

The ULTIMATE PIZZA PARTY

AT FORNINO Greenpoint

\$55 Per Person

ANTIPIZZA CHOOSE 5



FORMAGGIO

- Buffalo mozzarella
- Gorgonzola dolce
- Fontina d' aosta
- Ricotta salata
- Parmesan
- 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 seasonal fruit, artisanal crackers, rosemary & parmesan focciaca.

SALAD CHOOSE 2

CAESAR

Romaine, croutons, shaved parmesan, classic Caesar dressing

KALE

Apples, beets, pistachios, pecorino dressing



CHOPPED

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

GEM

Endive, arugula, pear, walnuts, cranberries, apple cider vinaigrette

PIZZA CHOOSE 4

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

ORTOLANA

Eggplant, zucchini, sundried tomato, mushrooms, tomato, mozzarella, parmesan

MONZESE

Fennel sausage, tomato, mozzarella, parmesan, oregano

CALABRESE

Soppressata, tomato, mozzarella, parmesan, oregano

PUGLIESE

Fennel sausage, broccoli rabe, mozzarella, pecorino, fresno chili

FUNGHI E PROSCIUTTO

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

BONASSOLA

Artichoke hearts, prosciutto, olives, taleggio, red onion, mozzarella, oregano, olio santo

ZUCCHINI E PESTO

Zucchini, sun dried tomatoes, pesto, mozzarella, goat cheese



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

FICO

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

AL ROKER

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

PERA E COPPA

Pear, goat cheese, gorgonzola, fontina, coppa, caramelized onion, pine nuts, spicy honey, mint

COSENZA

N'duja, butternut squash, fontina, burrata, oregano, spicy honey

FUNGHI E SALSICCIA

Fennel sausage, mixed mushrooms, red onion, mozzarella, taleggio, fresno chili

GLUTEN FREE CRUST & VEGAN CHEESE AVAILABLE

DESSERT Additional \$10 Per Person

FORNINO'S TIRAMISU

Ladyfinger cookies, espresso, mascarpone, whipped cream.

BROWNIES, BERRIES & CREAM (GF)

HOW IT WORKS

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

Upon your arrival you will be greeted with our signature antipasti board. As you and your guests gather around the table, get ready for a feast that ensures everyone experiences the full spectrum of our family style menu.

Your choices of *two of our crisp, fresh salads and four varieties of our amazing pizzas* will be served in a rotating manner. This means that each guest will have the opportunity to relish every pizza option throughout the course of the meal. If you wish to conclude your culinary journey with an indulgent dessert you may choose between *House-Made Tiramisu or Platters of Brownies, Cookies, and Berries*.

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.

Seatings available anytime Tuesday-Thursday and before 5:30 or after 8:30 Friday-Sunday.

Available for up to 25 guests.

FINE PRINT

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. Payment by check is preferred.

If a client would like to pay by credit card, a 4% credit card processing fee will apply.

FORNINO

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

BK BRIDGE PARK
Pier 6, BK Bridge Park
Brooklyn, NY 11201
718. 422. 1107

TIMEOUT MARKET
55 Water St,
Brooklyn, NY 11201
ROOFTOP!