



LUNCH + DINNER

ANTIPASTI

- GIARDINIERA.....\$5
seasonal pickled vegetables
- SPICY OLIVES.....\$6
chili flakes
- FRIED MOZZ STIX.....\$9
marinara, parm
- CHICKEN CUTLET.....\$11
- GARLIC BREAD.....\$12
melted mozz, warm tomato sauce
- ARANCINI.....\$13
porcini, fonduta
- EGGPLANT ROLLATINI.....\$13
ricotta, mozz, robiolona, parm, marinara, basil
- FRIED MEATBALLS.....\$16
tomato, parm
- FRIED CALAMARI.....\$17
spicy puttanesca, lemon-mayo

VEGETABLES

- FRIED POTATOES.....\$9
caesar dressing, parsley
- BROCCOLI RABE.....\$10
garlic, chili flakes, lemon
- BLISTERED SHISHITO PEPPERS.....\$11
lemon, sea salt
- WOOD-FIRED CAULIFLOWER.....\$12
hazelnut romesco, salsa verde
- WOOD-ROASTED BEETS.....\$15
labné, pistachio
- PIATTO DI VERDURA.....\$22
seasonal vegetables, herb mayo, hazelnut romesco, salsa verde

SOUPS & SALADS

- ITALIAN WEDDING SOUP.....\$11
meatballs, spinach, fregola
- BIBB SALAD.....\$15
seasonal prep, white balsamic
- CAESAR SALAD.....\$15
croutons, parm
- ARUGULA SALAD.....\$16
lemon, candied pistachio, parm
- PIZZERIA SALAD.....\$16
red onion, cucumber, tomato, olives, croutons, pepperoncini, creamy italian dressing

ADD CHICKEN TO YOUR SALAD...+\$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, parm
- BUCATINI ALL' AMATRICIANA.....\$16
smoked bacon, tomato, onion, chili, parm
- RAVIOLI.....\$17
cheese, tomato, basil
- WOOD-FIRED CHEESE LASAGNA.....\$18
- WOOD-FIRED PACCHERI.....\$19
béchamel "a la vodka", mini meatballs, parm, breadcrumbs
- BAKED GNOCCHI.....\$22
ragu, mozz, parm, basil
- SPAGHETTI & MEATBALLS.....\$22
tomato, parm

*gluten free pasta available

PIZZA

- MARINARA.....\$13
tomato, garlic, oregano (no cheese)
- THE ORIGINAL FAMOUS RAY'S.....\$16
marinara, shredded mozz, sicilian oregano
- CLASSIC MARGHERITA.....\$16
tomato, basil, fresh mozz, parm
- ALL'AMATRICIANA.....\$16
smoked bacon, tomato, onion, chili, parm, fresh mozz
- 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, olives
- THE LB.....\$21.5
burrata, robiolona, parm, black truffle
- WHITE CLAM PIE.....\$22
lemon, parsley, garlic, chili

ADDITIONAL TOPPINGS AVAILABLE...+\$2 EACH
bacon, extra cheese, hot vinegar peppers, meatballs, mushrooms, olives, onions, pepperoni, sausage

PROTEIN

- CHICKEN PARM W/ SIDE SALAD.....\$19
huge fried nugget, tomato, mozz, parm
- WOOD-FIRED HALF CHICKEN.....\$23
baby lettuce, sweet potato
- PORK BRACIOLE.....\$23
sunday sauce, broccoli rabe
- PORK CHOP SCARPARELLO.....\$30
hot peppers, sausage, potatoes

DESSERT

- BROWN BUTTER BREAD PUDDING.....\$8.5
marshmallow fluff, maple syrup
- CANNOLI.....\$8.5
nutella surprise
- CHOCOLATE Densa.....\$8.5
salted caramel, amaretti cookie, olive oil
- SPUMONI.....\$8.5
chocolate shell, strawberry, pistachio, chocolate ice cream
- TARTUFO.....\$8.5
chocolate shell, vanilla & chocolate ice cream, marashino cherry
- TORTONI.....\$8.5
tortoni cup, almonds, maraschino cherries

Do we have nutella pizza? IDK... ask us!

