

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
arugula, cucumber, cherry tomato, basil, olives, red onion, fennel, goat cheese, balsamic

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

ANTIPASTI TASTING PLATTER 25

- 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

[OR ONE FOR \$5, THREE FOR \$12, FIVE FOR \$19]

FRIED SMASHED POTATOES, TRUFFLE AIOLI 7

BROCCOLI RABE 8
chili flake, toasted cookie crumbs

WOOD ROASTED BRUSSEL SPROUTS 8
sultanas, walnuts

POLENTA FRIES 9
gorgonzola sauce

EGGPLANT RUSTICA 10
eggplant, san marzano tomato sauce, mozzarella, parmesan

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

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

ROAST CAULIFLOWER 12
truffle cream, sopressata

FRIED CALAMARI 14
calabrian chili aioli & arrabiata sauce

CHICKEN PARMESAN 25

organic chicken breast, san marzano tomato sauce, mozzarella, parmesan served family style with roasted broccoli and garlic bread

SANDWICHES

LAMB 18

slow cooked leg of lamb, crispy onions, calabrian chili, goat cheese, mint pesto, arugula

PORK 15

pulled pork, broccoli rabe, provolone, parmesan, lemon

EGGPLANT 14

crispy eggplant cutlet, pesto, ricotta, parmesan, roast tomato, arugula, aged balsamic

MEATBALL 14

pork and beef meatballs, san marzano tomato sauce, mozzarella, ricotta, parmesan

CHEESE 12

truffled grilled cheese - italian cheeses, truffle spread

EGG 12

fennel sausage, provolone, pesto, calabrian chili aioli, arugula, organic fried egg

THE CHICKENS 14

FRIED

spicy sun dried tomato pesto, fennel & mint slaw, pickles, arugula

WOOD FIRED

marinated chicken breast, avocado, red onion, herb aioli, roast tomato, arugula, balsamic glaze

PARMESAN

san marzano tomato sauce, mozzarella, parmesan

PIZZA

THE FIRST GENERATION / NAPLES

MARINARA 11 / 19
tomato, oregano, garlic, olive oil

MARGHERITA CLASSICA 13 / 21
tomato, mozzarella, basil, olive oil, parmesan

MARGHERITA EXTRA 13 / 21
mozzarella, cherry tomato, basil, olive oil, parmesan

MARGHERITA DOC 16 / 26
tomato, buffalo mozzarella, basil, olive oil, parmesan

THE SECOND GENERATION / ITALY

GENOVESE 14 / 23
mozzarella, ricotta, pesto, cherry tomato, parmesan

NAPOLETANA 14 / 23
tomato, mozzarella, anchovy, oregano

ORTOLANA 15 / 24
tomato, mozzarella, eggplant, zucchini, roast pepper, broccoli rabe, parmesan

4 FORMAGGI 15 / 24
mozzarella, gorgonzola, fontina, ricotta

SICILIANA 15 / 24
tomato, cherry tomato, anchovy, red onion, eggplant, olive, oregano

MONZESE 15 / 24
tomato, mozzarella, fennel sausage, parmesan

PUGLIESE 16 / 26
mozzarella, fennel sausage, broccoli rabe, parmesan

RUSTICA 16 / 26
tomato, mozzarella, guanciale, shiitake mushroom, shaved parmesan

TREVISANA 16 / 26
tomato, mozzarella, pancetta, radicchio, goat cheese, cherry tomato

CALABRESE 16 / 26
tomato, mozzarella, sopressata piccante, parmesan

4 STAGIONI 17 / 27
tomato, mozzarella, prosciutto, olive, shiitake mushroom, eggplant

LOMBARDI 17 / 27
mozzarella, arugula, prosciutto, shaved parmesan

THE THIRD GENERATION / FORNINO

MELANZANE 14 / 23
tomato, mozzarella, ricotta, eggplant, basil, parmesan

BIANCA 14 / 23
mozzarella, ricotta, arugula, red onion, olive oil, parmesan

GORGONZOLA 15 / 24
mozzarella, gorgonzola, caramelized onion, rosemary

FUNGHI MISTI 16 / 26
mozzarella, caciocavallo, mixed mushroom, white truffle oil

SPINACH 16 / 26
mozzarella, ricotta, pecorino, spinach, pine nuts, white truffle oil, parmesan

SALSICCIA DI POLLO 16 / 26
tomato, mozzarella, chicken sausage, broccoli rabe, parmesan

CARCIOFO E SALSICCIA 17 / 27
tomato, mozzarella, ricotta, fennel sausage, artichokes, parmesan

SPINACIO E SOPRESSATA 17 / 27
mozzarella, pecorino, spinach, sopressata piccante, cherry tomato

AL ROKER 17 / 27
tomato, mozzarella, fontina, caramelized onion, roast pepper, sopressata piccante, rosemary

FUNGHI E PROSCIUTTO 17 / 27
tomato, mozzarella, fontina, pecorino, shiitake mushroom, prosciutto

ASPARAGI E PROSCIUTTO 17 / 27
mozzarella, tomato, fontina, asparagus, caramelized onion, prosciutto, parmesan

PETESCIA 17 / 27
mozzarella, brussels sprouts, fennel sausage, fontina, spicy honey

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.

