

SOUP/SALAD

- ITALIAN WEDDING SOUP**
meatballs, spinach, fregola
- PASTA E CECI**
chickpeas, tomato, vegetables
- BIBB SALAD**
seasonal prep, white balsamic
- CAESAR SALAD**
croutons, parm
- HOUSE SALAD**
baby lettuce, bianco sardo, white onion, robosto
- ARUGULA SALAD**
lemon, candied pistachio, parm
- PIZZERIA SALAD**
red onion, cucumber, tomato, olives, croutons, pepperoncini, creamy italian dressing

*ADD CHICKEN TO YOUR SALAD +\$6

ANTIPASTI

- GIARDINIERA**
seasonal pickled vegetables \$5
- SPICY OLIVES**
chili flakes \$6
- FRIED MOZZ STIX**
marinara, parm \$9
- ARANCINI**
kabocha squash, fontal \$10
- CHICKEN CUTLET** \$11
- GARLIC BREAD**
melted mozz, warm tomato sauce \$12
- EGGPLANT ROLLATINI**
ricotta, mozz, robiolona, parm, marinara, basil \$13
- BURRATA TOAST**
honey nut squash, brown butter, chili crisp \$16
- FRIED MEATBALLS**
tomato, parm \$16
- WHITE BEANS & ESCAROLE**
parsley & provolone sausage \$16
- FRIED CALAMARI**
puttanesca, lemon-mayo \$17
- FIG AND PROSCIUTTO**
bianco sardo, banyull's vin \$18
- CHARCUTERIE**
selection of salumi and cheese \$24

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
- SPAGGATELLI NERI ALL'AMATRICIANA**
guanciale, tomato, 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**
truffle, black pepper, tapping reeve \$22
- BUCATINI AND CLAMS**
lemon, parsley, bianco sardo \$28

*ALL PASTAS ARE COOKED AL DENTE

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

VEGGIES

- SHISHITOS**
lemon, sea salt \$8
- BROCCOLI RABE**
garlic, chili flakes, lemon \$10
- POTATOES**
rosemary, parm \$10
- BRUSSEL SPROUTS**
white balsamic, hazelnuts, brown butter aioli \$12
- WOOD-FIRED CAULIFLOWER**
hazelnut romesco, salsa verde \$12
- 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

PIZZA

- 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 GENARO**
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
- DON FREDY**
delicata squash, bacon, chilis, fontina \$19
- 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

PROTEIN

- CHICKEN PARM W/ SIDE SALAD**
tomato, mozz, parm \$24
- WOOD-FIRED HALF CHICKEN**
baby lettuce, sweet potato \$26
- PORK CHOP SCARPARELLO**
hot peppers, sausage, potatoes \$30
- BRANZINO**
seasonal panzanella, meyer lemon, EVOO, croutons \$36
- WOOD FIRED RIBEYE**
USDA prime, bone marrow, potatoes+peppers \$72



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Straight Up Italian

KIDS

| | |
|---------------------------|------|
| GARLIC BREAD | \$7 |
| ZITI & BUTTER | \$8 |
| CHEESE PIZZA | \$8 |
| CHICKEN TENDERS AND FRIES | \$10 |
| SPAGHETTI & MEATBALLS | \$12 |

BRUNCH

*FRIDAY, SATURDAY, SUNDAY • 12-3PM

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| 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 |

COCKTAILS

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| 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 | |
| LA MELA | \$13 |
| bulleit bourbon, minard apple cider, citrus, cinnamon | |
| PERDONAMI | \$14 |
| bourbon, amaro, maple, bitters, lemon | |
| PURE MEXICAN SNOW | \$13 |
| tequila, coco lopez, triple sec, lime | |
| THE PHOEBE | \$13 |
| whiskey, chamomile infused citrus | |
| REDBULL WATERMELON MARGARITA | \$14 |
| tequila blanco, lime, simple | |
| WILD NEGRONI | \$17 |
| stray dog gin, campari, sweet vermouth | |

