

SOUP/SALAD

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**

ANTIPASTI

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

PASTA

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**

VEGGIES

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

PIZZA

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**

MAINS

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



ARMONK • RYE BROOK • STAMFORD • YONKERS

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

www.fortinapizza.com • @fortinapizza

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

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
SOUR/GOSE	
SPACECAT PINEAPPLE GUAVA	\$14
NON-ALCOHOLIC	
ATHLETIC BREWING CO RUN WILD IPA	\$8
ETC	
H2ROADS CRAFT HARD SELTZER	\$9
passion fruit, meyer lemon, grapefruit, raspberry	

*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
BLUFELD RIESLING	\$11 \$44
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
SAN CRISPINO CHIANTI CLASSICO	\$11 \$44
STORYPOINT CABERNET	\$12 \$48
CADETTO MONTEPULCIANO (ORGANIC)	\$13 \$52
VIETTI BARBERA D' ASTI	\$14 \$56
ZINGARI TOSCANA	\$15 \$60
TERRE DEL BAROLO	\$20 \$80
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

Straight Up Italian

A FORTINA EXCLUSIVE | \$10

12 oz vodka grapefruit hard seltzer

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	



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.

www.fortinapizza.com • @fortinapizza
 ARMONK • RYE BROOK • STAMFORD • YONKERS