

## SOUP/SALAD

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

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

## ANTIPASTI

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

## PASTA

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

**\*ALL PASTAS ARE COOKED AL DENTE**

## VEGGIES

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

## PIZZA

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

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

## MAINS

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



**ARMONK • RYE BROOK • STAMFORD • YONKERS**

**\*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

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
choice of gin, tequila or vodka, 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

## Straight Up Italian

A FORTINA EXCLUSIVE | \$10

12 oz vodka grapefruit hard seltzer

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



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