



# 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 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!*

# BEVERAGES

## COCKTAILS

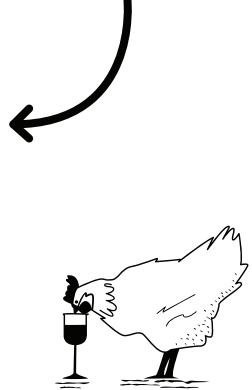
- BADA BING.....\$14  
grapefruit infused vodka, grapefruit, aperol, lemon, bubbles
- BELLINI.....\$10  
peach puree, prosecco
- MALIBU BAY BREEZE.....\$8  
malibu rum, pineapple, orange
- MARGARITA.....\$11  
tequila, triple sec, lime, lemon
- NEGRONI.....\$13  
gin, red vermouth, campari
- PERDONAMI.....\$14  
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 YONKERS  
914.358.3595

1086 N. BROADWAY  
YONKERS, NY 10701

@FORTINAPIZZA  
WWW.FORTINAPIZZA.COM

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