

# FORNINO

EST. 2004

WILLIAMSBURG  
GREENPOINT  
BROOKLYN BRIDGE PARK

## BRUNCH

### EGGS

*served with fried smashed potatoes*

<b>STRACOTTO</b> <i>braised pork, pesto, poached eggs, parmesan, hollandaise, ciabatta</i>	15
<b>BENEDICT</b> <i>prosciutto, poached eggs, hollandaise, ciabatta</i>	15
<b>AVOCADO</b> <i>smashed avocado, poached eggs, cherry tomato, basil, pecorino, ciabatta</i>	14
<b>SCRAMBLE</b> <i>artichoke hearts, cherry tomato, fontina, sopressata, parmesan</i>	15
<b>PURGATORY</b> <i>baked eggs, san marzano tomato sauce, parmesan</i>	15
<b>MUSHROOMS</b> <i>mixed wild mushrooms, poached eggs, stone ground polenta, truffle brodo, parmesan, * No fried smashed potatoes</i>	15

EGG SANDWICHES	<b>CLASSIC</b>	9
	<i>scrambled eggs, bacon, fontina, mozzarella, parmesan, pecorino, everything brioche</i>	
	<b>VEGGIE</b>	9
	<i>avocado, zucchini, cherry tomato, parmesan, sundried tomato pesto, ciabatta</i>	
	<b>FENNEL SAUSAGE</b>	12
	<i>basil &amp; pistachio pesto, provolone, arugula, ciabatta</i>	
	<b>PROSCIUTTO</b>	12
	<i>roast tomato, mozzarella, arugula, calabrian chili aioli, ciabatta</i>	

### SANDWICHES

<b>FRIED CHICKEN SANDWICH</b> <i>spicy sundried tomato pesto, fennel &amp; mint slaw, arugula</i>	14
<b>MEATBALL SANDWICH</b> <i>pork &amp; beef meatballs, san marzano tomato sauce, mozzarella, ricotta</i>	14
<b>TRUFFLED GRILLED CHEESE</b> <i>italian cheese, truffle spread</i>	12

### SALADS

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

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

### FRENCH TOAST

*served with fresh berries  
amaretto maple syrup*  
12

### BRUNCH PIZZA 16

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

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

### SIDES

<b>BACON</b>	6
<b>CHICKEN SAUSAGE</b>	6
<b>FENNEL SAUSAGE</b>	6
<b>FRIED SMASHED POTATOES WITH TRUFFLE AIOLI</b>	7

## PIZZA

### THE FIRST GENERATION / NAPLES

<b>MARINARA</b> <i>tomato, oregano, garlic, olive oil</i>	11 / 19
<b>MARGHERITA CLASSICA</b> <i>tomato, mozzarella, basil, olive oil, parmesan</i>	13 / 21
<b>MARGHERITA EXTRA</b> <i>mozzarella, cherry tomato, basil, olive oil, parmesan</i>	13 / 21
<b>MARGHERITA DOC</b> <i>tomato, buffalo mozzarella, basil, olive oil, parmesan</i>	16 / 26

### THE SECOND GENERATION / ITALY

<b>GENOVESE</b> <i>mozzarella, ricotta, pesto, cherry tomato, parmesan</i>	14 / 23
<b>NAPOLETANA</b> <i>tomato, mozzarella, anchovy, oregano</i>	14 / 23
<b>ORTOLANA</b> <i>tomato, mozzarella, eggplant, zucchini, roast pepper, broccoli rabe, parmesan</i>	15 / 24
<b>4 FORMAGGI</b> <i>mozzarella, gorgonzola, fontina, ricotta</i>	15 / 24
<b>SICILIANA</b> <i>tomato, cherry tomato, anchovy, red onion, eggplant, olive, oregano</i>	15 / 24
<b>MONZESE</b> <i>tomato, mozzarella, fennel sausage, parmesan</i>	15 / 24
<b>PUGLIESE</b> <i>mozzarella, fennel sausage, broccoli rabe, parmesan</i>	16 / 26
<b>RUSTICA</b> <i>tomato, mozzarella, guanciale, shiitake mushroom, shaved parmesan</i>	16 / 26
<b>TREVISANA</b> <i>tomato, mozzarella, pancetta, radicchio, goat cheese, cherry tomato</i>	16 / 26
<b>CALABRESE</b> <i>tomato, mozzarella, sopressata piccante, parmesan</i>	16 / 26
<b>4 STAGIONI</b> <i>tomato, mozzarella, prosciutto, olive, shiitake mushroom, eggplant</i>	17 / 27
<b>LOMBARDI</b> <i>mozzarella, arugula, prosciutto, shaved parmesan</i>	17 / 27

