

BRUNCH MENU

\$45 PP | 2.5 HOURS | START TIME 11-3PM

Upon Your Arrival...

FORNINO SIGNATURE BRUNCH SPREAD

ASSORTED CHEESE BOARD
FRESH FRUIT SKEWERS
HUMMUS & VEGETABLE CRUDO
MINI YOGURT PARFAITS
ASSORTED MUFFINS AND SCONES



SALADS 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, sherry wine vinaigrette

DESSERTS Additional Per Person

ICE CREAM SANDWICHES
AND/OR POPSICLES **8**
BROWNIES + COOKIES + BERRIES **10**
MINI ITALIAN PASTRIES **10**
OCCASION CAKE **10**



HOW IT WORKS

A beautiful signature brunch board will be presented just after arrival followed by pizza, focaccia sandwiches and salads and will be replenished as needed. Gluten free / vegan guests can speak with a server for individualized orders. Your event is 2.5 hours, if you desire additional time for your event, overtime plans should be arranged in advance. Packages include a semi-private space, staff and tableware. You will have access to the space 15 minutes before your scheduled event, if you require more set-up time please arrange with your event coordinator.

PIZZA Choose 3

Served in 6 slices "cocktail" style.

MARGHERITA CLASSICA v

Mozzarella, tomato, basil, olive oil, parmesan



CALABRESE

Soppressata, mozzarella, tomato, parmesan, oregano

FUNGHI MISTI v

Mixed mushrooms, pecorino, mozzarella, cacciocavallo, white truffle oil

LOMBARDI

Prosciutto, arugula, mozzarella, parmesan, lemon zest

SOPPRESSATA & TRUFFLES

Soppressata, mixed mushrooms, black truffles, mozzarella, caciocavallo, parmesan, spicy honey

FIG & PROSCUITTO

Black mission figs, prosciutto, mozzarella, gorgonzola, arugula

EGGPLANT & BURRATA v

Eggplant, tomato, burrata, basil, parmesan

3 GREENS & BURRATA v

Spinach, kale, basil, burrata, fontina, caciocavallo, parmesan, lemon zest, spicy olive oil

ROAST CORN & COPPA

Fire-roasted corn, spicy coppa, gorgonzola, mozzarella, fontina, fresno chili, basil, spicy honey

GLUTEN FREE CRUST & VEGAN CHEESE AVAILABLE +\$5

BEVERAGE PACKAGES 2.5 HRS

DIY MIMOSA & BLOODY MARY BAR \$30 pp

Bottles of Prosecco, OJ, Peach Nectar, Guava juice

BEER + WINE + PROSECCO \$40 pp

Rotating selection of Draft Beer, White, Rosé, Red Wine & Prosecco, Iced Tea, Lemonade

SOFT DRINKS \$7 pp

Lemonade, Iced Tea, Soda

UPGRADE TO BOOZE \$55 pp

Beer, Wine, Prosecco + Well Drinks, Sangria, Iced Tea, Lemonade &

Choice of 2 Specialty Cocktails

• DIAVOLA

Jalapeño infused Hornitos Tequila, pineapple, lime, agave

• RESPECT YOUR ELDERS

Dorothy Parker Rose Petal Gin, St. Germain, simple, lemon, mint

• SMOKY VILLA

Vida Mezcal, guava, lime, agave

• HIBISCO MARGARITA

Hibiscus Tequila, lime, agave, salt rim

• MONA LISA

Rosemary infused Tito's Vodka, grapefruit, honey, lemon,

• IL MOLO

Clarified pina colata with Platation & Ron Zacapa Rum, lime, coconut

