

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 SCARPARIELLO	\$32
hot peppers, potatoes, sausage	

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

RIVER TOWN COMBO...\$35

Includes one margherita or Famous Ray's pizza, fried mozz stix, a pizzeria or caesar salad, and two sodas with free refills

*FOR TWO PEOPLE



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



NON-ALCOHOLIC

SODA & JUICE	\$3
LEMONADE	\$4
ICED TEA	\$4
ARNOLD PALMER	\$5
BOTTLED WATER	\$8
MOCKTAILS	
ANGEL TEAR iced tea, sprite, lemon, cherry	\$5
TEANA TURNER iced tea, orange juice, lemon, mint	\$9
PREGGO MAMA cranberry, grapefruit, lemon, pomegranate	\$9
SHAKERATO double espresso, milk, maple syrup	\$8

BEER, ETC

ALE	
BELL'S AMBER ALE - 5.8%	\$9
BELL'S TWO HEARTED - 7%	\$9
SIXPOINT SWEET ACTION NYC, 5%	\$9
CIDER	
DOWNEAST CIDER - 5.1%	
IPA	
LAGUNITAS - 6.2%	\$10
SOUTHERN TIER DBL IPA - 8.2%	\$12
LAGER	
BROOKLYN LAGER - 5.2%	\$9
BLUE POINT TOASTED - 5.5%	\$9
PERONI - 5.1%	\$9
NARRAGANSETT - 5%	\$10
SIXPOINT CRISP - 5.4%	\$9
STONE BUENAVEZA - 4.7%	\$9
PILSNER	
RUN & HIDE STICK WITH GRANDMA - 5%	\$15
WHEAT	
OMMEGANG WITTE - 5.2%	\$9

WINE

WHITE	
VICOLO PINOT GRIGIO Italy, 2019	\$9 \$36
SAN MATTEO GAVI Italy, 2019	\$12 \$48
ANCHOR & HOPE CHARDONNAY Rhode Island, 2019	\$13 \$52
TRES PALACIOS SAUVIGNON BLANC Maipo Valley, 2019	\$13 \$52
RED	
VICOLO PINOT NOIR Italy, 2019	\$9 \$36
PODERE CASTORANI MONTEPULCIANO Italy, 2017	\$13 \$52
ZINGARI TOSCANA Italy, 2017	\$15 \$60
L'OCA CIUCA CHIANTI Italy, 2017	\$16 \$54
RAMSAY CABERNET California, 2018	\$16 \$54
MOCCAGATTA BARBARESCO Italy, 2016	\$100
SPARKLING & ROSÉ	
WYCLIFF PROSECCO California	\$10 \$40
LAVENDETTE ROSE France, 2020	\$12 \$48

COCKTAILS

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



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.