

FORNINO

GREENPOINT

BROOKLYN BRIDGE PARK

ANTIPIZZA

- EGGPLANT PARMESAN** 14
eggplant, buffalo mozzarella, ricotta, parmesan
- ANNA ROSE'S MEATBALLS** 12
pork & beef meatballs, san marzano tomato sauce, shaved parmesan, add ricotta +2
- ARANCINI** 12
risotto, prosciutto, mozzarella, calabrian chili aioli
- WOOD ROASTED BRUSSEL SPROUTS** 10
sultanas, walnuts
- FRIED SMASHED POTATOES** 8
black truffle aioli

MICHAEL'S TASTING PLATTER DAILY SELECTION OF ANTIPASTI

depending on chef's whim **MP**

SALADS

- CAESAR** 10
romaine, croutons, shaved parmesan, caesar dressing
- KALE** 11
beets, apple, pistachio, pecorino dressing
- ARUGULA** 12
radicchio, avocado, goat cheese, balsamic vinaigrette
- CHOPPED** 11
romaine, cherry tomato, fennel, red onion, cucumber, carrot, chickpeas, ricotta salata, white balsamic vinaigrette
- GEM & ENDIVE** 14
stone fruit, buffalo mozzarella, crispy prosciutto, red wine & honey vinaigrette

add organic chicken sausage \$8

CHEESE BOARD 16

BUFFALO MOZZARELLA, FONTINA D' AOSTA, PARMESAN REGGIANO, GORGONZOLA DOLCE
seasonal fruit, focaccia

MEAT & CHEESE BOARD 25

BUFFALO MOZZARELLA, GORGONZOLA DOLCE, PARMESAN REGGIANO, PROSCIUTTO, SOPRESSATA, COPPA
seasonal fruit, focaccia

PIZZA

- THE FIRST GENERATION / NAPLES**
- MARINARA** 12 / 20
tomato, oregano, garlic, olive oil
- MARGHERITA CLASSICA** 14 / 22
tomato, mozzarella, basil, olive oil, parmesan
- MARGHERITA EXTRA** 14 / 22
mozzarella, cherry tomato, basil, olive oil, parmesan
- MARGHERITA DOC** 17 / 27
tomato, buffalo mozzarella, basil, olive oil, parmesan
- THE SECOND GENERATION / ITALY**
- GENOVESE** 16 / 24
cherry tomato, mozzarella, ricotta, pesto, parmesan
- ORTOLANA** 16 / 25
eggplant, zucchini, roast pepper, tomato, mozzarella parmesan
- 4 FORMAGGI** 16 / 25
gorgonzola, fontina, mozzarella, ricotta
- SICILIANA** 16 / 25
anchovy, red onion, eggplant, tomato, olive, oregano
- MONZESE** 16 / 25
fennel sausage, tomato, mozzarella, parmesan, oregano
- PUGLIESE** 17 / 27
fennel sausage, broccoli rabe, mozzarella, pecorino, fresno chili
- CALABRESE** 17 / 27
sopressata piccante, tomato, mozzarella, parmesan, oregano
- COSENZA** 18 / 28
n'duja, butternut squash, fontina, stracciatella, oregano, spicy honey
- LOMBARDI** 18 / 29
prosciutto, mozzarella, arugula, shaved parmesan, lemon
- THE THIRD GENERATION / FORNINO**
- MELANZANE** 16 / 24
eggplant, tomato, mozzarella, ricotta, basil, parmesan
- BIANCA** 16 / 24
mozzarella, ricotta, arugula, red onion, olive oil, pecorino

MAKE ANY SMALL PIZZA GLUTEN FREE +4

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

- GORGONZOLA** 16 / 25
gorgonzola, caramelized onion, mozzarella, rosemary
 - FUNGHI MISTI** 17 / 27
mixed mushroom, caciocavallo, mozzarella, white truffle oil
 - SPINACH** 18 / 27
spinach, pine nuts, mozzarella, ricotta, pecorino, white truffle oil, parmesan
 - SALSICCIA DI POLLO** 17 / 27
chicken sausage, roast pepper, caramelized onions, tomato, mozzarella, rosemary, pecorino
 - ZUCCHINI E PESTO** 17 / 27
zucchini, mozzarella, goat cheese, fresno chili, mint pesto,
 - AL ROKER** 18 / 28
sopressata piccante, fontina, caramelized onion, roast pepper, tomato, mozzarella, rosemary
 - FICO** 18 / 28
fig, prosciutto, gorgonzola, mozzarella, arugula
 - FUNGHI E PROSCIUTTO** 18 / 28
shiitake mushroom, prosciutto, mozzarella, tomato, fontina, pecorino
 - PETESCIA** 18 / 28
brussels sprouts, fennel sausage, fontina, mozzarella, spicy honey, fresno chili
 - COPA E KALE** 19 / 30
spicy copa, stracciatella, truffle honey, pecorino
 - TRE-CARNI** 20 / 31
sopressata, fennel sausage, prosciutto, tomato, mozzarella
 - TARTUFFO E SPECK** 25 / 35
truffle cream, speck, shitake mushroom, mozzarella
- SUBSTITUTE VEGAN MOZZARELLA + 2 / 4**

