

# FORNINO

EST. 2004

WILLIAMSBURG  
GREENPOINT  
BROOKLYN BRIDGE PARK

## ANTIPASTI

### CHEESE BOARD 15

BUFFALO MOZZARELLA, FONTINA D' AOSTA, TELEGGIO DOP, GORGONZOLA DOLCE  
*served with seasonal fruit, crostini, focaccia*

### MEAT & CHEESE BOARD 25

BUFFALO MOZZARELLA, GORGONZOLA DOLCE, PARMESAN REGGIANO, PROSCIUTTO, SOPRESSATA, COPPA  
*served with seasonal fruit, crostini, focaccia*

### SALADS

ARUGULA 10  
*radicchio, pear, gorgonzola dolce, balsamic vinaigrette*

CAESAR 10  
*romaine, croutons, shaved parmesan, caesar dressing*

CHOPPED 10  
*romaine, cherry tomato, fennel, red onion, cucumber, carrot, chickpeas, ricotta salata, white balsamic vinaigrette*

KALE 10  
*beets, apple, pistachio, pecorino dressing*

FARRO 10  
*cucumber, cherry tomato, basil, olives, red onion, fennel, goat cheese, balsamic*

**[ ADD ORGANIC CHICKEN SAUSAGE +5  
OR GRILLED CHICKEN BREAST+6 ]**

### ARTICHOKE HEARTS & HERB AIOLI

ROASTED BEETS, RICOTTA SALATA & HAZELNUTS

CHICKPEAS & SHAVED PARMESAN

EGGPLANT CAPONATA CROSTINI

PORTOBELLO MUSHROOMS & GOAT CHEESE

FIRE-ROASTED PEPPERS & CAPERS

MARINATED OLIVES, CITRUS & HERBS

**ONE FOR \$5, THREE FOR \$12, FIVE FOR \$19**

FRIED SMASHED POTATOES, TRUFFLE AIOLI 6

BROCCOLI RABE 7  
*white anchovy, chili flake, toasted crumbs*

TEMPURA FRIED STRING BEANS 8  
*pecorino, garlic aioli*

EGGPLANT ROLLATINI 10  
*ricotta, mozzarella, san marzano tomato sauce, pesto*

ANNA ROSA'S MEATBALLS 10  
*pork & beef meatballs, san marzano tomato sauce, shaved parmesan*

ARANCINI 12  
*overnight braised lamb, mozzarella & saffron risotto, braising liquid*

CRISPY TRUFFLE AND MUSHROOM RISOTTO 12  
*balsamic caramel*

FRITTO MISTO 18  
*calamari, shrimp, peppers, artichoke hearts, broccoli, calabrian chili aioli & arrabiata*

## BAKERY SANDWICHES 10

PROSCIUTTO & MOZZARELLA  
*prosciutto, mozzarella, arugula, aged balsamic glaze*

GRILLED CHICKEN  
*pesto, balsamic glaze, arugula, radicchio*

ROAST BEEF  
*roast beef, caramelized onion, arugula, radicchio, pickles, calabrian chili aioli*

MOZZARELLA & TOMATO  
*mozzarella, tomato, arugula, basil & pistachio pesto*

## LUNCH SPECIAL 12

EXCLUDES HOLIDAYS / NO SUBSTITUTIONS

### CHOICE OF SALAD

CAESAR  
*romaine, croutons, shaved parmesan, parmesan dressing*

BABY ARUGULA  
*shaved parmesan, balsamic vinaigrette*

### & CHOICE OF PIZZA OR SANDWICH

MARGHERITA CLASSICA PIZZA  
*tomato, mozzarella, basil, olive oil, parmesan*

MONZESE PIZZA  
*tomato, mozzarella, fennel sausage, parmesan*

FRIED CHICKEN SANDWICH  
*spicy sun dried tomato pesto, fennel & mint slaw, arugula*

MEATBALL SANDWICH  
*pork and beef meatballs, san marzano tomato sauce, mozzarella, ricotta*

