

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 paté...+\$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

ADD FRESH BLACK TRUFFLE TO ANY ITEM... +\$9

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	\$10
CHEESE PIZZA	\$10
CHICKEN TENDERS AND FRIES	\$12
SPAGHETTI & MEATBALLS	\$12

JOIN US FOR

Brunch!

SAT & SUN | 11AM-3PM



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
	SAN MATEO 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
LAVANDETTE ROSE	\$12 \$48
FRANCO AMOROSO ROSE PROSECCO	\$13 \$52

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	
	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		
SANGRIA	\$13	
red, white or autumn harvest		
UP IN SMOKE	\$16	
mezcal, tequila blanco, lime, chili honey		

BEER, ETC	ALE	
	BELLS AMBER ALE	\$10
	SIXPOINT SWEET ACTION	\$9
	CIDER	
	DOWNEAST CIDER	\$9
	IPA	
	CAPTAIN LAWRENCE CITRA DREAMS (DRAFT)	\$11
	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 (DRAFT)	\$10
	PERONI	\$9
	PILSNER	
	SIXPOINT CRISP	\$9
STOUT		
LEFT HAND MILK STOUT	\$11	
WHEAT		
OMMEGANG WITTE	\$9	
ALLAGASH WHITE (DRAFT)	\$10	

Straight Up Italian

A FORTINA EXCLUSIVE | \$10

12 oz vodka grapefruit hard seltzer



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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