

FORNINO

EST. 2004

WILLIAMSBURG
GREENPOINT
BROOKLYN BRIDGE PARK

BRUNCH

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| EGGS <i>Served with fried smashed potatoes</i> | |
| STRACOTTO <i>braised pork, pesto, poached eggs, parmesan, hollandaise, ciabatta</i> | 15 |
| BENEDICT <i>prosciutto, poached eggs, hollandaise, ciabatta</i> | 15 |
| AVOCADO <i>smashed avocado, poached eggs, cherry tomato, basil, pecorino, ciabatta</i> | 14 |
| PURGATORY <i>baked eggs, san marzano tomato sauce, parmesan</i> | 12 |
| SCRAMBLE <i>artichoke hearts, cherry tomatoes, fontina, sopressata, parmesan</i> | 15 |
| MUSHROOMS <i>mixed wild mushrooms, stone ground polenta, poached eggs, truffle brodo, parmesan</i> | 13 |
| ALSO | |
| FRENCH TOAST | 12 |

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| SANDWICHES | |
| FRIED CHICKEN SANDWICH <i>Spicy sundried tomato pesto, fennel & mint slaw, arugula</i> | 12 |
| MEATBALL SANDWICH <i>pork & beef meatballs, san marzano tomato sauce, mozzarella, ricotta</i> | 12 |

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| EGG SANDWICHES 9 | CLASSIC <i>scrambled eggs, bacon, fontina, mozzarella, parmesan, pecorino, served on signature everything brioche</i> |
| | PROSCIUTTO <i>roast tomato, mozzarella, arugula, calabrian chili aioli</i> |
| | FENNEL SAUSAGE <i>basil & pistachio pesto, provolone, arugula</i> |
| | VEGGIE <i>avocado, zucchini, cherry tomato, parmesan, sundried tomato pesto</i> |

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| TRUFFLED GRILLED CHEESE <i>Italian cheeses, truffle spread</i> | 12 |
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add a fried egg to any sandwich option +1

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| SALADS | |
| FRUIT SALAD | 8 |
| ARUGULA <i>radicchio, pear, gorgonzola dolce, balsamic vinaigrette</i> | 10 |
| CAESAR <i>romaine, croutons, shaved parmesan, caesar dressing</i> | 10 |
| CHOPPED <i>romaine, cherry tomato, fennel, red onion, cucumber, carrot, chickpeas, ricotta salata, white balsamic vinaigrette</i> | 10 |
| KALE <i>beets, apple, pistachio, pecorino dressing</i> | 10 |
| FARRO <i>cucumber, cherry tomato, basil, olives, red onion, fennel, goat cheese</i> | 10 |

SALAD EXTRAS *organic chicken sausage +5
grilled chicken breast +6*

BRUNCH PIZZA 16

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| BACON & EGG <i>cherry tomato, caciocavallo, mozzarella, arugula</i> |
| PROSCIUTTO & EGG <i>asparagus, cherry tomato, caramelized onion, fontina, mozzarella</i> |

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| SAUSAGE & EGG <i>spicy tomato sauce, mozzarella, parmesan</i> |
| SPINACH & EGG <i>pecorino, goat cheese, mascarpone, white truffle oil</i> |
| PASTRAMI SALMON <i>mascarpone, red onion, fried capers, lemon</i> |

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| SIDES | |
| SLAB BACON | 6 |
| CHICKEN SAUSAGE | 5 |
| FENNEL SAUSAGE | 5 |
| FRIED SMASHED POTATOES WITH TRUFFLE AIOLI | 6 |