CRISPY EGGPLANT SANDWICH  
*arugula, tomato, ricotta, basil & pistachio pesto, aged balsamic*

SANDWICHES DEL GIORNO  
*daily selection of sandwiches on a variety of house-baked breads*

### HOT SANDWICHES

OVERNIGHT BRAISED LAMB 12  
*roasted peppers, goat cheese, pesto, arugula*

OVERNIGHT BRAISED PORK 12  
*spicy broccoli rabe, mozzarella, pecorino*

FRIED CHICKEN 12  
*spicy sundried tomato pesto, fennel & mint slaw, arugula*

CHICKEN PARMESAN 12  
*san marzano tomato sauce, mozzarella, parmesan*

MEATBALL 12  
*pork and beef meatballs, san marzano tomato sauce, mozzarella, ricotta*

CRISPY EGGPLANT 12  
*arugula, tomato, ricotta, basil & pistachio pesto, aged balsamic*

**\*\* All breads are baked in-house**

## PIZZA

### THE FIRST GENERATION / NAPLES

MARINARA 10 / 18  
*tomato, oregano, garlic, olive oil*

MARGHERITA CLASSICA 12 / 20  
*tomato, mozzarella, basil, olive oil, parmesan*

MARGHERITA EXTRA 12 / 20  
*mozzarella, cherry tomato, basil, olive oil, parmesan*

MARGHERITA DOC 15 / 25  
*tomato, buffalo mozzarella, basil, olive oil, parmesan*

### THE SECOND GENERATION / ITALY

GENOVESE 13 / 22  
*mozzarella, ricotta, pesto, cherry tomato, parmesan*

NAPOLETANA 13 / 22  
*tomato, mozzarella, anchovy, oregano*

ORTOLANA 14 / 23  
*tomato, mozzarella, eggplant, zucchini, roast pepper, broccoli rabe, parmesan*

4 FORMAGGI 14 / 23  
*mozzarella, gorgonzola, fontina, ricotta*

SICILIANA 14 / 23  
*tomato, cherry tomato, anchovy, red onion, eggplant, olive, oregano*

MONZESE 14 / 23  
*tomato, mozzarella, fennel sausage, parmesan*

PUGLIESE 15 / 25  
*mozzarella, fennel sausage, broccoli rabe, parmesan*

RUSTICA 15 / 25  
*tomato, mozzarella, guanciale, shiitake mushroom, shaved parmesan*

TREVISANA 15 / 25  
*tomato, mozzarella, pancetta, radicchio, goat cheese, cherry tomato*

CALABRESE 15 / 25  
*tomato, mozzarella, sopressata piccante, parmesan*

4 STAGIONI 16 / 26  
*tomato, mozzarella, prosciutto, olive, shiitake mushroom, eggplant*

LOMBARDI 16 / 26  
*mozzarella, arugula, prosciutto, shaved parmesan*

### THE THIRD GENERATION / FORNINO

MELANZANE 13 / 22  
*tomato, mozzarella, ricotta, eggplant, basil, parmesan*

BIANCA 13 / 22  
*mozzarella, ricotta, arugula, red onion, olive oil, parmesan*

GORGONZOLA 14 / 23  
*mozzarella, gorgonzola, caramelized onion, rosemary*

FUNGHI MISTI 15 / 25  
*mozzarella, caciocavallo, mixed mushroom, white truffle oil*

SPINACH 15 / 25  
*mozzarella, ricotta, pecorino, spinach, pine nuts, white truffle oil, parmesan*

SALSICCIA DI POLLO 15 / 25  
*tomato, mozzarella, chicken sausage, broccoli rabe, parmesan*

CARCIOFO E SALSICCIA 16 / 26  
*tomato, mozzarella, ricotta, fennel sausage, artichokes, parmesan*

SPINACIO E SOPRESSATA 16 / 26  
*mozzarella, pecorino, spinach, sopressata piccante, cherry tomato*

AL ROKER 16 / 26  
*tomato, mozzarella, fontina, caramelized onion, roast pepper, sopressata piccante, rosemary*