TRADITIONAL

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| BELLINI | \$10 |
| peach puree, peach liqueur, prosecco | |
| ESPRESSO MARTINI | \$16 |
| irish cream, amaretto, vodka, espresso | |
| MALIBU BAY BREEZE | \$12 |
| malibu rum, pineapple, cranberry | |
| MARGARITA | \$13 |
| tequila, agave, cold-pressed persian lime, orange juice | |
| NEGRONI | \$14 |
| gin, red vermouth, campari | |
| RUM PUNCH | \$13 |
| white & dark rum, pineapple, orange, lime, pomegranate | |
| SANGRIA | \$13 |
| white, red, or autumn harvest | |
| SPRITZ | \$14 |
| aperol, prosecco | |

BEER, ETC

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|-----------------------------------|------|
| ALE | |
| SIXPOINT SWEET ACTION NYC | \$9 |
| CIDER | |
| DOWNEAST CIDER | \$9 |
| IPA | |
| BELLS TWO HEARTED ALE IPA | \$9 |
| ITHACA FLOWER POWER | \$9 |
| LAGUNITAS HAZY WONDER | \$10 |
| SIXPOINT BENGALI | \$9 |
| SOUTHERN TIER 2X | \$12 |
| SOUTHERN TIER HARVEST IPA | \$10 |
| SOUTHERN TIER IPA | \$10 |
| TWO ROADS HONEYSPOUT IPA | \$9 |
| LAGER | |
| ABITA PURPLE HAZE | \$9 |
| BLUE POINT TOASTED | \$8 |
| BROOKLYN LAGER | \$8 |
| COLIMITA | \$7 |
| CORONA | \$8 |
| HEINEKEN | \$8 |
| MODELO | \$8 |
| NARRAGANSETT (DRAFT) | \$9 |
| PERONI | \$9 |
| YUENGLING | \$8 |
| PILSNER | |
| MAMA'S LITTLE PILS | \$8 |
| SIXPOINT CRISP | \$9 |
| STICK WITH GRANDMA (16OZ) | \$15 |
| STOUT | |
| LEFT HAND NITRO MILK STOUT | \$11 |
| WHEAT | |
| ALLAGASH WHITE (DRAFT) | \$10 |
| OMMEGANG WHITE | \$9 |

WINE

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|---|-----------|
| WHITE | |
| VICOLO PINOT GRIGIO (ITALY) | \$9/36 |
| SAN MATTEO GAVI (ITALY) | \$12/48 |
| TRES PALACIOS SAUVIGNON BLANC (CHILE) | \$13/52 |
| LITTLE SHEEP CHARDONNAY (FRANCE) | \$15/60 |
| SALADINI PILASTRI FALERIO (ITALY) | \$36 |
| GUICCIARDINI STROZZI VERNACCIA (ITALY) | \$42 |
| SALADINI PILASTRI PECORINO (ITALY) | \$50 |
| SKOURAS MOSCOFILERO (GREECE) | \$55 |
| RED | |
| VICOLO PINOT NOIR (ITALY) | \$9/36 |
| FATTORIA PIAZZANO CHIANTI (ITALY) | \$12/48 |
| CADETTO MONTEPULCIANO, ORGANIC (ITALY) | \$13/52 |
| TAYMENTE, MALBEC (ARGENTINA) | \$13/\$52 |
| CUNE RIOJA CRIANZA (SPAIN) | \$13/\$52 |
| RAMSAY CABERNET SAUVIGNON (CALI) | \$16/64 |
| SKOURAS SAINT GEORGE (GREECE) | \$55 |
| INVETRO SUPER TUSCAN (ITALY) | \$75 |
| SPARKLING & ROSE | |
| RINALDINI LAMBRUSCO (ITALY) | \$12/48 |
| WYCLIFF CHAMPAGNE (CALI) | \$10/40 |
| LAVANDETTE ROSE (FRANCE) | \$12/48 |
| FRANCO AMOROSO PROSECCO (ITALY) | \$13/52 |
| FRANCO AMOROSO ROSE PROSECCO (ITALY) | \$13/52 |

NON-ALCOHOLIC

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|---|-------|
| SODA & JUICE | |
| LEMONADE | \$3.5 |
| ICED TEA | \$3.5 |
| REDBULL | \$6 |
| regular, yellow, red | |
| BOTTLED WATER | \$8 |
| MOCKTAILS | |
| TEANA TURNER | \$9 |
| iced tea, orange juice, lemon, mint | |
| PREGGO MAMA | \$9 |
| cranberry, grapefruit, lemon, pomegranate | |