



## LUNCH + DINNER

### ANTIPASTI

SPICY OLIVES.....	\$4.75
chili flakes	
GIARDINIERA.....	\$4.25
seasonal pickled vegetables	
FRIED MOZZ STIX.....	\$9
marinara, parm	
FRIED POTATOES.....	\$9
parm, rosemary	
CHICKEN CUTLET.....	\$11
WOOD-FIRED CAULIFLOWER.....	\$11.50
GARLIC BREAD.....	\$11.50
melted mozz, warm tomato sauce	
WHITE BEANS AND ESCAROLE.....	\$12
clam broth, lemon, sweet sausage	
EGGPLANT ROLLATINI.....	\$13
ricotta, mozz, robiolona, parm, marinara, basil	
FRIED MEATBALLS.....	\$16
tomato ragu, parm	
FRIED CALAMARI.....	\$17
spicy puttanesca, lemon-mayo	
PIATTO DI VERDURA.....	\$22
seasonal vegetables with herb mayo, hazelnut romesco and salsa verde	

### SALADS

ARUGULA SALAD.....	\$15.50
lemon, candied pistachio, parm	
BIBB SALAD.....	\$15.50
seasonal prep, white balsamic	
CAESAR SALAD.....	\$15.50
croutons, parm	
PIZZERIA SALAD.....	\$16
red onion, cucumber, tomato, olives, croutons, pepperoncini, creamy italian dressing	
CAPRESE SALAD.....	\$16
heirloom tomatoes, mozzarella di bufala, basil, olive oil	

ADD CHICKEN...+\$6

### PROTEIN

CHICKEN PARM W/ SIDE SALAD.....	\$19
huge fried nugget, red sauce, mozz, parm	
WOOD-FIRED HALF CHICKEN.....	\$22.50
baby lettuce, sweet potato	
PORK BRACIOLE.....	\$23
sunday sauce, polenta	

### PASTA

PASTINA.....	\$15
parm, butter • add black truffle...+\$5	
PASTASCIUTTO.....	\$16
tomato, basil, parm, chili	
WOOD-FIRED BAKED ZITI.....	\$16
fresh ricotta, mozz, tomato sauce	
SPAGHETTI & MEATBALLS.....	\$22
tomato, parm	
WOOD-FIRED LASAGNA.....	\$18
GLUTEN FREE PASTA.....	\$18
CAVATELLI.....	\$23
white beans, hot sausage, escarole, clams	

### PIZZA

THE ORIGINAL FAMOUS RAY'S.....	\$16
marinara, shredded mozz, oregano	
CLASSIC MARGHERITA.....	\$16
tomato, basil, fresh mozz, parm	
SPICY MEATBALL.....	\$18
tomato, fontina, pickled cherry peppers, parm	
SAN GENNARO.....	\$18
sweet sausage, roasted red pepper, onion, parm, mozz, sesame	
TENDERONI.....	\$19
pepperoni, fresh mozz, parm, calabrian chili-honey	
THE LB.....	\$21.50
burrata, robiolona, parm, black truffle	

ADDITIONAL TOPPINGS AVAILABLE.....+\$2 EACH  
meatballs, mushrooms, sausage, onions, peppers, pepperoni

\*Please speak to your server/manager about any dietary restrictions and/or allergies.



## BRUNCH FRIDAY, SATURDAY, SUNDAY 11AM - 3PM

- SIDE OF STEAK FRIES.....\$4
- SPRING VEGETABLE STRATA.....\$9  
egg and croissant casserole, spring veg
- EGGS IN PURGATORY.....\$10  
eggs, spicy tomato sauce, parm
- BAKED ZITI & EGGS.....\$17  
eggs cooked into Fortina's baked ziti
- BACON, EGG & CHEESE PIZZA.....\$19  
burrata, egg, bacon, grape jelly

## DESSERT

- BROWN BUTTER BREAD PUDDING.....\$8.50  
marshmallow fluff, maple syrup
- CANNOLI.....\$8.50  
nutella surprise
- CHOCOLATE DENSE.....\$8.50  
salted caramel, amaretti cookie, olive oil
- TARTUFO.....\$8.50  
chocolate shell, vanilla & chocolate ice cream,  
maraschino cherry
- SPUMONI.....\$8.50  
chocolate shell, strawberry, pistachio, chocolate  
ice cream

## BEVERAGES

### BOTTLED COCKTAILS

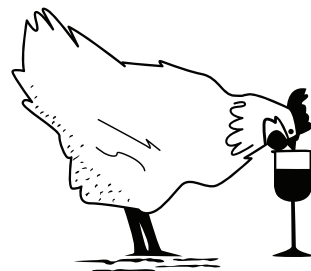
- BELLINI.....\$10  
peach puree, prosecco
- MALIBU BAY BREEZE.....\$8  
malibu rum, pineapple, orange
- MARGARITA.....\$11  
tequila, triple sec, lime, lemon
- NEGRONI.....\$13  
gin, red vermouth, campari
- RUM PUNCH.....\$12  
white & dark rum, pineapple, orange, lime, pomegranate
- SANGRIA (WHITE OR RED).....\$10  
wine, brandy, triple sec, orange, pomegranate
- SPRITZ.....\$10  
aperol, prosecco
- VINO COTTO MANHATTAN.....\$13
- MIXED DRINKS.....\$9  
spirits: vodka, gin, rum, bourbon, whiskey, tequila  
sodas: club, coke, diet coke, sprite, tonic, ginger ale

### NON-ALCHOLIC

- SODA & JUICE.....\$1.50
- LEMONADE.....\$3.50
- BOTTLED WATER.....\$8.00

### BEER & WINE

Scan the QR code on your table to see our rotating, daily selections of beer wine!



FORTINA ARMONK  
914.273.0900

17 MAPLE AVENUE  
ARMONK, NEW YORK 10504

@FORTINAPIZZA  
WWW.FORTINAPIZZA.COM

OPEN FOR LUNCH & DINNER EVERY DAY  
BRUNCH SERVED FRIDAY - SUNDAY