

ANTIPASTI

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| SPICY OLIVES [GF] chili flakes | \$6 |
| GIARDINIERA [GF] seasonal pickled vegetables | \$7 |
| FRIED MOZZ STIX marinara, parm | \$10 |
| ARANCINI english peas, bolognese | \$12 |
| CHICKEN CUTLET | \$13 |
| GARLIC BREAD melted mozz, warm tomato sauce | \$13 |
| EGGPLANT ROLLATINI ricotta, mozz, robiolona, parm, marinara, basil | \$13 |
| BURRATA TOAST peaches, vincotto, sunflower butter | \$18 |
| FRIED MEATBALLS tomato, parm | \$18 |
| FRIED CALAMARI puttanesca, lemon-mayo | \$18 |
| PROSCIUTTO & MELON [GF] tuscan melon, bianco sardo, long hots | \$19 |
| WOOD-FIRED BONE MARROW red onion jam, broccoli sprouts, toast | \$19 |
| WOOD-FIRED SHRIMP lemon, clam broth, chili | \$19 |
| CHARCUTERIE speck, mortadella, fontal, moliterno al tartufo, giardiniera | \$27 |

SOUP/SALAD

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| GAZPACHO [GF] tomato, cucumber, peppers | \$9 |
| ITALIAN WEDDING SOUP meatballs, spinach, fregola | \$12 |
| CAPRESE [GF] bufala mozz, white balsamic, heirloom tomatoes | \$15 |
| BIBB SALAD [GF] seasonal prep, white balsamic | \$16 |
| CAESAR SALAD croutons, parm | \$16 |
| HOUSE SALAD [GF] baby lettuce, bianco sardo, white onion, robosto | \$16 |
| ARUGULA SALAD [GF] lemon, candied pistachio, parm | \$16 |
| PIZZERIA SALAD red onion, cucumber, tomato, olives, croutons, pepperoncini, creamy italian dressing | \$16 |

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

VEGGIES

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

PASTA

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| PASTINA parm, butter • add black truffle...+\$5 | \$16 |
| PASTASCIUTTO tomato, basil, parm, chili • add meatballs...+\$9 | \$17 |
| FUSILLI ALL'AMATRICIANA guanciale, tomato, parm | \$17 |
| RAVIOLI cheese, tomato, basil | \$18 |
| WOOD-FIRED BAKED ZITI fresh ricotta, mozz, tomato, parm | \$18 |
| SPAGHETTI AL LIMONE anchovy, calabrian chili, parm | \$19 |
| WOOD-FIRED PACCHERI béchamel "a la vodka", mini meatballs, parm, breadcrumbs | \$21 |
| CAVATELLI truffle, black pepper, tapping reeve | \$22 |
| ORECCHIETTE peas, pancetta, mascarpone | \$22 |
| BAKED GNOCCHI kale, cream, fontina | \$23 |
| PAPPARDELLE BOLOGNESE burrata, foie gras, smoked olive oil | \$24 |
| WOOD-FIRED LASAGNA bolognese, marinara, ricotta | \$25 |
| BUCATINI AND CLAMS lemon, parsley, bianco sardo | \$28 |

***ALL PASTAS ARE COOKED AL DENTE**

MAINS

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| CHICKEN PARM W/ SIDE SALAD tomato, mozz, parm | \$25 |
| WOOD-FIRED HALF CHICKEN [GF] baby lettuce, sweet potato | \$28 |
| WOOD-FIRED SAUSAGE & PEPPERS parsley-provolone sausage, crispy potatoes, espolette | \$28 |
| PORK CHOP MILANESE young lettuce, herb vin, onion, bianco sardo | \$29 |
| WOOD-ROASTED CHICKEN SCARPARIELLO hot peppers, potatoes, sausage | \$32 |
| BRANZINO seasonal panzanella, meyer lemon, EVOO, croutons | \$37 |
| WOOD FIRED RIBEYE [GF] USDA prime, bone marrow, potatoes + peppers | \$72 |

PIZZA

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

***ADDITIONAL TOPPINGS: BACON, EXTRA CHEESE, HOT VINEGAR PEPPERS, MEATBALLS, MUSHROOMS, OLIVES, ONIONS, PEPPERONI, SAUSAGE... +\$2 EACH**



*PLEASE SPEAK TO YOUR SERVER OR THE MANAGER
GF = GLUTEN FREE ITEM | ABOUT ANY DIETARY RESTRICTIONS AND/OR ALLERGIES

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Straight Up Italian

KIDS

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|---------------------------|------|
| 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

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

COCKTAILS

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| 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 |
| FIGIO DOLCE tanqueray gin, st germain, lime, tonic | \$16 |
| GUMAD choice of gin, tequila or vodka, 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, chili honey | \$16 |
| ZUCCHERO MAMMA aperol, grapefruit, bubbles | \$15 |

BEER, ETC

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|----------------------------|------|
| 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 | \$9 |
| 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 |

Straight Up Italian

A FORTINA EXCLUSIVE | \$10

12 oz vodka grapefruit hard seltzer

WINE

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|---|-------------|
| WHITE | |
| VICOLO PINOT GRIGIO (ITALY) | \$9 \$36 |
| SAN MATTEDO GAVI (ITALY) | \$12 \$48 |
| TRES PALACIOS RESERVE SAUV BLANC 2020 (CHILE) | \$13 \$52 |
| CLOS ANAIS CHARDONNAY (CALI) | \$15 \$60 |
| SKOURAS MOSCOFILERO (GREECE) | \$55 |
| RED | |
| VICOLO PINOT NOIR (ITALY) | \$9 \$36 |
| L'OCA CIUCA CHIANTI (ITALY) | \$13 \$52 |
| CADETTO MONTEPULCIANO, ORGANIC (ITALY) | \$13 \$52 |
| TAYMENTE, MALBEC (ARGENTINA) | \$13 \$52 |
| CUNE RIOJA CRIANZA (SPAIN) | \$13 \$52 |
| ZINGARI TOSCANA (ITALY) | \$15 \$60 |
| MARGARETT'S CABERNET SAUVIGNON (CALI) | \$16 \$64 |
| 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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