



# CATERING MENU

HALF TRAY: 4-6 Portions | FULL TRAY: 8-10 Portions

## ANTIPASTI

	HALF/FULL
<b>ARANCINI</b> seasonal prep	\$50/\$90
<b>FRIED MEATBALLS</b> tomato, parm	\$80/\$160
<b>GARLIC BREAD</b> melted mozz, warm tomato sauce	\$35/\$60
<b>PIATTO DI VERDURA</b> seasonal vegetables, herb mayo, hazelnut romesco, salsa verde	\$65/\$120
<b>PROSCIUTTO &amp; FRUIT</b> EVOO, bianco sardo, chili, seasonal fruit	\$60/\$120

## PASTA

	HALF/FULL
<b>PASTASCIUTTO</b> tomato, basil, parm, chili	\$60/\$120
<b>RAVIOLI</b> cheese, tomato, basil	\$65/\$120
<b>SPACCATELLI ALL'AMATRICIANA</b> smoked bacon, tomato, onion, chili, parm	\$60/\$120
<b>SPAGHETTI &amp; MEATBALLS</b> tomato, parm	\$95/\$190
<b>WOOD-FIRED BAKED ZITI</b> fresh ricotta, mozz, tomato, parm	\$70/\$150
<b>WOOD-FIRED PACCHERI</b> béchamel "a la vodka", mini meatballs, parm, breadcrumbs	\$85/\$160

## DESSERT

	HALF/FULL
<b>BROWN BUTTER BREAD PUDDING</b> marshmallow fluff, maple syrup	\$60/\$120
<b>CHOCOLATE CHEESECAKE</b> chocolate mousse ganache	\$80/\$160
<b>NUTELLA CANNOLI</b> nutella surprise	\$80/\$160

## SALAD

	HALF/FULL
<b>ARUGULA SALAD</b> arugula, parm, candied pistachios, lemon honey vinaigrette	\$40/\$80
<b>BIBB SALAD</b> seasonal prep	\$40/\$80
<b>CAESAR SALAD</b> romaine lettuce, parm, croutons, caesar dressing	\$40/\$80
<b>HOUSE SALAD</b> baby lettuce, bianco sardo, white onion, robosto	\$40/\$80
<b>PIZZERIA SALAD</b> romaine, tomato, red onion, pepperoncini, croutons, creamy italian dressing	\$40/\$80

## ENTREES

	HALF/FULL
<b>CHICKEN PARM</b> chicken cutlet, tomato, mozz, parm	\$90/\$180
<b>WOOD-FIRED HALF CHICKEN</b> baby lettuce, sweet potato	\$100/\$200

## SIDES

	HALF/FULL
<b>BROCCOLI RABE</b> garlic, chili flakes, lemon	\$35/\$70
<b>FRENCH FRIES</b>	\$35/\$70
<b>ROASTED SWEET POTATOES</b>	\$35/\$70

*Straight  
Up  
Italian*

ARMONK • RYE BROOK • STAMFORD • YONKERS

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