



# LUNCH + DINNER

## COLD APPS

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

## HOT APPS

- FRIED MOZZ STIX.....\$9  
marinara, parm
- ARANCINI.....\$10  
parm, pecorino, mozzarella, vodka sauce
- CHICKEN CUTLET.....\$11
- WHITE BEANS AND ESCAROLE.....\$12  
clam broth, lemon, sweet sausage
- 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

## VEGETABLES

- FRIED POTATOES.....\$9  
caesar dressing, parsley
- 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 BEETS.....\$15  
badger-flame beets, labné, pistachio
- WOOD-ROASTED VEGETABLE PLATTER FOR TWO.....\$22  
seasonal vegetables, herb mayo, hazelnut romesco, 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
- SQUASH AND MOZZARELLA.....\$17  
mozzarella di bufala, evo, herbs

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, broccoli rabe
- WOOD-FIRED BEEF RIB DINNER (FOR 2).....\$65  
sunday sauce, braised escarole, 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
- SPAGHETTIOS.....\$16  
amatriciana sauce, parm
- WOOD-FIRED LASAGNA.....\$18
- GLUTEN FREE PASTA.....\$18
- WOOD-FIRED PACCHERI.....\$19  
béchamel "a la vodka", mini meatballs, parm, breadcrumbs
- RAVIOLI.....\$19  
roasted squash, brown butter, bianco sardo
- STUFFED SHELLS.....\$19.50  
spinach, cheese, bacon, marinara
- BAKED GNOCCHI.....\$22  
ragu, mozzarella, parm, basil
- SPAGHETTI & MEATBALLS.....\$22  
tomato, parm

## PIZZA

- THE ORIGINAL FAMOUS RAY'S.....\$16  
marinara, shredded mozz, 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
- MUSHROOM PIZZA.....\$20  
wild mushrooms, marinara, finocchiona, provolone
- PROSCIUTTO PIZZA.....\$21  
prosciutto, parm, mozz, arugula
- THE LB.....\$21.50  
burrata, robiolona, parm, black truffle

ADDITIONAL TOPPINGS...+\$2 EACH  
extra cheese, meatballs, mushrooms, onions, pepperoni, sausage

\*Please speak to your server or the 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 DENSA.....\$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

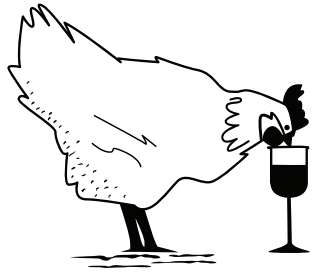
- BELLINI.....\$10  
peach puree, prosecco
- MALIBU BAY BREEZE.....\$8  
malibu rum, pineapple, orange
- MARGARITA.....\$11  
tequila, triple sec, lime, lemon
- NEGRONI.....\$13  
gin, red vermouth, campari
- RUM PUNCH.....\$12  
white & dark rum, pineapple, orange, lime, pomegranate
- SANGRIA (WHITE 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.....\$3.50
- 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!



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