

## 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 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
- 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 SCARPARIELLO**  
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

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

### SPECIALTY

<b>THE BADA BABE</b>	\$15
vodka, citrus and prosecco	
<b>BADA BING</b>	\$14
grapefruit infused vodka, grapefruit, aperol, lemon, bubbles	
<b>BEARDED LADY</b>	\$16
gin, campari, lemon, grapefruit, chinotto	
<b>GUMAD</b>	\$16
casamigos, limoncello, lemon, basil	
<b>LA MELA</b>	\$13
bulleit bourbon, minard apple cider, citrus, cinnamon	
<b>PERDONAMI</b>	\$14
bourbon, amaro, maple, bitters, lemon	
<b>PURE MEXICAN SNOW</b>	\$13
tequila, coco lopez, triple sec, lime	
<b>THE PHOEBE</b>	\$13
whiskey, chamomile infused citrus	
<b>REDBULL WATERMELON MARGARITA</b>	\$14
tequila blanco, lime, simple	
<b>WILD NEGRONI</b>	\$17
stray dog gin, campari, sweet vermouth	

### TRADITIONAL

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

## BEER, ETC

<b>ALE</b>	
<b>BELLS TWO HEARTED ALE</b>	\$9
<b>SIXPOINT SWEET ACTION</b>	\$9
<b>CIDER</b>	
<b>DOWNEAST CIDER</b>	\$9
<b>IPA</b>	
<b>SIXPOINT BENGALI TIGER</b>	\$9
<b>SOUTHERN TIER</b>	\$10
<b>LAGER</b>	
<b>ABITA PURPLE HAZE</b>	\$9
<b>CORONA</b>	\$8
<b>BLUE POINT TOASTED LAGER</b>	\$8
<b>HEINEKEN</b>	\$8
<b>MODELO</b>	\$8
<b>PERONI</b>	\$9
<b>PILSNER</b>	
<b>SIXPOINT CRISP</b>	\$9
<b>STICK WITH GRANDMA</b>	\$15
<b>WHEAT</b>	
<b>OMMEGANG WITTE</b>	\$9
<b>STOUT</b>	
<b>LEFT HAND MILK STOUT</b>	\$11

## NON-ALCOHOLIC

<b>SODA &amp; JUICE</b>	\$3
<b>LEMONADE</b>	\$3.5
<b>ICED TEA</b>	\$3.5
<b>REDBULL</b>	\$6
regular, yellow, red	
<b>BOTTLED WATER</b>	\$8
<b>MOCKTAILS</b>	
<b>TEANA TURNER</b>	\$9
iced tea, orange juice, lemon, mint	
<b>PREGGO MAMA</b>	\$9
cranberry, grapefruit, lemon, pomegranate	

## WINE

<b>WHITE</b>	
<b>LIBERTY CREEK PINOT GRIGIO</b>	\$5
<b>VICOLO PINOT GRIGIO</b>	\$9   \$36
<b>SAN MATTEO GAVI</b>	\$12   \$48
<b>BERNARD GRIFFIN SAUVIGNON BLANC</b>	\$13   \$52
<b>THE LITTLE SHEEP CHARDONNAY</b>	\$15   \$60
<b>RED</b>	
<b>VICOLO PINOT NOIR</b>	\$9   \$36
<b>STORYPOINT CABERNET</b>	\$12   \$48
<b>INVETRO TOSCANA</b>	\$12   \$48
<b>BARBA MONTEPULCIANO</b>	\$13   \$52
<b>TAYMENTE MALBEC</b>	\$13   \$52
<b>SPARKLING &amp; ROSE</b>	
<b>PINOT PROJECT ROSE</b>	\$10   \$40
<b>LAVANDETTE ROSE</b>	\$12   \$48
<b>FRANCO AMOROSO ROSE PROSECCO</b>	\$13   \$52