PIZZA

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| THE FIRST GENERATION / NAPLES | |
| MARINARA <i>tomato, oregano, garlic, olive oil</i> | 10 / 18 |
| MARGHERITA CLASSICA <i>tomato, mozzarella, basil, olive oil, parmesan</i> | 12 / 20 |
| MARGHERITA EXTRA <i>mozzarella, cherry tomato, basil, olive oil, parmesan</i> | 12 / 20 |
| MARGHERITA DOC <i>tomato, buffalo mozzarella, basil, olive oil, parmesan</i> | 15 / 25 |
| THE SECOND GENERATION / ITALY | |
| GENOVESE <i>mozzarella, ricotta, pesto, cherry tomato, parmesan</i> | 13 / 22 |
| NAPOLETANA <i>tomato, mozzarella, anchovy, oregano</i> | 13 / 22 |
| ORTOLANA <i>tomato, mozzarella, eggplant, zucchini, roast pepper, broccoli rabe, parmesan</i> | 14 / 23 |
| 4 FORMAGGI <i>mozzarella, gorgonzola, fontina, ricotta</i> | 14 / 23 |
| SICILIANA <i>tomato, cherry tomato, anchovy, red onion, eggplant, olive, oregano</i> | 14 / 23 |
| MONZESE <i>tomato, mozzarella, fennel sausage, parmesan</i> | 14 / 23 |
| PUGLIESE <i>mozzarella, fennel sausage, broccoli rabe, parmesan</i> | 15 / 25 |
| RUSTICA <i>tomato, mozzarella, guanciale, shiitake mushroom, shaved parmesan</i> | 15 / 25 |
| TREVISANA <i>tomato, mozzarella, pancetta, radicchio, goat cheese, cherry tomato</i> | 15 / 25 |
| CALABRESE <i>tomato, mozzarella, sopressata piccante, parmesan</i> | 15 / 25 |
| 4 STAGIONI <i>tomato, mozzarella, prosciutto, olive, shiitake mushroom, eggplant</i> | 16 / 26 |
| LOMBARDI <i>mozzarella, arugula, prosciutto, shaved parmesan</i> | 16 / 26 |

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| THE THIRD GENERATION / FORNINO | |
| MELANZANE <i>tomato, mozzarella, ricotta, eggplant, basil, parmesan</i> | 13 / 22 |
| BIANCA <i>mozzarella, ricotta, arugula, red onion, olive oil, parmesan</i> | 13 / 22 |
| GORGONZOLA <i>mozzarella, gorgonzola, caramelized onion, rosemary</i> | 14 / 23 |
| FUNGHI MISTI <i>mozzarella, caciocavallo, mixed mushroom, white truffle oil</i> | 15 / 25 |
| SPINACH <i>mozzarella, ricotta, pecorino, spinach, pine nuts, white truffle oil, parmesan</i> | 15 / 25 |
| SALSICCIA DI POLLO <i>tomato, mozzarella, chicken sausage, broccoli rabe, parmesan</i> | 15 / 25 |
| CARCIOFO E SALSICCIA <i>tomato, mozzarella, ricotta, fennel sausage, artichokes, parmesan</i> | 16 / 26 |
| SPINACIO E SOPRESSATA <i>mozzarella, pecorino, spinach, sopressata piccante, cherry tomato</i> | 16 / 26 |
| AL ROKER <i>tomato, mozzarella, fontina, caramelized onion, roast pepper, sopressata piccante, rosemary</i> | 16 / 26 |
| FUNGHI E PROSCIUTTO <i>tomato, mozzarella, fontina, pecorino, shiitake mushroom, prosciutto</i> | 16 / 26 |
| ASPARAGI E PROSCIUTTO <i>mozzarella, tomato, fontina, asparagus, caramelized onion, prosciutto, parmesan</i> | 16 / 26 |
| PETESCIA <i>mozzarella, brussels sprouts, fennel sausage, fontina, spicy honey</i> | 16 / 26 |
| TARTUFFO <i>mozzarella, fontina, ricotta, black winter truffle, truffle oil</i> | 35 / 50 |

MAKE ANY SMALL PIZZA GLUTEN FREE +4
Our gluten free pizzas are baked in the same oven as our traditional pizzas.

