

ANTIPASTI

SPICY OLIVES 🌶️	\$6
chili flakes	
GIARDINIERA 🌿	\$7
seasonal pickled vegetables	
FRIED MOZZ STIX	\$10
marinara, parm	
ARANCINI	\$12
english peas, bolognese	
CHICKEN CUTLET	\$13
GARLIC BREAD	\$13
melted mozz, warm tomato sauce	
EGGPLANT ROLLATINI	\$13
ricotta, mozz, robiolona, parm, marinara, basil	
BURRATA TOAST	\$17
ramp butter, sweet peas	
FRIED MEATBALLS	\$18
tomato, parm	
FRIED CALAMARI	\$18
puttanesca, lemon-mayo	
WOOD-FIRED BONE MARROW	\$19
red onion jam, broccoli sprouts, toast	
PROSCIUTTO & PEPPERS	\$20
EVOO, garlic, onions	
CHARCUTERIE	\$27
speck, mortadella, fontal, moliterno al tartufo, giardiniera	

SOUP/SALAD

ITALIAN WEDDING SOUP	\$12
meatballs, spinach, fregola	
PASTA E CECI	\$12
chickpeas, tomato, vegetables	
BIBB SALAD 🌿	\$16
seasonal prep, white balsamic	
CAESAR SALAD	\$16
croutons, parm	
HOUSE SALAD 🌿	\$16
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 ... +\$9

VEGGIES

SHISHITOS 🌿	\$9
lemon, sea salt	
BROCCOLI RABE 🌿	\$10
garlic, chili flakes, lemon	
POTATOES 🌿	\$11
rosemary, parm	
WOOD-FIRED CAULIFLOWER	\$12
goddess dressing, chili crisp	
ROASTED CARROTS 🌿	\$13
robiolina, allium-almond pesto	
WOOD-ROASTED BEETS 🌿	\$16
gorgonzola dolce, shallots, almonds	
PIATTO DI VERDURA	\$25
seasonal vegetables, herb mayo, hazelnut romesco, salsa verde	

PASTA

PASTINA	\$16
parm, butter • add black truffle...+\$5	
PASTASCIUTTO	\$17
tomato, basil, parm, chili • add meatballs...+\$9	
FUSILLI ALL'AMATRICIANA	\$17
guanciale, tomato, parm	
RAVIOLI	\$18
cheese, tomato, basil	
WOOD-FIRED BAKED ZITI	\$18
fresh ricotta, mozz, tomato, parm	
WOOD-FIRED PACCHERI	\$21
béchamel "a la vodka", mini meatballs, parm, breadcrumbs	
CAVATELLI	\$22
truffle, black pepper, tapping reeve	
ORECCHIETTE	\$22
peas, pancetta, mascarpone	
BAKED GNOCCHI	\$23
kale, cream, fontina	
PAPPARDELLE BOLOGNESE	\$24
burrata, foie gras, smoked olive oil	
WOOD-FIRED LASAGNA	\$25
bolognese, marinara, ricotta	
BUCATINI AND CLAMS	\$28
lemon, parsley, bianco sardo	

*ALL PASTAS ARE COOKED AL DENTE

MAINS

CHICKEN PARM W/ SIDE SALAD	\$25
tomato, mozz, parm	
WOOD-FIRED HALF CHICKEN 🌿	\$28
baby lettuce, sweet potato	
PORK CHOP MILANESE	\$29
young lettuce, herb vin, onion, bianco sardo	
WOOD-ROASTED CHICKEN SCARPARELLO	\$32
hot peppers, potatoes, sausage	
BRANZINO	\$37
seasonal panzanella, meyer lemon, EVOO, croutons	
OSSO BUCO	\$52
beef shank, veal demi, polenta	
WOOD FIRED RIBEYE 🌿	\$72
USDA prime, bone marrow, potatoes + peppers	

