

ANTIPASTI

GIARDINIERA seasonal pickled vegetables	\$5
SPICY OLIVES chili flakes	\$6
FRIED MOZZ STIX marinara, parm	\$9
CHICKEN CUTLET	\$11
GARLIC BREAD melted mozz, warm tomato sauce	\$12
ARANCINI spring peas, bolognese	\$13
EGGPLANT ROLLATINI ricotta, mozz, robiolona, parm, marinara, basil	\$13
POTATO CROQUETTES parm, calabrian mayo	\$13
PROSCIUTTO AND MELON EVOO, bianco sardo, chili	\$18
FRIED MEATBALLS tomato, parm	\$16
FRIED CALAMARI puttanesca, lemon-mayo	\$17
COLD CUTS chef's selection of two meats & two cheeses	MP

SOUP/SALAD

ITALIAN WEDDING SOUP meatballs, spinach, fregola	\$11
BIBB SALAD seasonal prep, white balsamic	\$15
CAESAR SALAD croutons, parm	\$15
CAPRESE SALAD bufala mozz, sherry vin, miso	\$15
HOUSE SALAD baby lettuce, bianco sardo, white onion, robosto	\$15
ARUGULA SALAD lemon, candied pistachio, parm	\$16
PIZZERIA SALAD red onion, cucumber, tomato, olives, croutons, pepperoncini, creamy italian dressing	\$16

*ADD CHICKEN TO YOUR SALAD +\$6

VEGGIES

SHISHITOS lemon, sea salt	\$8
BROCCOLI RABE garlic, chili flakes, lemon	\$10
PATATAS BRAVAS spicy marinara, lemon-mayo, parm	\$10
WOOD-FIRED CAULIFLOWER hazelnut romesco, salsa verde	\$12
BROCCOLETTE sesame, garlic, white anchovy	\$13
WOOD-ROASTED BEETS labné, pistachio	\$15
ROASTED CARROTS bufala ricotta, raw honey, espolette	\$16
PIATTO DI VERDURA seasonal vegetables, herb mayo, hazelnut romesco, salsa verde	\$22

PASTA

PASTINA parm, butter • add black truffle...+\$5	\$15
PASTASCIUTTO tomato, basil, parm, chili • add meatballs...+\$8	\$16
WOOD-FIRED BAKED ZITI fresh ricotta, mozz, tomato, parm	\$16
BUCATINI ALL' AMATRICIANA smoked bacon, tomato, onion, chili, parm	\$16
RAVIOLI cheese, tomato, basil	\$17
WOOD-FIRED PACCHERI béchamel "a la vodka", mini meatballs, parm, breadcrumbs	\$19
WOOD-FIRED LASAGNA bolognese, marinara, ricotta	\$21
BAKED GNOCCHI ragu, mozz, parm, basil	\$22
CAVATELLI peas, spring onion, pancetta, tapping reeve	\$22

*PLEASE SPEAK TO YOUR SERVER OR THE MANAGER ABOUT ANY DIETARY RESTRICTIONS AND/OR ALLERGIES

PIZZA PROTEIN

CHICKEN PARM W/ SIDE SALAD tomato, mozz, parm	\$19
WOOD-FIRED HALF CHICKEN baby lettuce, sweet potato	\$23
PORK CHOP SCARPARELLO hot peppers, sausage, potatoes	\$30
BRANZINO tomato panzanella, meyer lemon, EVOO, croutons	\$36
MARINARA tomato, garlic, oregano (no cheese)	\$13
THE ORIGINAL FAMOUS RAY'S marinara, shredded mozz, sicilian oregano	\$16
CLASSIC MARGHERITA tomato, basil, fresh mozz, parm	\$16
ALL'AMATRICIANA smoked bacon, tomato, onion, chili, parm, fresh mozz	\$18
SAN GENNARO sweet sausage, roasted red pepper, onion, parm, mozz, sesame	\$18
CHORIZO tomato, white onion, tomme	\$18
SPICY MEATBALL tomato, fontina, pickled cherry peppers, parm	\$18
TENDERONI pepperoni, fresh mozz, parm, calabrian chili-honey	\$19
MUSHROOM wild mushrooms, marinara, finocchiona, provolone, garlic	\$20
PAULIE'S PIE sunday sauce, meatball, sausage, ricotta	\$20
PROSCIUTTO prosciutto, parm, mozz, arugula, olives	\$21
THE LB burrata, robiolona, parm, black truffle	\$21.5
ASAP CLAMS lemon, parsley, garlic, chili	\$22

*ADDITIONAL TOPPINGS: BACON, EXTRA CHEESE, HOT VINEGAR PEPPERS, MEATBALLS, MUSHROOMS, OLIVES, ONIONS, PEPPERONI, SAUSAGE \$2 EACH



