

## ANTIPASTI

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

## SOUP/SALAD

<b>ITALIAN WEDDING SOUP</b>	\$12
meatballs, spinach, fregola	
<b>PASTA E CECI</b>	\$12
chickpeas, tomato, vegetables	
<b>BIBB SALAD</b> 🌿	\$16
seasonal prep, white balsamic	
<b>CAESAR SALAD</b>	\$16
croutons, parm	
<b>HOUSE SALAD</b> 🌿	\$16
baby lettuce, bianco sardo, white onion, robosto	
<b>ARUGULA SALAD</b> 🌿	\$16
lemon, candied pistachio, parm	
<b>PIZZERIA SALAD</b>	\$16
red onion, cucumber, tomato, olives, croutons, pepperoncini, creamy italian dressing	

\*ADD CHICKEN TO YOUR SALAD ... +\$9

## VEGGIES

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

## PASTA

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

\*ALL PASTAS ARE COOKED AL DENTE

## MAINS

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

## PIZZA

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

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



## BEER, ETC

ALE	
GAFFEL KOLSCH	\$9
IPA	
ITHACA FLOWER POWER IPA	\$9
LAGUNITAS IPA	\$9
SEA HAG IPA	\$9

LAGER	
MILLER HIGH LIFE (12OZ)	\$6
COORS LIGHT	\$7
BROOKLYN LAGER (12 OZ)	\$8
CORONA	\$9

PILSNER	
MODELO	\$8
PERONI	\$9

NON-ALCOHOLIC	
ATHLETIC BREWING CO RUN WILD IPA	\$8

\*ASK ABOUT OUR DRAFT SELECTION

## 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	

## WINE

WHITE	
VICOLO PINOT GRIGIO	\$9   \$36
ZUM RIESLING	\$11   \$40
SAN MATTTEO GAVI (ITALY)	\$12   \$48
INAMA 'VIN SOAVE' SOAVE	\$13   \$52
RESERVE DURAND SAUVIGNON BLANC	\$13   \$52
CLOS ANAIS CHARDONNAY	\$15   \$60
HIRSCHVERGNUGEN GRUNER VELTLINER	\$42

RED	
CABRINI MALBEC	\$8   \$32
VICOLO PINOT NOIR	\$9   \$36
CASTELLANI CHIANTI	\$11   \$40
STORYPOINT CABERNET	\$12   \$48
CADETTO MONTEPULCIANO (ORGANIC)	\$13   \$52
VIETTI BARBERA D' ASTI	\$14   \$56
ZINGARI TOSCANA	\$15   \$60
ANGELI BAROLO	\$20   \$78
ALLEGRI VALPOLICELLA	\$58
RENIERI INVETRO SUPER TUSCAN	\$75
MOCCAGATTA BARBARESCO	\$95

SPARKLING & ROSE	
WYCLIFF SPARKLING WINE	\$10
FRANCO AMOROSA PROSECCO	\$13   \$52
LAVANDETTE ROSE	\$12   \$48
AMOROSA ROSE PROSECCO	\$13   \$52



## 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	

*Our pricing reflects our commitment to our quality and our community.*

*Please be sure to sign up for our rewards program to receive loyalists points as a thank you for your continuing support.*