### THE THIRD GENERATION / FORNINO

<b>MELANZANE</b> <i>tomato, mozzarella, ricotta, eggplant, basil, parmesan</i>	14 / 23
<b>BIANCA</b> <i>mozzarella, ricotta, arugula, red onion, olive oil, parmesan</i>	14 / 23

<b>GORGONZOLA</b> <i>mozzarella, gorgonzola, caramelized onion, rosemary</i>	15 / 24
<b>FUNGHI MISTI</b> <i>mozzarella, caciocavallo, mixed mushroom, white truffle oil</i>	16 / 26
<b>SPINACH</b> <i>mozzarella, ricotta, pecorino, spinach, pine nuts, white truffle oil, parmesan</i>	16 / 26
<b>SALSICCIA DI POLLO</b> <i>tomato, mozzarella, chicken sausage, broccoli rabe, parmesan</i>	16 / 26
<b>CARCIOFO E SALSICCIA</b> <i>tomato, mozzarella, ricotta, fennel sausage, artichokes, parmesan</i>	17 / 27
<b>SPINACIO E SOPRESSATA</b> <i>mozzarella, pecorino, spinach, sopressata piccante, cherry tomato</i>	17 / 27
<b>AL ROKER</b> <i>tomato, mozzarella, fontina, caramelized onion, roast pepper, sopressata piccante, rosemary</i>	17 / 27
<b>FUNGHI E PROSCIUTTO</b> <i>tomato, mozzarella, fontina, pecorino, shiitake mushroom, prosciutto</i>	17 / 27
<b>ASPARAGI E PROSCIUTTO</b> <i>mozzarella, tomato, fontina, asparagus, caramelized onion, prosciutto, parmesan</i>	17 / 27
<b>PETESCIA</b> <i>mozzarella, brussels sprouts, fennel sausage, fontina, spicy honey</i>	17 / 27
<b>TARTUFFO</b> <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. ]

### CALZONES

<b>MOZZARELLA</b> <i>tomato, ricotta, mozzarella, parmesan</i>	13
<b>PROSCIUTTO</b> <i>cherry tomato, mushrooms, ricotta, mozzarella, prosciutto</i>	17
<b>SALSICCIA DI POLLO E SOPRESSATA</b> <i>chicken sausage, sopressata, ricotta, mozzarella</i>	17