PIZZA

MARINARA	\$14
tomato, garlic, oregano (no cheese)	
THE ORIGINAL FAMOUS RAY'S	\$17
marinara, shredded mozz, sicilian oregano	
CLASSIC MARGHERITA	\$17
tomato, basil, fresh mozz, parm	
ALL'AMATRICIANA	\$19
smoked bacon, tomato, onion, chili, parm, fresh mozz	
SAN GENNARO	\$19
sweet sausage, roasted red pepper, onion, parm, mozz, sesame	
SPICY MEATBALL	\$19
tomato, fontina, pickled cherry peppers, parm	
QUEEN BEE	\$19
tomato, ricotta, sausage, chili-honey	
TENDERONI	\$20
pepperoni, fresh mozz, parm, calabrian chili-honey	
DON FREDY II	\$21
asparagus, robiolina, espelette, lemon	
FUNGI E SALUMI	\$21
wild mushrooms, marinara, finocchiona, provolone, garlic	
PAULIE'S PIE	\$21
sunday sauce, meatball, sausage, ricotta	
PROSCIUTTO	\$23
prosciutto, parm, mozz, arugula, olives	
THE LB	\$23
burrata, robiolona, parm, black truffle	
ASAP CLAMS	\$23
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

*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

NON-ALCOHOLIC

SODA & JUICE	\$3
LEMONADE	\$4
ICED TEA	\$4
ARNOLD PALMER	\$5
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	

BEER, ETC

ALE	
BELLS AMBER ALE	\$10
SIXPOINT SWEET ACTION	\$9
CIDER	
DOWNEAST CIDER	\$9
IPA	
BELLS TWO HEARTED ALE	\$9
LAGUNITAS IPA	\$10
SIXPOINT BENGALI IPA	\$9
SLOOP JUICE BOMB IPA	\$10
LAGER	
BROOKLYN LAGER	\$9
CORONA	\$9
BLUE POINT TOASTED LAGER	\$8
HEINEKEN	\$8
MODELO	\$8
NARRAGANSETT LAGER (16OZ)	\$10
PERONI	\$9
PILSNER	
SIXPOINT CRISP	\$9
STOUT	
LEFT HAND MILK STOUT	\$11
WHEAT	
OMMEGANG WITTE	\$9

COCKTAILS

BADA BING	\$16
grapefruit infused vodka, grapefruit, aperol, lemon, bubbles	
DON JUAN	\$15
bulleit bourbon, amaretto, orange	
ESPRESSO MARTINI	\$16
vodka, irish cream, amaretto, espresso	
FIORE DOLCE	\$16
tanqueray gin, st germain, lime, tonic	
GUMAD	\$16
casamigos, limoncello, lemon, basil	
L'AMORE DI UNO	\$15
vodka, cranberry, lemon, st germain	
MARGARITA	\$15
el jimador blanco, orange liqueur, lime, grapefruit, agave	
MARONE	\$16
vodka, citrus, bubbles	
OLD GLORY	\$16
bourbon, demerara, luxardo, angostura	
RIVIERA	\$13
gin, lime, cranberry, orange liqueur	
SBAGLIATO	\$14
campari, vermouth, bubbles	
UP IN SMOKE	\$16
mezcal, tequila blanco, lime and chili honey	
ZUCCHERO MAMMA	\$15
aperol, grapefruit, bubbles	

WINE

WHITE	
VICOLO PINOT GRIGIO	\$9 \$36
SAN MATTEO GAVI	\$12 \$48
TRES PALACIOS SAUVIGNON BLANC	\$13 \$52
CLOS ANAIS CHARDONNAY	\$15 \$60
RED	
VICOLO PINOT NOIR	\$9 \$36
L'OCA CIUCA CHIANTI	\$13 \$52
ZINGARI TOSCANA	\$15 \$60
PODERE CASTORANI MONTEPULCIANO	\$13 \$52
TAYMENTE MALBEC	\$13 \$52
WILLIAM'S CLARK CABERNET	\$16 \$64
SPARKLING & ROSE	
WYCLIFF PROSECCO	\$10 \$40
LAVANETTE ROSE	\$12 \$48
FRANCO AMOROSO ROSE PROSECCO	\$13 \$52

JOIN US FOR
Brunch!
SAT & SUN | 11AM-3PM



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EST. 2012

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