

ANTIPASTI

GIARDINIERA 🌱	\$5
seasonal pickled vegetables	
SPICY OLIVES 🌱	\$6
chili flakes	
FRIED MOZZ STIX	\$9
marinara, parm	
ARANCINI	\$10
kabocha squash, fontal	
CHICKEN CUTLET	\$11
GARLIC BREAD	\$12
melted mozz, warm tomato sauce	
EGGPLANT ROLLATINI	\$13
ricotta, mozz, robiolona, parm, marinara, basil	
BURRATA TOAST	\$16
honeynut squash, brown butter, chili crisp	
FRIED MEATBALLS	\$16
tomato, parm	
WHITE BEANS & ESCAROLE	\$16
parsley & provolone sausage	
FRIED CALAMARI	\$17
puttanesca, lemon-mayo	
PROSCIUTTO & PEPPERS	\$18
evoo, garlic, onions	
CHARCUTERIE	\$24
speck, mortadella, fontal, moliterno al tartufo, giardiniera	

SOUP/SALAD

ITALIAN WEDDING SOUP	\$11
meatballs, spinach, fregola	
PASTA E CECI	\$11
chickpeas, tomato, vegetables	
BIBB SALAD 🌱	\$15
seasonal prep, white balsamic	
CAESAR SALAD	\$15
croutons, parm	
HOUSE SALAD 🌱	\$15
baby lettuce, bianco sardo, white onion, robosto	
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

VEGGIES

SHISHITOS 🌱	\$8
lemon, sea salt	
BROCCOLI RABE 🌱	\$10
garlic, chili flakes, lemon	
POTATOES 🌱	\$10
rosemary, parm	
BRUSSEL SPROUTS	\$12
white balsamic, hazelnuts, brown butter aioli	
WOOD-FIRED CAULIFLOWER	\$12
hazelnut romesco, salsa verde	
WOOD-ROASTED BEETS 🌱	\$15
labné, pistachio	
ROASTED CARROTS 🌱	\$16
bufala ricotta, raw honey, espolette	
PIATTO DI VERDURA	\$22
seasonal vegetables, herb mayo, hazelnut romesco, salsa verde	

PASTA

PASTINA	\$15
parm, butter • add black truffle...+\$5	
PASTASCIUTTO	\$16
tomato, basil, parm, chili • add meatballs...+\$8	
WOOD-FIRED BAKED ZITI	\$16
fresh ricotta, mozz, tomato, parm	
SPACCATELLI NERI ALL'AMATRICIANA	\$16
guanciale, tomato, chili, parm	
RAVIOLI	\$17
cheese, tomato, basil	
WOOD-FIRED PACCHERI	\$19
béchamel "a la vodka", mini meatballs, parm, breadcrumbs	
WOOD-FIRED LASAGNA	\$21
bolognese, marinara, ricotta	
BAKED GNOCCHI	\$22
ragu, mozz, parm, basil	
CAVATELLI	\$22
truffle, black pepper, tapping reeve	
BUCATINI AND CLAMS	\$28
lemon, parsley, bianco sardo	

*ALL PASTAS ARE COOKED AL DENTE

ADD BLACK WINTER TRUFFLE TO ANY ITEM... +\$11

PROTEIN

CHICKEN PARM W/ SIDE SALAD	\$24
tomato, mozz, parm	
WOOD-FIRED HALF CHICKEN 🌱	\$26
baby lettuce, sweet potato	
PORK CHOP MILANESE	\$28
chicories, fennel, white bean vinaigrette	
WOOD-ROASTED CHICKEN SCARPAREILLO	\$30
hot peppers, potatoes, sausage	
BRANZINO	\$36
seasonal panzanella, meyer lemon, EVOO, croutons	
OSSO BUCO	\$55
veal shank, polenta	
WOOD FIRED RIBEYE 🌱	\$72
USDA prime, bone marrow, potatoes+peppers	

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	\$18
smoked bacon, tomato, onion, chili, parm, fresh mozz	
SAN GENNARO	\$18
sweet sausage, roasted red pepper, onion, parm, mozz, sesame	
CHORIZO	\$18
tomato, white onion, tomme	
SPICY MEATBALL	\$18
tomato, fontina, pickled cherry peppers, parm	
DON FREDY	\$19
delicata squash, bacon, chilis, fontina	
TENDERONI	\$19
pepperoni, fresh mozz, parm, calabrian chili-honey	
MUSHROOM	\$20
wild mushrooms, marinara, finocchiona, provolone, garlic	
PAULIE'S PIE	\$20
sunday sauce, meatball, sausage, ricotta	
PROSCIUTTO	\$21
prosciutto, parm, mozz, arugula, olives	
THE LB	\$22
burrata, robiolona, parm, black truffle	
ASAP CLAMS	\$22
lemon, parsley, garlic, chili	

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



ARMONK • RYE BROOK • STAMFORD • YONKERS

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

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	\$30PP

COCKTAILS

SPECIALTY

BADA BING	\$14
grapefruit infused vodka, grapefruit, aperol, lemon, bubbles	
BEARDED LADY	\$16
gin, campari, lemon, grapefruit, chinotto	
GOOMBA	\$13
whiskey, chamomile infused citrus	
GUMAD	\$16
casamigos, limoncello, lemon, basil	
LA MELA	\$13
bulleit bourbon, minard apple cider, citrus, cinnamon	
LOUIES	\$14
watermelon red bull, tequila blanco, lime	
MARONE	\$15
vodka, citrus and prosecco	
OLD GLORY	\$16
bourbon, demerara, luxardo, angostura	
PERDONAMI	\$14
bourbon, amaro, maple, bitters, lemon	
UP IN SMOKE	\$16
mezcal, tequila blanco, lime and chili honey	
VESUVIO	\$13
tequila, coco lopez, orange, lime	
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	\$12
malibu rum, pineapple, cranberry	
MARGARITA	\$13
tequila, agave, cold-pressed persian lime, orange juice	
NEGRONI	\$14
gin, campari, sweet vermouth	
RUM PUNCH	\$13
white & dark rum, pineapple, orange, lime, pomegranate	
SANGRIA	\$13
white, red, or autumn harvest	
SPRITZ	\$14
aperol, prosecco	

BEER, ETC

ALE

SIXPOINT SWEET ACTION NYC	\$9
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CIDER

DOWNEAST CIDER	\$9
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IPA

BELLS TWO HEARTED ALE IPA	\$9
ITHACA FLOWER POWER	\$9
LAGUNITAS HAZY WONDER	\$10
SIXPOINT BENGALI	\$9
SOUTHERN TIER 2X	\$12
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

STOUT

LEFT HAND NITRO MILK STOUT	\$11
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WHEAT

ALLAGASH WHITE (DRAFT)	\$10
OMMEGANG WHITE	\$9

WINE

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

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

SODA & JUICE

LEMONADE	\$4
ICED TEA	\$4
ARNOLD PALMER	\$4
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	
SHAKERATO	\$8
double espresso, milk, maple syrup	

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