



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



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

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	

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



BRUNCH

FRIDAY, SATURDAY, SUNDAY
11AM - 3PM

- EGGS IN PURGATORY.....\$10
eggs, spicy tomato, parm
- BREAKFAST PASTA.....\$16
sausage, egg, parm, breadcrumbs
- BACON, EGG & CHEESE PIZZA.....\$19
burrata, egg, bacon, grape jelly



DESSERT

- BROWN BUTTER BREAD PUDDING.....\$8.5
marshmallow fluff, maple syrup
- CANNOLI.....\$8.5
nutella surprise
- CHOCOLATE DENSE.....\$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!

BEVERAGES

COCKTAILS

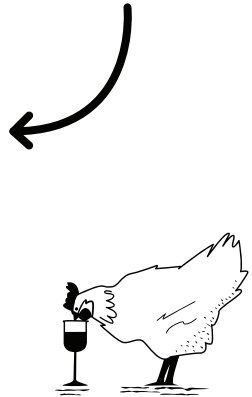
- BADA BING.....\$14
grapefruit infused vodka, grapefruit, aperol, lemon, bubbles
- BELLINI.....\$10
peach puree, prosecco
- MALIBU BAY BREEZE.....\$8
malibu rum, pineapple, orange
- MARGARITA.....\$11
tequila, triple sec, lime, lemon
- NEGRONI.....\$13
gin, red vermouth, campari
- PERDONAMI.....\$14
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-ALCHOLIC

- SODA & JUICE.....\$3
- LEMONADE.....\$3.5
- ICED TEA.....\$3.5
- BOTTLED WATER.....\$8

BEER & WINE

SCAN THE QR CODE BELOW TO VIEW OUR ROTATING SELECTIONS OF BEER WINE!



FORTINA RYE BROOK
914.937.0900

136 S. RIDGE STREET
RYE BROOK, NY 10573

@FORTINAPIZZA
WWW.FORTINAPIZZA.COM

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