



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
WHITE BEANS AND ESCAROLE.....	\$12
clam broth, lemon, sweet sausage	
WOOD-FIRED CAULIFLOWER.....	\$11.50
GARLIC BREAD.....	\$11.50
melted mozz, warm tomato sauce	
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

BIBB SALAD.....	\$15.50
seasonal prep, white balsamic	
ARUGULA SALAD.....	\$15.50
lemon, candied pistachio, parm	
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	
WOOD-FIRED LASAGNA.....	\$18
SPAGHETTI & MEATBALLS.....	\$22
tomato, parm	
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
- BREAKFAST SANDWICH.....\$6
egg, white cheddar cheese, arugula, potato roll
- 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 DENSA.....\$8.50
salted caramel, amaretti cookie, olive oil
- SPUMONI.....\$8.50
chocolate shell, strawberry, pistachio, chocolate ice cream
- TARTUFO.....\$8.50
chocolate shell, vanilla & chocolate ice cream, maraschino cherry

BEVERAGES

BOTTLED COCKTAILS

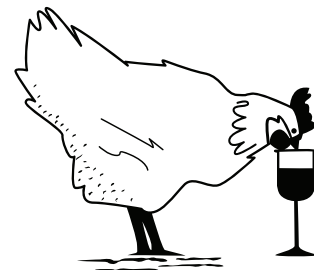
- BELLINI.....\$10
peach puree, prosecco
- MALIBU BAY BREEZE.....\$8
malibu rum, pineapple, orange
- MARGARITA.....\$11
tequila, triple sec, lime, lemon
- NEGRONI.....\$13
gin, red vermouth, campari
- RUM PUNCH.....\$12
white & dark rum, pineapple, orange, lime, pomegranate
- SANGRIA (WHITE OR RED).....\$10
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 YONKERS
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OPEN FOR LUNCH & DINNER EVERY DAY
BRUNCH SERVED FRIDAY - SUNDAY