KIDS	ZITI & BUTTER	\$8
	CHEESE PIZZA	\$8
	CHICKEN TENDERS AND FRIES	\$10
	SPAGHETTI & MEATBALLS	\$12

BRUNCH	*FRIDAY, SATURDAY, SUNDAY 11AM-3PM	
	BAKED FRENCH TOAST	\$14
	whipped mascarpone, maple	
	EGGS IN PURGATORY	\$15
	eggs, spicy tomato, parm, garlic bread	
	BREAKFAST PASTA	\$16
	sausage, egg, parm, breadcrumbs	
	BACON, EGG & CHEESE PIZZA	\$19
	burrata, egg, bacon, grape jelly	
	PASTINA AND EGGS	\$19
	pancetta, parm	
	BOTTOMLESS MIMOSAS	\$25PP

DESSERT	PANNA COTTA	\$9
	blueberry, lemon, shortbread	
	BROWN BUTTER BREAD PUDDING	\$9
	marshmallow fluff, maple syrup	
	CANNOLI	\$9
	nutella surprise	
	CHEESECAKE	\$9
	dark chocolate, orange	
	SPUMONI	\$9
	chocolate shell, strawberry, pistachio, chocolate ice cream	
	TARTUFO	\$9
	chocolate shell, vanilla & chocolate ice cream, marashino cherry	
	TORTONI	\$9
	tortoni cup, coconut, maraschino cherries	

DO WE HAVE NUTELLA PIZZA? IDK... ASK US!

COFFEE & TEA	ICED/COLD	
	COFFEE	\$3.5
	TEA	\$3.5
	LATTE	\$5
	CAPPUCCINO	\$5.5
	NITRO COLD BREW	\$5.5
	SHAKERATO	\$8
	double espresso, milk, maple syrup	

	HOT	
	TEA	\$3.5
	DRIP COFFEE	\$3.5
	ESPRESSO	\$3.5
	CAPPUCCINO	\$5.5
	LATTE	\$5

	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	

N/A	SODA & JUICE	\$3
	LEMONADE	\$3.5
	ICED TEA	\$3.5
	BOTTLED WATER	\$8

BEER, ETC	BROOKLYN LAGER (12 OZ)	\$8
	COORS LIGHT	\$7
	CORONA	\$8
	LAGUNITAS IPA	\$9
	MILLER HIGH LIFE (12OZ)	\$6
	SEA HAG IPA	\$8
	ALLAGASH WHITE	\$10

*ASK ABOUT OUR DRAFT SELECTION

WINE	WHITE	
	VICOLO PINOT GRIGIO	\$9/36
	TRES PALACIOS SAUVIGNON BLANC	\$13/52
	SERAFINO GAVI DI GAVI	\$11/44
	SALADINI PILASTRI PECORINO	\$12/48
	LITTLE SHEEP CHARDONNAY	\$15/60
	HIRSCHVERGNUGEN GRUNER VELTLINER	\$42
	HERMANN J. WIEMER RIESLING.	\$45

	RED	
	VICOLO PINOT NOIR	\$9/36
	CABRINI MALBEC	\$8/32
	CADETTO MONTEPULCIANO (ORGANIC)	\$13/52
	L'OCA CIUCA CHIANTI	\$10/40
	STORYPOINT CABERNET	\$12/48
	ALLEGRI VALPOLICELLA	\$58
	RENIERI INVETRO SUPER TUSCAN	\$75
	MOCCAGATTA BARBARESCO	\$95

	SPARKLING & ROSE	
	WYCLIFF SPARKLING WINE	\$9
	FRANCO AMOROSA PROSECCO	\$10/40
	LAVANDETTE ROSE	\$12/48

*Straight
Up
Italian*

COCKTAILS	SPECIALTY	
	THE BADA BABE	\$15
	vodka, citrus and prosecco	
	BADA BING	\$14
	grapefruit infused vodka, grapefruit, aperol, lemon, bubbles	
	BEARDED LADY	\$16
	gin, campari, lemon, grapefruit, chinotto	
	GUMAD	\$16
	casamigos, limoncello, lemon, basil	
	PERDONAMI	\$14
	bourbon, amaro, maple, bitters, lemon	
	PURE MEXICAN SNOW	\$12
	tequila, coco lopez, triple sec, lime	
	ROCKSTAR LEMONADE	\$14
	pimms liquer, lemonade	
	THE PHOEBE	\$12
	whiskey, chamomile infused citrus	
	WILD NEGRONI	\$17
	stray dog gin, campari, sweet vermouth	
	TRADITIONAL	
	BELLINI	\$10
	peach puree, peach liqueur, prosecco	
	ESPRESSO MARTINI	\$16
	irish cream, amaretto, vodka, espresso	
	MALIBU BAY BREEZE	\$11
	malibu rum, pineapple, cranberry	
	MARGARITA	\$12
	tequila, triple sec, lime, lemon	
	NEGRONI	\$14
	gin, red vermouth, campari	
	RUM PUNCH	\$12
	white & dark rum, pineapple, orange, lime, pomegranate	
	SANGRIA (WHITE OR RED)	\$12
	wine, brandy, triple sec, orange, pomegranate	
	SPRITZ	\$14
	aperol, prosecco	
	MOCKTAILS	
	TEANA TURNER	\$9
	iced tea, orange juice, lemon, mint	
	PREGGO MAMA	\$9
	cranberry, grapefruit, lemon, pomegranate	



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