



CATERING MENU

HALF TRAY: 4-6 Portions | FULL TRAY: 8-10 Portions

ANTIPASTI

	HALF/FULL
ARANCINI seasonal prep	\$50/\$90
FRIED MEATBALLS tomato, parm	\$80/\$160
GARLIC BREAD melted mozz, warm tomato sauce	\$35/\$60
PIATTO DI VERDURA seasonal vegetables, herb mayo, hazelnut romesco, salsa verde	\$65/\$120
PROSCIUTTO seasonal prep	\$60/\$120

PASTA

	HALF/FULL
PASTASCIUTTO tomato, basil, parm, chili	\$60/\$120
RAVIOLI cheese, tomato, basil	\$65/\$120
FUSILLI ALL'AMATRICIANA smoked bacon, tomato, onion, chili, parm	\$60/\$120
SPAGHETTI & MEATBALLS tomato, parm	\$95/\$190
WOOD-FIRED BAKED ZITI fresh ricotta, mozz, tomato, parm	\$70/\$150
WOOD-FIRED PACCHERI béchamel "a la vodka", mini meatballs, parm, breadcrumbs	\$85/\$160

DESSERT

	HALF/FULL
BROWN BUTTER BREAD PUDDING marshmallow fluff, maple syrup	\$60/\$120
CHOCOLATE CHEESECAKE chocolate mousse ganache	\$80/\$160
NUTELLA CANNOLI nutella surprise	\$80/\$160

SALAD

	HALF/FULL
ARUGULA SALAD arugula, parm, candied pistachios, lemon honey vinaigrette	\$40/\$80
BIBB SALAD seasonal prep	\$40/\$80
CAESAR SALAD romaine lettuce, parm, croutons, caesar dressing	\$40/\$80
HOUSE SALAD baby lettuce, bianco sardo, white onion, robosto	\$40/\$80
PIZZERIA SALAD romaine, tomato, red onion, pepperoncini, croutons, creamy italian dressing	\$40/\$80

ENTREES

	HALF/FULL
CHICKEN PARM chicken cutlet, tomato, mozz, parm	\$90/\$180
WOOD-FIRED HALF CHICKEN baby lettuce, sweet potato	\$100/\$200

SIDES

	HALF/FULL
BROCCOLI RABE garlic, chili flakes, lemon	\$35/\$70
FRENCH FRIES	\$35/\$70
ROASTED SWEET POTATOES	\$35/\$70

*Straight
Up
Italian*

If you have a food allergy, please speak to the owner, manager, chef or your server.
Please also let us know about any dietary restrictions.

ARMONK • RYE BROOK • STAMFORD • YONKERS

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