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 SPECIALS

DAILY SELECTION OF ANTIPASTI, SALADS & PIZZAS DEPENDING ON SEASONAL AVAILABILITY & 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
peach, 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

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

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

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
Lamberti NV, Veneto, Italy, 187ml

SPARKLING ROSE 12
Lamberti, Veneto, Italy, 187ml

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

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

SANGRIA 10/35

red or white — our house recipe with seasonal fruit.

RED WINE

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

MONTEPULCIANO D'ABRUZZO 10 / 40
Barone Cornacchia, DOC, Italy, 2017

MALBEC 12 / 48
Astica, Argentina, 2018

PINOT NOIR 14 / 56
King's Ridge 2017, Willamette Valley, Oregon

CHIANTI 35
Melini, Chianti DOC, 2014, Tuscany, Italy

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

DOLCETTO D'ALBA 60
Podere Ruggeri Corsini, DOC, 2018, Italty

ROSE

BARDOLINO 10 / 40
Infinito DOC, Veneto, Italy DOC, 2018

COTES DE PROVENCE 14 / 56
Hecht & Bannier 2018

WHITE WINE

PINOT GRIGIO 10 / 35
La Vendemia 2017, Veneto, Italy

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

VERMENTINO 12/ 48
Pariglia, Attillio, Sardinia, Italy, 2018

GRILLO 48
Rapitala, Sicily, 2016

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

BEER

ON TAP

BROOKLYN EAST 7 / 27
IPA 6.9%

BROOKLYN SEASONAL 7 / 27
rotating drafs

BOTTLES

PERONI 6
pale lager 5.1%

BROOKLYN LAGER 6
vienna lager 5.2%

BROOKLYN PILSNER 6
german pilsner 5.1%

BAD SEED 6
dry craft hard cider 6.9% (can)

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

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
limonata, aranciata, aranciata rossa

SAN PELLEGRINO SPARKLING WATER 6

ACQUA PANNA STILL WATER 6

LUNCH SPECIAL

SALAD + PIZZA/SANDWICH

MON-FRI
12-4PM
in house takeout

14

SALADS

CAESAR
romaine, croutons, shaved parmesan, caesar dressing

ARUGULA
parmesan, balsamic vinaigrette

PIZZA

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

MONZESE
tomato, mozzarella, fennel sausage,parmesan, oregano

FUNGHI MISTI
mozarella, cacciovallo, mixed mushrooms, white truffle oil

SALSICCIA DI POLLO
chicken sausage, roast peppers, caramelized onions, tomato, mozzarella, rosemary, pecorino

ZUCCHINI E PESTO
zucchini, mozzarella, goat cheese, fresno chili, mint pesto

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

SANDWICHES

EGGPLANT
crispy eggplant, pesto, ricotta, parmesan, plum tomato, arugula, aged balsamic

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

CHICKEN MILANSE
fried chicken, calabrian chili aioli, plum tomato, arugula, pecorino, aged balsamic

FORNINO

GREENPOINT
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Brooklyn, NY 11222
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BROOKLYN BRIDGE PARK
Pier 6, Brooklyn Bridge Park
Brooklyn, NY 11201
718. 422. 1107

INTERESTED IN A SPECIAL EVENT?
events@fornino.com