FUNGHI E PROSCIUTTO 16 / 26  
*tomato, mozzarella, fontina, pecorino, shiitake mushroom, prosciutto*

ASPARAGI E PROSCIUTTO 16 / 26  
*mozzarella, tomato, fontina, asparagus, caramelized onion, prosciutto, parmesan*

TARTUFFO 35 / 50  
*mozzarella, fontina, ricotta, black winter truffle, truffle oil*

**[ MAKE ANY SMALL PIZZA GLUTEN FREE +4 ]**

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

# WINE & SPIRITS

## SPARKLING

<b>CAVA</b> <i>Moli dels Capellans l'Atzar Brut Nature 2014, Conca de Barbera, Spain*</i>	12 / 40
<b>PROSECCO</b> <i>Lamberti NV, Veneto, Italy, 187ml</i>	12
<b>PROSECCO ROSE</b> <i>Lamberti, Veneto, Italy, 187ml</i>	12
<b>LAMBRUSCO BTL</b> <i>Cavicchioli "Vigna del Cristo" DOC 2014, Emilia Romagna, Italy</i>	45
<b>CHAMPAGNE BTL</b> <i>Pol Roger "White Foil" Brut NV, Epernay, France</i>	80
<b>CHAMPAGNE MAGNUM</b> <i>Pol Roger "White Foil" Brut NV Magnum, Epernay, France</i>	150
<b>CHAMPAGNE BTL</b> <i>Pol Roger Cuvee Sir Winston Churchill 2004, Epernay, France</i>	300

## ROSE

<b>COTES DE PROVENCE</b> <i>Hecht &amp; Bannier 2016</i>	11 / 45
<b>PINOT NOIR-CHARDONNAY</b> <i>Love Drunk Rose, Mouton Noir, Willamette Valley, 2016</i>	12 / 48

## AMARO

APEROL  
AVERNA  
BRAULIO  
CAMPARI  
CAPPALETTI  
CIO CIARO  
CYNAR  
FERNET BRANCA  
MONTENEGRO  
NARDINI  
NONINO  
ZUCCA

## SPECIALTY COCKTAILS 13

**GREENPOINT**  
RYE, SWEET VERMOUTH,  
YELLOW CHARTREUSE

**FORNINO NEGRONI**  
LONDON DRY GIN,  
CAPPALETTI, SFUMATO

**404**  
VODKA, LEMON,  
ELDERFLOWER, APEROL

**KING ROSE**  
NAVY STRENGTH GIN,  
LIME, STRAWBERRY, BASIL

**ITALIAN COWBOY**  
MEZCAL, CYNAR, BIANCO  
VERMOUTH

**OAXACAN MULE**  
MEZCAL, LIME, GINGER,  
POMEGRANATE

**FISTFUL OF DOLLARS**  
MONTENEGRO, RYE  
WHISKEY, LIME, ORANGE,  
VELVET FALERNIUM

**DOLOMITE SPRITZ**  
CAPPALETTI, COCCHI  
AMERICANO, PROSECCO

## RED WINE

<b>NERO D'AVOLA</b> <i>Tenuta Rapitala 2015, Sicily, Italy</i>	10 / 35
<b>TEMPRANILLO</b> <i>El Coto de Rioja Crianza 2013, Rioja, Spain</i>	10 / 35
<b>MALBEC</b> <i>Orzada 2013, Central Valley, Chile*</i>	12 / 48
<b>PINOT NOIR</b> <i>King's Ridge 2014, Willamette Valley, Oregon</i>	11 / 50
<b>MONTEPULCIANO D'ABRUZZO</b> <i>Barone Cornacchia 'Vigna Le Coste' 2012, Italy*</i>	14 / 60
<b>COTES DU RHONE</b> <i>Chateau Mont-Redon 2014, Rhone Valley, France</i>	48
<b>CHIANTI</b> <i>Melini 2014, Tuscany, Italy</i>	32
<b>PINOT NOIR</b> <i>Domaine Faiveley Mercurey 'Clos de Myglands' 1er Cru 2014, Burgundy, France</i>	80
<b>CABERNET SAUVIGNON</b> <i>Heitz Cellar 2012, Napa Valley, California*</i>	95
<b>AMARONE</b> <i>Le Ragose 2007, Valpolicella, Italy</i>	120
<b>PINOT NOIR</b> <i>Domaine Armand Rousseau Gevrey-Chambertin 2013, Burgundy, France</i>	220
<b>CABERNET SAUVIGNON/MERLOT</b> <i>Chateau Mouton Rothschild 'Le Petit Mouton' 2011, Bordeaux, France</i>	300