CALZONES

- MOZZARELLA** 16
ricotta, mozzarella, tomato, parmesan
- PROSCIUTTO** 20
prosciutto, ricotta, tomato, mozzarella, parmesan
- SALSICCIA DI POLLO E SOPRESSATA** 20
chicken sausage, sopressata, ricotta, mozzarella

WINE

SPARKLING	
PROSECCO	12
<i>Lamberti NV, Veneto, Italy, 187ml</i>	
SPARKLING ROSE	12
<i>Lamberti, Veneto, Italy, 187ml</i>	
CAVA	40
<i>Moli dels Capellans l'Atzar Brut Nature 2015, Conca de Barbera, Spain*</i>	
LAMBRUSCO	45
<i>Cavicchioli "Vigna del Cristo" DOC 2014, Emilia Romagna, Italy</i>	



ROSE	
BARDOLINO	10 / 40
<i>Infinito DOC, Veneto, Italy DOC, 2018</i>	
COTES DE PROVENCE	14 / 56
<i>Hecht & Bannier 2018</i>	
RED WINE	
NERO D'AVOLA	10 / 35
<i>Tenuta Rapitala 2016, Sicily, Italy</i>	
MONTEPULCIANO D'ABRUZZO	10 / 40
<i>Barone Cornacchia, DOC, Italy, 2017</i>	
MALBEC	12 / 48
<i>Astica, Argentina, 2018</i>	
PINOT NOIR	14 / 56
<i>King's Ridge 2017, Willamette Valley, Oregon</i>	
CHIANTI	35
<i>Melini, Chianti DOC, 2014, Tuscany, Italy</i>	
COTES DU RHONE	48
<i>Chateau Mont-Redon 2014, Rhone Valley, France</i>	
DOLCETTO D'ALBA	60
<i>Elvio Cogno, Piedmont, Italy, 2016</i>	

WHITE WINE	
PINOT GRIGIO	10 / 35
<i>La Vendemia 2017, Veneto, Italy</i>	
CHARDONNAY-VIOGNIER	11 / 42
<i>Laurent Miquel 2015, Languedoc, France</i>	
GRILLO	12 / 48
<i>Rapitala, Sicily, 2016</i>	
VERMENTINO	48
<i>Pariglia, Attilio, Sardinia, Italy, 2018</i>	
SAUVIGNON BLANC	80
<i>Merry Edwards, 2015, Sonoma, California*</i>	

* 20% gratuity will be added to parties of six or more

BEER

ON TAP	
BROOKLYN EAST	7 / 27
<i>IPA 6.9%</i>	
BROOKLYN SEASONAL	7 / 27
<i>rotating draft</i>	
CANS	
BAD SEED	6
<i>dry craft hard cider 6.9%</i>	
EL SULLY	6
<i>mexican style lager 4.8%</i>	

BOTTLES	
PERONI	6
<i>pale lager 5.1%</i>	
BROOKLYN LAGER	6
<i>vienna lager 5.2%</i>	
BROOKLYN PILSNER	6
<i>german pilsner 5.1%</i>	

BEVERAGES

APPLE JUICE BOX	2
COKE, DIET COKE, GINGER ALE, OR SPRITE	3
STEWART'S ROOT BEER	3
ICED BLACK TEA	4
ICED STRAWBERRY HIBISCUS TEA	4
SAN PELLEGRINO SODA	4
<i>limonata, aranciata, aranciata rossa</i>	
SAN PELLEGRINO SPARKLING WATER	6
ACQUA PANNA STILL WATER	6

FORNINO

GREENPOINT
849 Manhattan Ave
Brooklyn, NY 11222
718. 389. 5300

BROOKLYN BRIDGE PARK
Pier 6, Brooklyn Bridge Park
Brooklyn, NY 11201
718. 422. 1107

INTERESTED IN A SPECIAL EVENT?
EVENTS@FORNINO.COM