CALZONES

MOZZARELLA 13
tomato, ricotta, mozzarella, parmesan

PROSCIUTTO 17
cherry tomato, mushrooms, ricotta, mozzarella, prosciutto

SALSICCIA DI POLLO E SOPRESSATA 17
chicken sausage, sopressata, ricotta, mozzarella

WINE & SPIRITS

SPARKLING

PROSECCO <i>Lamberti NV, Veneto, Italy, 187ml</i>	12
PROSECCO ROSE <i>Lamberti, Veneto, Italy, 187ml</i>	12
CAVA <i>Moli dels Capellans l'Atzar Brut Nature 2015, Conca de Barbera, Spain*</i>	40
LAMBRUSCO BTL <i>Cavicchioli "Vigna del Cristo" DOC 2014, Emilia Romagna, Italy</i>	45
CHAMPAGNE BTL <i>Pol Roger "White Foil" Brut NV, Epernay, France</i>	80
CHAMPAGNE MAGNUM <i>Pol Roger "White Foil" Brut NV Magnum, Epernay, France</i>	150
CHAMPAGNE BTL <i>Pol Roger Cuvee Sir Winston Churchill 2004, Epernay, France</i>	300

ROSE

COTES DE PROVENCE <i>Hecht & Bannier 2017</i>	11 / 45
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AMARO 9

- 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,
CAPPELLETTI, 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
CAPPELLETTI, COCCHI
AMERICANO, PROSECCO

RED WINE

NERO D'AVOLA <i>Tenuta Rapitala 2016, Sicily, Italy</i>	10 / 35
MONTAPULCIANO D'ABRUZZO <i>Rilasso, 2016, Italy</i>	10 / 35
MALBEC <i>Tomero, 2016, Mendoza, Argentina</i>	12 / 48
PINOT NOIR <i>King's Ridge 2014, Willamette Valley, Oregon</i>	12 / 48
CORVINA, RONDINELLA, MOLINARA <i>Monte del Fra, Bardolino DOC 2015, Italy</i>	14 / 60
COTES DU RHONE <i>Chateau Mont-Redon 2014, Rhone Valley, France</i>	48
CHIANTI <i>Melini, Chianti Riserva, 2013, Tuscany, Italy</i>	35
PINOT NOIR <i>Domaine Faiveley Mercurey 'Clos de Myglants' 1er Cru 2014, Burgundy, France</i>	80
CABERNET SAUVIGNON <i>Heitz Cellar 2012, Napa Valley, California*</i>	95
AMARONE <i>Le Ragose 2007, Valpolicella, Italy</i>	120
PINOT NOIR <i>Domaine Armand Rousseau Gevrey-Chambertin 2013, Burgundy, France</i>	220
CABERNET SAUVIGNON/MERLOT <i>Chateau Mouton Rothschild 'Le Petit Mouton' 2011, Bordeaux, France</i>	300

WHITE WINE

PINOT GRIGIO <i>Ca'Donini 2016, Veneto, Italy</i>	10 / 30
CHARDONNAY-VIOGNIER <i>Laurent Miquel 2015, Languedoc, France</i>	11 / 42
RIESLING <i>Chateau Bela by Egon Muller 2015, Slovakia*</i>	12 / 48
GARGANEGA & TREBBIANO <i>Monte del Fra, Custoza DOC</i>	12 / 48
VERMENTINO <i>Domaine d'Alzipratu Fiume Seccu 2015, Corsica, France*</i>	48
SANCERRE <i>Pascal Jolivet 2015, Sancerre, France*</i>	60
GAVI <i>La Scolca "Gavi dei Gavi" Black Label 2015, Piedmont, Italy</i>	75
SAUVIGNON BLANC <i>Merry Edwards 2015, Sonoma, California*</i>	80
CHARDONNAY <i>Ridge Vineyards Monte Bello 2013, Santa Cruz, California*</i>	120
CHARDONNAY <i>Olivier Leflaive Puligny-Montrachet 'Les Folatieres' 2014, Burgundy, France</i>	200

SANGRIA 9 / 30

red or white — our house recipe with seasonal fruit.

JOIN US FOR HAPPY HOUR

everyday at the bar from 4pm - 7pm — \$5 house wine, draft beer and sangria

BEER

ON TAP	
BROOKLYN LAGER <i>Vienna Lager 5.2%</i>	7
BROOKLYN BROWN <i>Ale 5.6%</i>	7
BROOKLYN EAST <i>IPA 6.9%</i>	7
BROOKLYN SEASONAL	7
BROOKLYN SORACHI ACE <i>Season 7.6%</i>	7
BREW FREE! OR DIE <i>IPA 7%</i>	7
1911 <i>Original Hard Cider 5.5%</i>	7

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

BEVERAGES

COKE, DIET COKE, GINGER ALE, OR SPRITE	3
STEWART'S ROOT BEER	3
ICED BLACK TEA	3
ICED STRAWBERRY HIBISCUS TEA	3
SAN PELLEGRINO SODA <i>limonata, aranciata, aranciata rossa, pompelmo</i>	4
SAN PELLEGRINO SPARKLING WATER	6
ACQUA PANNA STILL WATER	6

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