WINE & SPIRITS

BRUNCH COCKTAILS

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| BUILD YOUR OWN MIMOSA | 25 |
| <i>bottle of prosecco + carafe of orange juice</i> | |
| MIMOSA | 7 |
| BELLINI | 7 |
| SHANDY | 5 |
| <i>half tap, half sprite</i> | |
| BLOODY MARY | 10 |

SPARKLING

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| CAVA | 12 / 40 |
| <i>Moli dels Capellans l'Atzar Brut Nature 2014, Conca de Barbera, Spain*</i> | |
| PROSECCO | 12 |
| <i>Lamberti NV, Veneto, Italy, 187ml</i> | |
| PROSECCO ROSE | 12 |
| <i>Lamberti, Veneto, Italy, 187ml</i> | |
| LAMBRUSCO BTL | 45 |
| <i>Cavicchioli "Vigna del Cristo" DOC 2014, Emilia Romagna, Italy</i> | |
| CHAMPAGNE BTL | 80 |
| <i>Pol Roger "White Foil" Brut NV, Epernay, France</i> | |
| CHAMPAGNE MAGNUM | 150 |
| <i>Pol Roger "White Foil" Brut NV Magnum, Epernay, France</i> | |
| CHAMPAGNE BTL | 300 |
| <i>Pol Roger Cuvee Sir Winston Churchill 2004, Epernay, France</i> | |
| ROSE | |
| COTES DE PROVENCE | 11 / 45 |
| <i>Hecht & Bannier 2016</i> | |
| PINOT NOIR-CHARDONNAY | 12 / 48 |
| <i>Love Drunk Rose, Mouton Noir, Willamette Valley, 2016</i> | |

RED WINE

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

SANGRIA 9 / 30

Red or white — our house recipe with seasonal fruit.

WHITE WINE

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

COFFEE & TEA

WE SERVE BROOKLYN ROASTING COMPANY!

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|-------------------|------|--|-----|
| ESPRESSO | 2.75 | LATTE | 4 |
| MACCHIATO | 3.25 | BOTTOMLESS DRIP | 3.5 |
| AMERICANO | 3 | ICED COFFEE | 3 |
| CORTADO | 3.5 | SERENDIPTEA | 3 |
| CAPPUCCINO | 3.75 | <i>chamomile, green, earl gray, peppermint</i> | |

BEER

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| ON TAP | |
| BROOKLYN LAGER | 7 |
| <i>Vienna Lager 5.2%</i> | |
| BROOKLYN BROWN | 7 |
| <i>Ale 5.6%</i> | |
| BROOKLYN EAST IPA | 7 |
| <i>IPA 7.2%</i> | |
| BROOKLYN AMERICAN | 7 |
| <i>Ale 5%</i> | |
| BROOKLYN SORACHI ACE | 7 |
| <i>Saison 7.6%</i> | |
| BREW FREE! OR DIE | 7 |
| <i>IPA 7%</i> | |
| 21ST AMENDMENT HELL OR HIGH WATERMELON | 7 |
| <i>Wheat Ale 4.9%</i> | |

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|-----------------------------------|---|
| CAPTAIN LAWRENCE | 7 |
| <i>Kolsch 5%</i> | |
| ITHACA FLOWER POWER | 7 |
| <i>IPA 7.5%</i> | |
| SOUTHAMPTON PUBLIC HOUSE | 7 |
| <i>Double White Witbier 6.8%</i> | |
| OLD BLUE LAST | 5 |
| <i>American Gose 5%</i> | |
| BOTTLES & CANS | |
| PERONI | 6 |
| <i>Pale Lager 5.1%</i> | |
| BROOKLYN LAGER | 6 |
| <i>Vienna Lager 5.2%</i> | |
| OLD BLUE LAST | 4 |
| <i>American Gose 5%, 12oz can</i> | |

BEVERAGES

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

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