



## CHARCUTERIE

- SPICY OLIVES [GF]** \$6  
chili flakes
- GIARDINIERA [GF]** \$7  
seasonal pickled vegetables
- SOPPRESSATA** \$16  
hot + sweet, spicy olives
- MORTADELLA & CAPICOLLA** \$18  
giardiniera
- CHEESE PLATE [GF]** \$18  
fontal, bianco sardo, parmesan reggiano, truffle honey, marcona almonds
- PROSCIUTTO** \$19  
winter citrus, pistachios

## SOUP/SALAD

- ITALIAN WEDDING SOUP** \$12  
meatballs, spinach, fregola
- RIBOLLITA SOUP** \$12  
tomato, white beans, kale, croutons
- ARUGULA SALAD [GF]** \$16  
lemon, candied pistachio, parm
- BIBB SALAD [GF]** \$16  
seasonal prep, white balsamic
- CAESAR SALAD** \$16  
croutons, parm
- ENDIVE SALAD [GF]** \$16  
white balsamic, almonds, onion, gorgonzola dolce
- HOUSE SALAD [GF]** \$16  
baby lettuce, bianco sardo, white onion, robosto
- PIZZERIA SALAD** \$16  
red onion, cucumber, tomato, olives, croutons, pepperoncini, creamy italian dressing

\*ADD CHICKEN... +\$9 | ADD SHRIMP... +\$16

## ANTIPASTI

- FRIES** \$9  
rosemary, lemon aioli
- FRIED MOZZ STIX** \$10  
marinara, parm
- ARANCINI** \$13  
four-cheese, spicy vodka
- CHICKEN CUTLET** \$13
- GARLIC BREAD** \$14  
melted mozz, warm tomato sauce
- EGGPLANT ROLLATINI** \$14  
ricotta, mozz, robiolona, parm, marinara, basil
- WOOD-FIRED WINGS** \$14  
calabrian chili, maple, goddess dressing
- WOOD-FIRED BAKED CLAMS** \$15  
pancetta, red peppers, oregano
- BURRATA TOAST** \$18  
fig, brown butter, hazelnut
- FRIED MEATBALLS** \$18  
tomato, parm
- FRIED CALAMARI** \$18  
puttanesca, lemon-mayo
- WOOD-FIRED BONE MARROW** \$19  
red onion jam, broccoli sprouts, toast
- WOOD-FIRED SHRIMP** \$19  
lemon, clam broth, chili

## VEGGIES

- SHISHITOS [GF]** \$9  
lemon, sea salt
- BROCCOLI RABE [GF]** \$10  
garlic, chili flakes, lemon
- DELICATA SQUASH [GF]** \$11  
brown butter, pomegranate
- WOOD-FIRED CAULIFLOWER** \$12  
goddess dressing, chili crisp
- BRUSSELS SPROUTS** \$13  
spicy vodka sauce, bacon, saffron mayo
- ROASTED CARROTS [GF]** \$13  
bufala ricotta, chili honey, hazelnuts
- PIATTO DI VERDURA** \$25  
seasonal vegetables, herb mayo, hazelnut romesco, salsa verde

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

## PASTA

- PASTINA** \$16  
parm, butter • add black truffle paté...+\$5
- LEMON BUCATINI** \$17  
black pepper, pecorino
- PASTASCIUTTO** \$18  
tomato, basil, parm, chili • add meatballs...+\$9
- RAVIOLI** \$18  
cheese, tomato, basil
- SQUASH RAVIOLI** \$18  
smoked squash, brown butter, hazelnuts
- WOOD-FIRED BAKED ZITI** \$18  
fresh ricotta, mozz, tomato, parm
- WOOD-FIRED PACCHERI** \$21  
"a la vodka", mini meatballs, parm, breadcrumbs
- BAKED GNOCCHI** \$23  
short rib, tomato, pork, mozz
- CAVATELLI** \$22  
truffle, black pepper, tapping reeve
- PAPPARDELLE BOLOGNESE** \$24  
burrata, foie gras, smoked olive oil
- WOOD-FIRED LASAGNA** \$25  
bolognese, marinara, ricotta
- LINGUINE & CLAMS** \$29  
lemon, parsley, bianco sardo

\*ALL PASTAS ARE COOKED AL DENTE

## MAINS

- CHICKEN PARM WITH ZITI** \$27  
tomato, mozz, parm
- WOOD-FIRED HALF CHICKEN [GF]** \$29  
baby lettuce, sweet potato
- WOOD-FIRED SAUSAGE & PEPPERS** \$28  
parsley-provolone sausage, crispy potatoes, espelette
- PORK CHOP MILANESE** \$29  
young lettuce, herb vin, onion, bianco sardo
- WOOD-ROASTED CHICKEN SCARPARIELLO** \$32  
hot peppers, potatoes, sausage
- SHORT RIB RAGU** \$35  
polenta, parm, parsley, garlic
- BRANZINO** \$38  
winter veg panzanella salad, meyer lemon dressing
- STEAK & FRIES** \$45  
black angus NY strip, fries, bearnaise aioli
- WOOD FIRED RIBEYE [GF]** \$72  
USDA prime, bone marrow, potatoes + peppers

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.