## WHITE WINE

<b>PINOT GRIGIO</b> <i>Ca'Donini 2015, Veneto, Italy</i>	10 / 30
<b>CHARDONNAY-VIOGNIER</b> <i>Laurent Miquel 2015, Languedoc, France</i>	11 / 42
<b>RIESLING</b> <i>Chateau Bela by Egon Muller 2015, Slovakia*</i>	12 / 48
<b>GRUNER VELTLINER</b> <i>Josef Fischer 'Zanzl' 2015, Wachau, Austria*</i>	12 / 48
<b>VERMENTINO</b> <i>Domaine d'Alzipratu Fiume Seccu 2015, Corsica, France*</i>	12 / 48
<b>SANCERRE</b> <i>Pascal Jolivet 2015, Sancerre, France*</i>	60
<b>GAVI</b> <i>La Scolca "Gavi dei Gavi" Black Label 2015, Piedmont, Italy</i>	75
<b>SAUVIGNON BLANC</b> <i>Merry Edwards 2015, Sonoma, California*</i>	80
<b>CHARDONNAY</b> <i>Ridge Vineyards Monte Bello 2013, Santa Cruz, California*</i>	120
<b>CHARDONNAY</b> <i>Olivier Leflaive Puligny-Montrachet 'Les Folatieres' 2014, Burgundy, France</i>	200

## SANGRIA 9 / 30

Red or white — our house recipe with seasonal fruit.

# BEER

## ON TAP

<b>BROOKLYN LAGER</b> <i>Vienna Lager 5.2%</i>	7
<b>BROOKLYN BROWN</b> <i>Ale 5.6%</i>	7
<b>BROOKLYN DEFENDER</b> <i>IPA 7.2%</i>	7
<b>BROOKLYN SUMMER</b> <i>Blonde Ale 5%</i>	7
<b>BROOKLYN SORACHI ACE</b> <i>Saison 7.6%</i>	7
<b>BREW FREE! OR DIE</b> <i>IPA 7%</i>	7
<b>21ST AMENDMENT HELL OR HIGH WATERMELON</b> <i>Wheat Ale 4.9%</i>	7

<b>CAPTAIN LAWRENCE</b> <i>Kolsch 5%</i>	7
<b>ITHACA FLOWER POWER</b> <i>IPA 7.5%</i>	7
<b>SOUTHAMPTON PUBLIC HOUSE</b> <i>Double White Witbier 6.8%</i>	7
<b>OLD BLUE LAST</b> <i>American Gose 5%</i>	5
<b>BOTTLES</b>	
<b>PERONI</b> <i>Pale Lager 5.1%</i>	6
<b>BROOKLYN LAGER</b> <i>Vienna Lager 5.2%</i>	6
<b>OLD BLUE LAST</b> <i>American Gose 5%, 16oz can</i>	5

# BEVERAGES

<b>COKE, DIET COKE, GINGER ALE, OR SPRITE</b>	3
<b>STEWART'S ROOT BEER</b>	3
<b>ICED BLACK TEA</b>	3
<b>ICED STRAWBERRY HIBISCUS TEA</b>	3
<b>.5 LITER SAN PELLEGRINO</b> <i>limonata, aranciata, aranciata rossa</i>	4
<b>SAN PELLEGRINO</b>	6
<b>ACQUA PANNA</b>	6

# FORNINO

EST. 2004