

ANTIPIZZA

ANNA ROSE’S MEATBALLS pork & beef, rustic tomato sauce, parmesan	13
CRISPY RHODE ISLAND CALAMARI spicy tomato sauce, herb aioli	18
ARANCINI (gf) risotto, prosciutto, mozzarella, calabrian chili aioli	13
FRIED SMASHED POTATOES (gf) black truffle aioli, parmesan	9
BURRATA & DELICATA SQUASH (gf) pomegranate, sesame & pumpkin seeds, spicy honey, basil	18

FROM OUR WOOD BURNING OVEN

BAKED RIGATONI WITH SAUSAGE sausage, rustic tomato sauce, mozzarella, ricotta, fontina, parmesan	16
CORN “RIBS” (gf) pesto butter, pecorino	10
ARTICHOKE (gf) calabrian chili & parmesan butter, herb aioli	14
BROCCOLINI (gf) hazelnuts, sweetie peppers, citrus vinaigrette	12
BRUSSELS SPROUTS (gf) walnuts, sultanas & balsamic glaze	13
NEAPOLITAN EGGPLANT PARMIGIANA (gf) rustic tomato sauce, mozzarella, parmesan, bread crumbs, basil	15

SALADS*served with wheat or gluten free focaccia*

CAESAR romaine, croutons, shaved parmesan, caesar dressing	14
KALE beets, apple, pistachio, pecorino dressing	14
GEM endive, arugula, pear, sunflower seeds, dried cranberries, red wine vinaigrette	14
CHOPPED romaine, cherry tomato, fennel, red onion, cucumber, carrots, chickpeas, ricotta salata, white balsamic vinaigrette	14
+ WOOD-FIRED ORGANIC CHICKEN BREAST \$8 + MEATBALLS - PATRICIA’S STYLE \$8	

SANDWICHES*bread made in our wood-fired oven, served with smashed potatoes*

WOOD-FIRED ORGANIC CHICKEN avocado, pickled fresno chilis, gem lettuce, calabrian chili aioli, balsamic glaze	18
CRISPY EGGPLANT burrata, tomato, arugula, basil & pistachio pesto	18
CHICKEN MILANESE crispy chicken breast, burrata, arugula, tomato, parmesan, calabrian chili	20

CALZONES*served with San Marzano tomato sauce*

CLASSIC CALZONE ricotta, mozzarella, parmesan, pecorino	18/29
+ PROSCIUTTO OR SOPPRESSATA NAPOLITANA \$7	
SALSICCIA E RAPINI pork fennel sausage, broccoli rabe, caramelized onions, ricotta, mozzarella, pecorino, parmesan	20/31
FUNGHI E PROSCIUTTO mixed mushrooms, prosciutto, ricotta, mozzarella, parmesan, pecorino	20/31

PIZZA

1ST GENERATION / NAPLES

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

2ND GENERATION / ITALY

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

3RD GENERATION / FORNINO

SEASONAL SPECIAL chanterelle mushrooms, fennel sausage, mozzarella, caciocavallo, parmesan, red onion, spicy oil, oregano	23 / 35
FUNGHI MISTI mixed mushrooms, caciocavallo, mozzarella, pecorino, white truffle oil	20 / 31
SPINACH spinach, mozzarella, ricotta, pecorino, taleggio, white truffle oil, parmesan, pine nuts	20 / 31
TRE-FOGLIE kale, spinach, basil, caciocavallo, fontina, burrata, lemon zest, olio santo	22 / 34
PERA E COPPA spicy coppa, pear, caramelized onion, fontina, gorgonzola, goat cheese, spicy honey, pine nuts, mint	23 / 35
AL ROKER soppressata Napolitana, tomato, roasted pepper, fontina, mozzarella, caramelized onion, rosemary	23 / 35
COSENZA n'duja, butternut squash, fontina, burrata, oregano, spicy honey	23 / 35
VODKA SAUCE E SALSICCIA fennel sausage, spicy vodka sauce, mozzarella, parmesan oregano, fresno chili	23 / 35
TARTUFO E SOPPRESSATA wood-fired mushrooms, soppressata Napolitana, mozzarella, caciocavallo, black truffles, spicy honey, parmesan	25 / 40

MAKE ANY SMALL PIZZA GLUTEN FREE +4

*Our gluten free pizzas are baked in the same oven as our traditional wheat pizzas