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# 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  
LEMONADE  
ICED TEA  
ARNOLD PALMER  
BOTTLED WATER

## MOCKTAILS

TEANA TURNER  
iced tea, orange juice, lemon, mint  
PREGGO MAMA  
cranberry, grapefruit, lemon, pomegranate  
THE BIG APPLE  
apple cider, bubbles

## WINE

### WHITE

VICOLO PINOT GRIGIO (ITALY) \$9 | \$36  
SAN MATTEO GAVI (ITALY) \$12 | \$48  
TRES PALACIOS RESERVE SAUV BLANC 2020 (CHILE) \$13 | \$52  
CLOS ANAIS CHARDONNAY (CALI) \$15 | \$60

### RED

VICOLO PINOT NOIR (ITALY) \$9 | \$36  
L'OCA CIUCA CHIANTI (ITALY) \$13 | \$52  
CADETTO MONTEPULCIANO, ORGANIC (ITALY) \$13 | \$52  
TAYMENTE, MALBEC (ARGENTINA) \$13 | \$52  
CUNE RIOJA CRIANZA (SPAIN) \$13 | \$52  
ZINGARI TOSCANA (ITALY) \$15 | \$60  
WILLIAM CLARK CABERNET SAUVIGNON (WASHINGTON STATE) \$16 | \$64  
RAMSAY CABERNET SAUVIGNON (CALI) \$64  
FAMIGLIA CASTELLANI CHIANTI CLASSICO (ITALY) \$70

### SPARKLING & ROSE

WYCLIFF CHAMPAGNE (CALI) \$10 | \$40  
LAVANDETTE ROSE (FRANCE) \$12 | \$48  
FRANCO AMOROSO PROSECCO (ITALY) \$13 | \$52  
FRANCO AMOROSO ROSE PROSECCO (ITALY) \$13 | \$52

\$3  
\$4  
\$4  
\$5  
\$8

\$9  
\$9  
\$9

\$9 | \$36  
\$12 | \$48  
\$13 | \$52  
\$15 | \$60

\$9 | \$36  
\$13 | \$52  
\$13 | \$52  
\$13 | \$52  
\$13 | \$52  
\$15 | \$60  
\$16 | \$64  
\$64  
\$70

\$10 | \$40  
\$12 | \$48  
\$13 | \$52  
\$13 | \$52

## BEER, ETC

ALE  
SIXPOINT SWEET ACTION NYC \$9  
CIDER  
DOWNEAST CIDER \$9  
IPA  
BELLS TWO HEARTED ALE IPA \$9  
ITHACA FLOWER POWER \$9  
LAGUNITAS HAZY WONDER \$10  
SIXPOINT BENGALI \$9  
SOUTHERN TIER 2X \$12  
SOUTHERN TIER IPA \$10  
TWO ROADS HONEYSPOOT IPA \$9

## LAGER

ABITA PURPLE HAZE \$9  
BLUE POINT TOASTED \$8  
BROOKLYN LAGER \$8  
CORONA \$9  
HEINEKEN \$8  
MODELO \$8  
NARRAGANSETT (DRAFT) \$9  
PERONI \$9  
YUENGLING \$8

## PILSNER

MAMA'S LITTLE PILS \$8  
SIXPOINT CRISP \$9

## STOUT

LEFT HAND NITRO MILK STOUT \$11

## WHEAT

OMMEGANG WHITE \$9

## COCKTAILS

BADA BING \$16  
grapefruit infused vodka, grapefruit, aperol, lemon, bubbles  
CIDER SPRITZ \$15  
aperol, cider, prosecco  
CUTTING GLASS \$16  
tequila, elderflower, pineapple, lemon, lime  
DON JUAN \$15  
bulleit bourbon, amaretto, orange  
FULL MOON \$16  
tequila, st germaine, pamplemousse, lime, pineapple, agave  
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  
PIE GUY \$15  
apple pie bourbon, lemon, cider, maple  
SANGRIA \$13  
red or white  
UP IN SMOKE \$16  
mezcal, tequila blanco, lime, chili honey

*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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