BRUNCH

FRIDAY, SATURDAY, SUNDAY
11AM - 3PM

- EGGS IN PURGATORY.....\$10
eggs, spicy tomato, parm
- BBREAKFAST PASTA.....\$16
sausage, egg, parm, breadcrumbs
- 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

BEER, ETC.

A L E

- MADURO BROWN ALE.....\$9
- SIXPOINT SWEET ACTION NYC.....\$9

I P A

- BELLS TWO HEARTED ALE IPA.....\$9
- FIRESTONE UNION JACK IPA.....\$8
- ITHACA FLOWER POWER.....\$9
- SIXPOINT BENGALI.....\$9
- SOUTHERN TIER IPA.....\$10
- TWO ROADS HONEYSPOOT IPA.....\$9

P I L S E R

- FIRESTONE PIVO PILSNER.....\$8
- MAMA'S LIL YELLA PILS.....\$8
- SIXPOINT CRISP.....\$9

S T O U T

- LEFT HAND NITRO MILK STOUT.....\$11

COCKTAILS

- BADA BING.....\$14
grapefruit infused vodka, grapefruit, aperol, lemon, bubbles
- BELLINI.....\$10
peach puree, peach liqueur, prosecco
- MALIBU BAY BREEZE.....\$8
malibu rum, pineapple, cranberry
- MARGARITA.....\$11
tequila, triple sec, lime, lemon
- NEGRONI.....\$13
gin, red vermouth, campari
- PERDONAMI.....\$14
bourbon, amaro, maple, bitters, lemon
- 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.....\$3.5
- ICED TEA.....\$3.5
- BOTTLED WATER.....\$8

COFFEE & TEA

- COFFEE.....\$3.5
- ESPRESSO.....\$3.5
- LATTE.....\$5.5
- CAPPUCCINO.....\$5.5
- HOT TEA.....\$3

FORTINA ARMONK
914.273.0900

C I D E R

- DOWNEAST CIDER.....\$9

L A G E R

- ABITA PURPLE HAZE.....\$9
- BIRRA MORETTI LA ROSSA\$9
- BLUE POINT TOASTED LAGER.....\$8
- BROOKLYN LAGER.....\$8
- COLIMITA.....\$7
- CORONA.....\$8
- HEINEKEN.....\$8
- HEINEKEN 0%.....\$8
- MODELO.....\$8
- NARRAGANSETT (DRAFT).....\$9
- YUENGLING.....\$8

W H E A T

- ALLAGASH WHITE (DRAFT).....\$10
- OMMEGANG WHITE.....\$9
- WEIHENSTEPHANER.....\$9

WINE

W H I T E

- VICOLO PINOT GRIGIO (ITALY).....\$5/25
- TRES PALACIOS SAUVIGNON BLANC (CHILE).....\$13/52
- HERON CHARDONNAY (CALIFORNIA).....\$13/48
- SAN MATTTEO GAVI (ITALY).....\$9/36
- SALADINI PILASTRI FALERIO (ITALY).....\$36
- GUICCIARDINI STROZZI VERNACCIA (ITALY).....\$42
- SALADINI PILASTRI PECORINO (ITALY).....\$50

R E D

- VICOLO PINOT NOIR (ITALY).....\$5/25
- COLLE MORINO MONTEPULCIANO (ITALY).....\$8/32
- INVETRO SUPER TUSCAN (ITALY).....\$9/36
- STORYPOINT CABERNET SAUVIGNON (CALIFORNIA)....\$10
- FATTORIA PIAZZANO CHIANTI (ITALY).....\$10/36
- RAMSAY CABERNET SAUVIGNON (CALIFORNIA).....\$12/48
- CASTIGLIONI CHIANTI (ITALY).....\$12/48
- CUNE LA RIOJA (SPAIN).....\$12/48

S P A R K L I N G & R O S É

- LA SANGLIERE JULIETTE (FRANCE).....\$10/40
- RINALDINI LAMBRUSCO (ITALY).....\$12/48
- WYCLIFF CHAMPAGNE (CALIFORNIA).....\$10/40
- FRANCO AMOROSO PROSECCO (ITALY).....\$10/40
- FRANCO AMOROSO ROSÉ PROSECCO (ITALY).....\$10/40



17 MAPLE AVENUE
ARMONK, NEW YORK 10504

@FORTINAPIZZA
WWW.FORTINAPIZZA.COM

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