

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	
BURRATA & DELICATA SQUASH (gf)	18
pomegranate, sesame and pumpkin seeds, spicy honey, basil, evoo	

FROM OUR WOOD BURNING OVEN

NEAPOLITAN EGGPLANT PARMIGIANA (gf)	15
rustic tomato sauce, mozzarella, parmesan, bread crumbs, basil	
CAULIFLOWER & 3 CHESSE	13
parmesan, pecorino, bel paese	
CORN "RIBS" (gf)	10
pesto butter, pecorino	
ARTICHOKE (gf)	14
calabrian chili & parmesan butter, herb aioli	
BROCCOLINI (gf)	12
hazelnuts, sweetie peppers, citrus vinaigrette	
BRUSSELS SPROUTS (gf)	12
walnuts, raisins, maple balsamic glaze	

SALADS

served w/ wheat or gluten free focaccia

CAESAR	14
romaine, croutons, shaved parmesan, caesar dressing	
KALE	14
beets, apple, pistachio, pecorino dressing	
GEM	14
endive, arugula, pears, cranberry, sunflower seeds, sherry wine vinaigrette	
CHOPPED	14
romaine, cherry tomato, fennel, red onion, cucumber, carrot, chickpeas, ricotta salata, white balsamic vinaigrette	
ARUGULA	14
fennel, clementine, parmesan, lemon, evoo	
+ WOOD-FIRED ORGANIC CHICKEN BREAST \$8	
+ MEATBALLS- PATRICIA'S STYLE \$8	

SANDWICHES

bread made in our wood-fired oven. served w/ smashed potatoes

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

CALZONES

CLASSIC CALZONE	18/29
ricotta, mozzarella, parmesan, pecorino, san marzano tomato sauce	
+ PROSCIUTTO OR SOPPRESSATA NAPOLITANA \$7	
SALSICCIA E RIPINI	20/31
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	
MARGHERITA CON BURRATA	22 / 34
tomato, burrata, basil, olive oil, parmesan	

2ND GENERATION / ITALY

4 FORMAGGI	20 / 31
gorgonzola, fontina, mozzarella, ricotta	
MONZESE	20 / 31
fennel sausage, tomato, mozzarella, parmesan, oregano	
CALABRESE	20 / 31
soppressata napolitana, 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, taleggio, red onion, mozzarella, taggiasca olives, oregano, olio santo	

3RD GENERATION / FORNINO

BROCCOLI E SUN-DRIED TOMATO	20 / 31
broccoli, provolone, asiago, goat cheese, sun-dried tomato, taggiasca olives	
FUNGHI MISTI	20 / 31
mixed mushroom, caciocavallo, mozzarella, pecorino, white truffle oil	
SPINACH	20 / 31
spinach, mozzarella, ricotta, pecorino, taleggio, white truffle oil, parmesan, pine nuts	
TRE-FOGLIE	22 / 34
kale, spinach, basil, caciocavallo, fontina, buratta, lemon zest, olio santo	
ZUCCA, PESTO E PROSCIUTTO	23 / 35
delicata squash, buffalo & cow milk mozzarellas, fontina, prosciutto, pistachio pesto	
FICO	23 / 35
black misson figs, prosciutto, gorgonzola & a little bit of arugula	
AL ROKER	23 / 35
soppressata napolitana, tomato, roasted pepper, fontina, mozzarella, caramelized onion, rosemary	
PEAR E COPPA	23 / 35
spicy coppa, pear, caramelized onion, fontina, gorgonzola, goat cheese, spicy honey, pine nuts, mint	
COSENZA	23 / 35
n'duja, butternut squash, fontina, burrata, oregano, spicy honey	
VODKA SAUCE E SALSICCIA	23 / 35
fennel sausage, spicy vodka sauce, mozzarella, parmesan, oregano, fresno chili	
TARTUFO E SOPPRESSATA	25 / 40
wood-fired mushrooms, soppressata napolitana, mozzarella, caciocavallo, black truffles, spicy honey, parmesan	

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

ROSÉ & ORANGE

BARBERA BLEND 15 / 60

Pasini San Giovanni "Chiaretto" - Valtenesi, Italy 2021
light - strawberry & grapefruit - tart

CHENIN BLANC & PINOT GRIS 15 / 56

Rootdown Cellars "Es Okay" - Mendocino, CA 2021
medium - peach & almond - crushable

ALBANA DI ROMAGNA 74

Tre Monti "Vigna Rocca" Emilia Romagna, Italy 2023
medium - honey & peach - brigh

WHITE

VERMENTINO 13 / 56

Poderi Cellario "Favorita" - Langhe, Italy 2020
light - pear & citrus - soft

PASSERINA 13 / 52

La Valle del Sole - Marche, Italy 2021
medium - apricot & nectarine - aromatic

CHARDONNAY 16 / 64

Le P'tit Paysan "Jack's Hill" - Monterey, CA 2021
full - lemon curd - oak

DRY RIESLING & CHARDONNAY 72

Stirm Wine Co. "Calcite" Cienega Valley, CA 2022
medium - tropical Fruit - zippy

NEBBIOLO BIANCO 78

Nino Negri "Alpi Retiche" Lombardi, Italy 2023
full - green apple - pear & minerals

SPARKLING

PROSECCO 13 / 52

Da Mar - Veneto, Italy NV
light - pear & melon - crisp

LAMBRUSCO 15 / 60

Ca' Montanari "Opera 02" - Emilia Romagna, Italy NV
medium - black currant & plum - dry

RED

PINOT NOIR 15/60

Upwell - North Coast, CA 2020
light - cranberry & spice - classic

MONTEPULCIANO 14/56

Francesco Cirelli - Abruzzo, Italy 2022
medium - plum & blackberry - rustic

ETNA ROSSO 15/60

Ayunta- Etna- Sicily 2021
medium - pomegranate - minerals & smoke

BARBERA 16/64

La Miraja - Piedmont, Italy 2022
full- red cherry & tobacco - lush

CHIANTI CLASSICO RISERVA 76

Rocca di Castagnoli "Poggio A'Frati" - Tuscany, Italy 2019
full- red fruit & oak - elegant

ZINFANDEL 88

Scar of the Sea "Lopez Vineyard" Central Coast, CA 2022
medium - bright red fruit - juicy

CARIGNANE & PETIT SIRAH 94

Rocca di Ridge "Three Valleys" Sonoma County, CA 2022
full - raspberry & baking spice - rich

SANGRIA 14

our house recipe w/ seasonal fruit

FORNINO SPRITZ 14

cappelletti aperitivo blend, prosecco

ON TAP 8

BEER

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%

CANS 7

BROOKLYN PILSNER crisp pilsner 5.0%

BAD SEED hdry craft hard cider 6.9%

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

BEVERAGES

BOYLAN SODA 4.5

creme, ginger ale, black cherry

MAINE ROOT SODA 4.5

root beer

MEXICAN COKE 5

COKE ZERO 4

ICED STRAWBERRY HIBISCUS TEA 5

SAN PELLEGRINO SODA 4

limonata, aranciata, aranciata rossa

SAN PELLEGRINO SPARKLING 7

ZERO PROOF

PHONY NEGRONI 12

st agrestis, brooklyn - Classic or Espresso

CHERRY MOCK-JITO 12

basil, mint, lime, black cherry

BLOOD ORANGE SPRITZ 12

pathfinder amaro, blood orange, soda

SPECIAL EFFECTS N/A 7

Brooklyn Brewery - Amber Lager or IPA

BRUNCHY DRINKS

BELLINI prosecco, peach nectar 10

MIMOSA prosecco, orange juice 10

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
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