

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



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 LIMELIGHT FRUITED GOSE	\$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
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	
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	



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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