ICE CREAM BY THE SCOOP** 5

vanilla  
chocolate  
salt-kissed caramel

# 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