



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
bacon, black olives, extra cheese, meatballs, mushrooms, onions, pepperoni, pickled jalapeños, sausage, vinegar peppers

*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
- 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
- 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

BEVERAGES

BOTTLED COCKTAILS

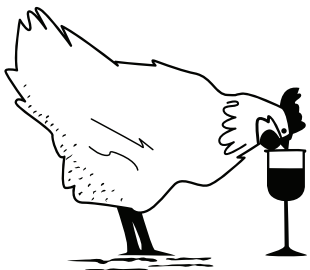
- BELLINI.....\$10
peach puree, prosecco
- MALIBU BAY BREEZE.....\$8
malibu rum, pineapple, orange
- MARGARITA.....\$11
tequila, triple sec, lime, lemon
- NEGRONI.....\$13
gin, red vermouth, campari
- RUM PUNCH.....\$12
white & dark rum, pineapple, orange, lime, pomegranate
- SANGRIA (WHITE OR RED).....\$10
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
914.358.3595

1086 N. BROADWAY
YONKERS, NY 10701

@FORTINAPIZZA
WWW.FORTINAPIZZA.COM

OPEN FOR LUNCH & DINNER EVERY DAY
11AM - 10PM