



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
- 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
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
- 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
- SQUASH AND MOZZARELLA.....\$17
mozzarella di bufala, evoo, herbs

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
- 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, 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
- 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 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, broccoli rabe
- WOOD-FIRED BEEF RIB DINNER (FOR 2).....\$65
sunday sauce, braised escarole, 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

- BADA BING.....\$14
grapefruit infused vodka, grapefruit, aperol, lemon, bubbles
- BELLINI.....\$10
peach puree, peach liqueur, prosecco
- DIEGO "PARDON".....\$14
bourbon, amaro, maple, bitters, lemon
- MALIBU BAY BREEZE.....\$8
malibu rum, pineapple, cranberry
- 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.....\$3
- LEMONADE.....\$3.50
- BOTTLED WATER.....\$8

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

- BUCKET OF BEER OR WHITE CLAW.....\$16
5 assorted cans

COFFEE

ICED

- ICED COFFEE.....\$3.50
- ICED TEA.....\$3.50
- ICED CAPPUCCINO.....\$5.50
- ICED LATTE.....\$5.00
- NITRO COLD BREW.....\$5.50

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

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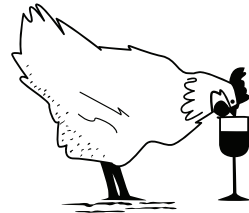
BEER, ETC.

- COORS LIGHT.....\$7
- MILLER HIGH LIFE.....\$6
- CORONA.....\$8
- BROOKLYN LAGER.....\$8
- SIX POINT CRISP.....\$9
- TWO ROADS OL'FACTORY.....\$9
- WHITE CLAW (MANGO OR BLACK CHERRY).....\$8
- DOWNEAST CIDER.....\$9

ASK ABOUT OUR SEASONAL DRAFT SELECTION

WINE

- VICOLO PINOT GRIGIO.....\$5/25
- PINOT PROJECT ROSE.....\$10/40
- SAN MATTTEO GAVI.....\$9/36
- GIESEN SAUVIGNON BLANC.....\$10/35
- CAMBRIA CHARDONNAY.....\$13
- MEIOMI ROSE.....\$7
- FRANCO AMOROSA PROSECCO.....\$10/40
- VICOLO PINOT NOIR.....\$5/25
- RENIERI INVETRO SUPER TUSCAN.....\$9/36
- RAMSEY CABERNET.....\$12/48
- BARBA COLLE MORINO MONTEPULCIANO.....\$8/32



Coffee Labs
ROASTERS

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

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