



# LUNCH + DINNER

## COLD APPS

- SPICY OLIVES.....\$4.75  
chili flakes
- GIARDINIERA.....\$4.25  
seasonal pickled vegetables

## HOT APPS

- FRIED MOZZ STIX.....\$9  
marinara, parm
- CHICKEN CUTLET.....\$11
- 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

## VEGETABLES

- FRIED POTATOES.....\$9  
parm, rosemary
- BROCCOLI RABE.....\$10  
garlic, chili flakes, lemon
- WOOD-ROASTED PEPPERS.....\$11  
sea salt, EVOO, garlic
- WOOD-FIRED CAULIFLOWER.....\$11.50  
hazelnut romesco, salsa verde
- WOOD-ROASTED VEGETABLE PLATTER.....\$22  
seasonal vegetables with herb mayo, hazelnut romesco and salsa verde - enough for 2!

## SALADS

- BIBB SALAD.....\$15.50  
seasonal prep, white balsamic
- CAESAR SALAD.....\$15.50  
croutons, parm
- ARUGULA SALAD.....\$15.50  
lemon, candied pistachio, 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

## 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, parm
- WOOD-FIRED LASAGNA.....\$18
- SPAGHETTI & MEATBALLS.....\$22  
tomato, parm
- GLUTEN FREE PASTA.....\$18
- CAVATELLI.....\$23  
white beans, hot sausage, escarole, clams
- SPAGHETTIOS.....\$16  
amatriciana sauce, parm

## PIZZA

- THE ORIGINAL FAMOUS RAY'S.....\$16  
marinara, shredded mozz, sicilian oregano
- CLASSIC MARGHERITA.....\$16  
tomato, basil, fresh mozz, parm
- SAN GENNARO.....\$18  
sweet sausage, roasted red pepper, onion, parm, mozz, sesame
- SPICY MEATBALL.....\$18  
tomato, fontina, pickled cherry peppers, parm
- TENDERONI.....\$19  
pepperoni, fresh mozz, parm, calabrian chili-honey
- THE LB.....\$21.50  
burrata, robiolona, parm, black truffle
- MUSHROOM PIZZA.....\$20  
wild mushrooms, marinara, finocchiona, provolone

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

## 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

# 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
- SPUMONI.....\$8.50  
chocolate shell, strawberry, pistachio, chocolate ice cream
- TARTUFO.....\$8.50  
chocolate shell, vanilla & chocolate ice cream, maraschino cherry
- TORTONI.....\$8.50  
tortoni cup, almonds, maraschino cherries

# 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



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



# BEVERAGES

## BOTTLED COCKTAILS

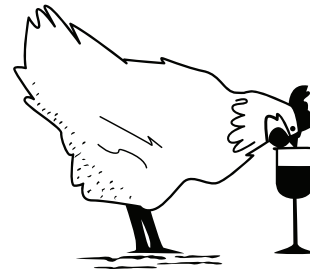
- BELLINI.....\$10  
peach puree, prosecco
- MALIBU BAY BREEZE.....\$8  
malibu rum, pineapple, orange
- MARGARITA.....\$11  
tequila, triple sec, lime, lemon
- NEGRONI.....\$13  
gin, red vermouth, campari
- RUM PUNCH.....\$12  
white & dark rum, pineapple, orange, lime, pomegranate
- SANGRIA (white 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-ALCOHOLIC

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

## BEER AND WINE

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



# HAPPY HOUR EVERY DAY 4:00 - 6:00PM

BUCKET OF BEER OR WHITE CLAW.....\$16  
5 ASSORTED CANS

# COFFEE



Coffee Labs  
ROASTERS

## ICED

- ICED COFFEE.....\$3.50
- ICED TEA.....\$3.50
- ICED CAPPUCCINO.....\$5.50
- ICED LATTE.....\$5.00
- NITRO COLD BREW.....\$5.50
- CANNOLI WHIP.....\$8.00  
orange-lemon cannoli milk steeped, topped with whipped coffee & a cannoli-pistachio crumble

## HOT

- DRIP COFFEE.....\$3.50
- ESPRESSO.....\$3.50
- CAPPUCCINO.....\$5.50
- LATTE.....\$5.00
- TEA.....\$3.50  
english breakfast, earl grey, chamomile, mandarin orange spice

## HARD COFFEE

- CARAMEL HARD LATTE.....\$10  
baileys, espresso, caramel syrup, vodka, milk
- CAFECITO.....\$10  
double espresso shot, bourbon, amaretto syrup, fabri cherry, orange bitters
- PELIGROSO.....\$10  
kahlua, vodka, cream, topped with coke

## ADD-ONS

- VANILLA.....+\$0.50
- CARAMEL.....+\$0.50
- AMARETTO.....+\$0.50
- NUTELLA.....+\$1
- MEDICINE (SAMBUCA).....+\$5

## MILK OPTIONS

- WHOLE, 2%, HALF & HALF
- ALMOND, OAT MILK.....+\$1

FORTINA STAMFORD  
203.703.9080

@FORTINAPIZZA  
WWW.FORTINAPIZZA.COM

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