# WINE & SPIRITS

## BRUNCH COCKTAILS

BUILD YOUR OWN MIMOSA  
bottle of prosecco + corafe oj  
25

MIMOSA	7
BELLINI	7
BLOODY MARY	10

### SPARKLING

**PROSECCO** 12  
*Lamberti NV, Veneto, Italy, 187ml*

**PROSECCO ROSE** 12  
*Lamberti, Veneto, Italy, 187ml*

**CAVA** 40  
*Moli dels Capellans l'Atzar Brut Nature 2015, Conca de Barbera, Spain\**

**LAMBRUSCO BTL** 45  
*Cavicchioli "Vigna del Cristo" DOC 2014, Emilia Romagna, Italy*

**CHAMPAGNE BTL** 80  
*Pol Roger "White Foil" Brut NV, Epernay, France*

**CHAMPAGNE MAGNUM** 150  
*Pol Roger "White Foil" Brut NV Magnum, Epernay, France*

**CHAMPAGNE BTL** 300  
*Pol Roger Cuvee Sir Winston Churchill 2004, Epernay, France*

### ROSE

**COTES DE PROVENCE** 11 / 45  
*Hecht & Bannier 2017*

### RED WINE

**NERO D'AVOLA** 10 / 35  
*Tenuta Rapitala 2016, Sicily, Italy*

**MONTEPULCIANO D'ABRUZZO** 10 / 35  
*Rilasso, 2016, Italy*

**MALBEC** 12 / 48  
*Tomero, 2016, Mendoza, Argentina*

**PINOT NOIR** 12 / 48  
*King's Ridge 2014, Willamette Valley, Oregon*

**CORVINA, RONDINELLA, MOLINARA** 14 / 60  
*Monte del Fra, Bardolino DOC 2015, Italy*

**COTES DU RHONE** 48  
*Chateau Mont-Redon 2014, Rhone Valley, France*

**CHIANTI** 35  
*Melini, Chianti Riserva, 2013, Tuscany, Italy*

**PINOT NOIR** 80  
*Domaine Faiveley Mercurey 'Clos de Myglands' 1er Cru 2014, Burgundy, France*

**CABERNET SAUVIGNON** 95  
*Heitz Cellar 2012, Napa Valley, California\**

**AMARONE** 120  
*Le Ragose 2007, Valpolicella, Italy*

**PINOT NOIR** 220  
*Domaine Armand Rousseau Gevrey-Chambertin 2013, Burgundy, France*

**CABERNET SAUVIGNON/MERLOT** 300  
*Chateau Mouton Rothschild 'Le Petit Mouton' 2011, Bordeaux, France*

## SANGRIA 9 / 30

Red or white — our house recipe with seasonal fruit.

### WHITE WINE

**PINOT GRIGIO** 10 / 30  
*Ca'Donini 2016, Veneto, Italy*

**CHARDONNAY-VIOGNIER** 11 / 42  
*Laurent Miquel 2015, Languedoc, France*

**RIESLING** 12 / 48  
*Chateau Bela by Egon Muller 2015, Slovakia\**

**GARGANEGA & TREBBIANO** 12 / 48  
*Monte del Fra, Custoza DOC*

**VERMENTINO** 48  
*Domaine d'Alzipratu Fiume Seccu 2015, Corsica, France\**

**SANCERRE** 60  
*Pascal Jolivet 2015, Sancerre, France\**

**GAVI** 75  
*La Scolca "Gavi dei Gavi" Black Label 2015, Piedmont, Italy*

**SAUVIGNON BLANC** 80  
*Merry Edwards 2015, Sonoma, California\**

**CHARDONNAY** 120  
*Ridge Vineyards Monte Bello 2013, Santa Cruz, California\**

**CHARDONNAY** 200  
*Olivier Leflaive Puligny-Montrachet 'Les Folatieres' 2014, Burgundy, France*

## COFFEE & TEA

WE SERVE BROOKLYN ROASTING COMPANY!

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

### ON TAP

**BROOKLYN LAGER** 7  
*Vienna Lager 5.2%*

**BROOKLYN BROWN** 7  
*Ale 5.6%*

**BROOKLYN EAST** 7  
*IPA 6.9%*

**BROOKLYN SEASONAL** 7

**BROOKLYN SORACHI ACE** 7  
*Saison 7.6%*

**BREW FREE! OR DIE** 7  
*IPA 7%*

**1911** 7  
*Original Hard Cider 5.5%*

**CAPTAIN LAWRENCE** 7  
*Kolsch 5%*

**ITHACA FLOWER POWER** 7  
*IPA 7.5%*

**SOUTHAMPTON PUBLIC HOUSE** 7  
*Double White Witbier 6.8%*

**OLD BLUE LAST** 5  
*American Gose 5%*

### BOTTLES

**PERONI** 6  
*Pale Lager 5.1%*

**BROOKLYN LAGER** 6  
*Vienna Lager 5.2%*

**OLD BLUE LAST** 4  
*American Gose 5%, 12oz can*

# 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** 4  
*limonata, aranciata, aranciata rossa, pompelmo*

**SAN PELLEGRINO SPARKLING WATER** 6

**ACQUA PANNA STILL WATER** 6

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