



CATERING MENU

HALF TRAY: 4-6 Portions | FULL TRAY: 8-10 Portions

ANTIPASTI

	HALF/FULL
ARANCINI seasonal prep	\$50/\$100
FRIED MEATBALLS tomato, parm	\$85/\$170
GARLIC BREAD melted mozz, warm tomato sauce	\$40/\$80
PIATTO DI VERDURA seasonal vegetables, herb mayo, hazelnut romesco, salsa verde	\$60/\$120
PROSCIUTTO [GF] seasonal prep	\$60/\$120
FRIED MOZZ STIX marinara, parm	\$55/\$110
WOOD-FIRED WINGS calabrian chili, maple, goddess dressing	\$75/\$150
EGGPLANT ROLLATINI ricotta, mozz, robiolona, parm, marinara, basil	\$75/\$150
CHICKEN CUTLET lemon, sea salt	\$50/\$100

SALAD

	HALF/FULL
ARUGULA SALAD [GF] arugula, parm, candied pistachios, lemon honey vinaigrette	\$50/\$100
BIBB SALAD [GF] seasonal prep	\$50/\$100
CAESAR SALAD romaine lettuce, parm, croutons, caesar dressing	\$50/\$100
HOUSE SALAD [GF] baby lettuce, bianco sardo, white onion, robosto	\$50/\$100
PIZZERIA SALAD romaine, tomato, red onion, pepperoncini, croutons, creamy italian dressing	\$50/\$100
CAPRESE [GF] white balsamic, black pepper, evoo	\$45/\$90

ENTREES

	HALF/FULL
CHICKEN PARM chicken cutlet, tomato, mozz, parm	\$100/\$200
WOOD-FIRED HALF CHICKEN [GF] baby lettuce, sweet potato	\$120/\$240
WOOD-ROASTED CHICKEN SCARPARELLO hot peppers, potatoes, sausage	\$130/\$260
WOOD-FIRED SAUSAGE & PEPPERS parsley-provolone sausage, crispy potatoes, espelette	\$130/\$260
CHICKEN TENDERS & FRIES	\$75/\$150

PASTA

	HALF/FULL
PASTASCIUTTO tomato, basil, parm, chili + meatballs... +\$35/+\$70	\$60/\$120
RAVIOLI cheese, tomato, basil	\$60/\$120
WOOD-FIRED BAKED ZITI fresh ricotta, mozz, tomato, parm	\$75/\$150
WOOD-FIRED PACCHERI "a la vodka," mini meatballs, parm, breadcrumbs	\$85/\$170
BAKED GNOCCHI short rib, tomato, pork, mozz	\$85/\$170
ZITI butter or marinara	\$35/\$70
CAVATELLI truffle, black pepper, tapping reeve	\$85/170

SIDES

	HALF/FULL
BROCCOLI RABE garlic, chili flakes, lemon	\$35/\$70
FRENCH FRIES [GF]	\$35/\$70
ROASTED SWEET POTATOES [GF]	\$35/\$70

DESSERT

	HALF/FULL
BROWN BUTTER BREAD PUDDING marshmallow fluff, maple syrup	\$60/\$120
CHOCOLATE CHEESECAKE chocolate mousse ganache	\$80/\$160
NUTELLA CANNOLI nutella surprise	\$80/\$160

ADDITIONAL FEES

STERNO SETS | \$25 FOR 5

DISPOSABLE CUTLERY | \$1 PP

GF = GLUTEN FREE ITEM

Please alert us of any allergies or aversions as some ingredients are not listed. All catering orders will be charged in full if cancelled fewer than 48 hours before scheduled pickup or delivery time.

ARMONK • RYE BROOK • STAMFORD • YONKERS

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