

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	
PAPPARDELLE BOLOGNESE	\$24
burrata, foie gras, smoked olive oil	
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
frisee, fennel, parm, banyuls vinegar	
WOOD-ROASTED CHICKEN SCARPARIELLO	\$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	
FUNGHI E SALUMI	\$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

*PLEASE SPEAK TO YOUR SERVER OR THE MANAGER

GLUTEN FREE ITEM | ABOUT ANY DIETARY RESTRICTIONS AND/OR ALLERGIES



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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 whipped mascarpone, maple	\$14
EGGS IN PURGATORY eggs, spicy tomato, parm, garlic bread	\$15
BREAKFAST PASTA sausage, egg, parm, breadcrumbs	\$16
BACON, EGG & CHEESE PIZZA burrata, egg, bacon, grape jelly	\$19
PASTINA AND EGGS pancetta, parm	\$19
BOTTOMLESS MIMOSAS	\$30PP

COCKTAILS

SPECIALTY	
BADA BING grapefruit infused vodka, grapefruit, aperol, lemon, bubbles	\$14
BEARDED LADY gin, campari, lemon, grapefruit, chinotto	\$16
BLOOD ORANGE OLD FASHIONED bourbon, blood orange, demerara, bitters	\$16
GOOMBA whiskey, chamomile infused citrus	\$13
GUMAD casamigos, limoncello, lemon, basil	\$16
LA MELA bulleit bourbon, minard apple cider, citrus, cinnamon	\$13
LOUIES watermelon red bull, tequila blanco, lime	\$14
MARONE vodka, citrus and prosecco	\$15
OLD GLORY bourbon, demerara, luxardo, angostura	\$16
PERDONAMI bourbon, amaro, maple, bitters, lemon	\$14
UP IN SMOKE mezcal, tequila blanco, lime and chili honey	\$16
VESUVIO tequila, coco lopez, orange, lime	\$13
WILD NEGRONI stray dog gin, campari, sweet vermouth	\$17

TRADITIONAL

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

BEER, ETC

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 IPA	\$10
TWO ROADS HONEYSPOT 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
WHEAT	
ALLAGASH WHITE (DRAFT)	\$10
OMMEGANG WHITE	\$9

NON-ALCOHOLIC

SODA & JUICE	\$3
LEMONADE	\$4
ICED TEA	\$4
ARNOLD PALMER	\$4
REDBULL regular, yellow, red	\$6
BOTTLED WATER	\$8
MOCKTAILS	
TEANA TURNER iced tea, orange juice, lemon, mint	\$9
PREGGO MAMA cranberry, grapefruit, lemon, pomegranate	\$9
SHAKERATO double espresso, milk, maple syrup	\$8

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

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