

ANTIPASTI

SPICY OLIVES [GF] chili flakes	\$6
GIARDINIERA [GF] seasonal pickled vegetables	\$7
FRIED MOZZ STIX marinara, parm	\$10
ARANCINI honeynut squash, salami, onion fondue	\$12
CHICKEN CUTLET	\$13
GARLIC BREAD melted mozz, warm tomato sauce	\$13
EGGPLANT ROLLATINI ricotta, mozz, robiolona, parm, marinara, basil	\$13
BURRATA TOAST apple, brown butter, pistachios	\$18
FRIED MEATBALLS tomato, parm	\$18
FRIED CALAMARI puttanesca, lemon-mayo	\$18
PROSCIUTTO & FIGS [GF] figs, bianco sardo, evoo	\$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

ITALIAN WEDDING SOUP meatballs, spinach, fregola	\$12
RIBOLLITA SOUP tomato, white beans, kale, croutons	\$12
BIBB SALAD [GF] seasonal prep, white balsamic	\$16
CAESAR SALAD croutons, parm	\$16
ENDIVE SALAD [GF] white balsamic, almonds, onion, gorgonzola dolce	\$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... +\$9 | ADD SHRIMP... +\$16

VEGGIES

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] bufala ricotta, chili honey, hazelnuts	\$13
WOOD-ROASTED BEETS [GF] gorgonzola dolce, shallots, almonds	\$16
PIATTO DI VERDURA seasonal vegetables, herb mayo, hazelnut romesco, salsa verde	\$25

PASTA

PASTINA parm, butter • add black truffle...+\$5	\$16
SPAGHETTI ALL'AMATRICIANA guanciale, tomato, parm	\$16
PASTASCIUTTO tomato, basil, parm, chili • add meatballs...+\$9	\$17
RAVIOLI cheese, tomato, basil	\$18
SQUASH RAVIOLI smoked squash, brown butter, hazelnuts	\$18
WOOD-FIRED BAKED ZITI fresh ricotta, mozz, tomato, parm	\$18
WOOD-FIRED PACCHERI béchamel "a la vodka", mini meatballs, parm, breadcrumbs	\$21
BAKED GNOCCHI short rib, tomato, pork, mozz	\$22
CAVATELLI truffle, black pepper, tapping reeve	\$22
ORECCHIETTE peas, pancetta, mascarpone	\$22
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

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
SHORT RIB RAGU polenta, parm, parsley, garlic	\$35
BRANZINO seasonal panzanella, meyer lemon, EVOO, croutons	\$37
WOOD FIRED RIBEYE [GF] USDA prime, bone marrow, potatoes + peppers	\$72

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
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



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GF = GLUTEN FREE ITEM
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

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

*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	
THE BIG APPLE	\$9
apple cider, bubbles	

WINE

WHITE	
VICOLO PINOT GRIGIO	\$9 \$36
BLUFELD RIESLING	\$11 \$44
SAN MATTTEO GAVI (ITALY)	\$12 \$48
INAMA 'VIN SOAVE' SOAVE	\$13 \$52
TRES PALACIOS RESERVE SAUV 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
ANGELI BAROLO	\$20 \$100
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	
CHAI FASHIONED	\$15
bourbon, chai, bitters	
CIDER SPRITZ	\$15
aperol, cider, prosecco	
CUTTING CLASS	\$16
tequila, elderflower, pineapple, lemon, lime	
DON JUAN	\$15
bulleit bourbon, amaretto, orange	
FULL MOON	\$16
tequila, st germaine, pamplemousse, lime, pineapple, agave	
GAMBINO	\$14
bourbon, mint, peach, lemon	
SCOTCH SPRITZ	\$16
glenmorangie X, bitters, prosecco	
GUMAD	\$16
choice of gin, tequila or vodka, limoncello, lemon, basil	
L'AMORE DI UNO	\$15
vodka, cranberry, lemon, elderflower	
OLD GLORY	\$16
bourbon, demerara, luxardo, angostura	
PAPER PLANE	\$16
bulleit bourbon, aperol, amaro, lemon	
SOUTHSIDE	\$16
bombay sapphire, lime, mint	
UP IN SMOKE	\$16
mezcal, tequila blanco, lime, chili honey	
VENDOLO	\$14
gin, elderflower, cucumber, mint, cranberry, lemon	



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.

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