



## CHARCUTERIE

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

## SOUP/SALAD

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

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

## ANTIPASTI

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

## VEGGIES

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

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

## PASTA

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

\*ALL PASTAS ARE COOKED AL DENTE

## MAINS

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

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	\$3
LEMONADE	\$4
ICED TEA	\$4
ARNOLD PALMER	\$5
BOTTLED WATER	\$8
MOCKTAILS	
TEANA TURNER iced tea, orange juice, lemon, mint	\$9
PREGGO MAMA cranberry, grapefruit, lemon, pomegranate	\$9
THE BIG APPLE apple cider, bubbles	\$9

### WINE

WHITE	
VICOLO PINOT GRIGIO	\$9   \$36
SAN MATTEO 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

### 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

### COCKTAILS

BADA BING grapefruit infused vodka, grapefruit, aperol, lemon, bubbles	\$16
CIDER SPRITZ aperol, cider, prosecco	\$15
CUTTING CLASS tequila, elderflower, pineapple, lemon, lime	\$16
DON JUAN bulleit bourbon, amaretto, orange	\$15
FULL MOON tequila, st germaine, pamplemousse, lime, pineapple, agave	\$16
GUMAD choice of gin, tequila or vodka, limoncello, lemon, basil	\$16
L'AMORE DI UNO vodka, cranberry, lemon, elderflower	\$15
OLD GLORY bourbon, demerara, luxardo, angostura	\$16
PAPER PLANE bulleit bourbon, aperol, amaro, lemon	\$16
PIE GUY apple pie bourbon, lemon, cider, maple	\$15
SANGRIA red or white	\$13
UP IN SMOKE mezcal, tequila blanco, lime, chili honey	\$16

## Straight Up Italian

A FORTINA EXCLUSIVE | \$10

12 oz vodka grapefruit hard seltzer



Our pricing reflects our commitment to our quality and our community.

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