SUBSTITUTE VEGAN MOZZARELLA + 2 / 4

WINE

SPARKLING

PROSECCO Da Mar - Veneto, Italy NV	14 / 56
LAMBRUSCO Ca' Montanari "Opera 02" - Emilia Romagna, Italy NV	15 / 60

WHITE

VERMENTINO Poderi Cellario "Favorita" - Langhe, Italy 2023	13 / 52
SAUVIGNON BLANC Le P'tit Paysan - Arroyo Secco, CA 2023	15 / 60
TREBBIANO Francesco Cirelli - Abruzzo, Italy 2022	14 / 56
DRY RIESLING & CHARDONNAY Stirm Wine Co. "Calcite" Cienega Valley, CA 2022	68
NEBBIOLO BIANCO Nino Negri "Alpi Retiche" Lombardi, Italy 2023	72

ROSÉ & ORANGE

GRENACHE BLEND Paysan - Central Coast, CA 2023	13 / 52
ALBANA DI ROMAGNA Tre Monti "Vigna Rocca" Emilia Romagna, Italy 2023	15 / 60
CHENIN BLANC & PINOT GRIS Rootdown Cellars "Es Okay" - Mendocino, CA 2021	64
RED	
BARBERA BLEND *SERVED CHILLED* Tenuta il Nespolo "Vino da Sete" - Piedmont, Italy 2023	15/70(1L)
MONTEPULCIANO Francesco Cirelli - Abruzzo, Italy 2023	13/52
ETNA ROSSO Frank Cornelissen x Patagonia "Pistemutta"- Etna, Sicily 2021	15/60
PINOT NOIR Upwell - North Coast, CA 2020	54
ZINFANDEL Scar of the Sea "Lopez Vineyard" Central Coast, CA 2022	68
CHIANTI CLASSICO RISERVA Rocca di Castagnoli "Poggio A'Frati" - Tuscany, Italy 2019	72
CARIGNANE & PETIT SIRAH Ridge "Three Valleys" Sonoma County, CA 2022	80

APERITIVOS 14

FORNINO SPRITZ cappelletti aperitivo blend, prosecco	THE BITTER SPAGLIATO cocchi vermouht di torino, cinzano rosso, prosecco
PERA VERDE pear, rosemary, ginger, martini & rossi extra dry, cocchi americano	

BEER

ON TAP 8

PERONI italian lager 5.1%
BROOKLYN PULP ART hazy ipa 6.5%

BOTTLES 7

BROOKLYN LAGER american amber 5.2%
BROOKLYN BROWN brown ale 5.6%
BROOKLYN OKTOBERFEST märzen lager 5.5%

CANS 7

BROOKLYN PILSNER crisp pilsner 5.0%
BROOKLYN FONIO RISING pale ale 5.0%
BAD SEED dry craft hard cider 6.9%
SPECIAL EFFECTS N/A 7
Brooklyn Brewery - Amber Lager or IPA

ZERO PROOF

SPRITZES

FAUX-NINO wildfred's red bitter, crodino, tonic	12
FALSO SPAGLIATO st agrestis amaro falso, tonic	12
AUTUMN PEAR pear, rosemary, ginger, bubbles	12
PHONY NEGRONI st agrestis	12
AMARO FALSO st agrestis	12

DRINKS

SANGRIA our house recipe with seasonal fruit	14
BOYLAN SODA crème, ginger ale, black cherry	4.5
MAINE ROOT SODA root beer	4.5
MEXICAN COKE	5
COKE ZERO	4
STRAWBERRY HIBISCUS ICED TEA	5
SAN PELLEGRINO SODA limonata, aranciata, aranciata rossa	4
TOPO CHICO carbonated mineral water 12 oz	4
SAN PELLEGRINO SPARKLING	1 L 7
ACQUA PANNA FLAT WATER	1 L 7

BRUNCHY DRINKS

BELLINI prosecco, peach nectar	10/25
MIMOSA prosecco, orange juice	10/25

BUILD YOUR OWN BELLINI 25

BOTTLE OF PROSECCO & CARAFE OF PEACH NECTAR OR ORANGE JUICE

FORNINO

GREENPOINT
849 Manhattan Ave
BK, NY 11222
718. 389. 5300

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

TIME OUT MARKET
55 Water Street
BK, NY 11201
Zero Irving
NY, NY 10003

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

wifi: fornino guest password: llovefornino