



FAMILY STYLE GATHERINGS

For groups of 25 or under

OPTION 1 | \$45 PP

FIRST COURSE:

Antipasti/Salad: Choice of 4

SECOND COURSE:

Pasta/Pizza: Choice of 4

OPTION 2 | \$60 PP

FIRST COURSE:

Antipasti/Salad: Choice of 3

SECOND COURSE:

Pasta/Pizza: Choice of 2

THIRD COURSE:

Mains: Choice of 2

Any outside food or beverage brought in may be subject to additional fees.

All prices are subject to tax (NY - 8.375%, CT - 6.35%), and gratuity (20%).

Any substitutions will incur an additional charge.

www.fortinapizza.com

Armonk • Rye Brook • Stamford • Yonkers
catering@fortinapizza.com | 914-510-2033



BRUNCH MENU OPTIONS

SALAD

ARUGULA SALAD [GF]

lemon, candied pistachio, parm

BIBB SALAD [GF]

seasonal prep, white balsamic

CAESAR SALAD

croutons, parm

CAPRESE [GF]

local tomatoes, bufala mozz,
miso-white balsamic

ANTIPASTI

FRIES

rosemary, aioli

DISCO FRIES

black truffle, veal demi, fonduta

SHISITOS

lemon, sea salt

FRIED MOZZ STIX

marinara, parm

EGGS IN PURGATORY

poached eggs, spicy marinara,
garlic bread

ARANCINI

bolognese, peas, parm

WOOD-ROASTED BACON [GF]

calabrian chili, maple

PROSCIUTTO & MELON

evoo, sea salt, espolette

BURRATA TOAST

avocado, tomatoes, peperoncini

FRIED MEATBALLS

tomato, parm

WOOD-FIRED SHRIMP

lemon, clam broth, chili

PIATTO DI VERDURA

seasonal veg, herb mayo,
hazelnut romesco, salsa verde

PIZZA

CLASSIC MARGHERITA

tomato, basil, fresh mozz, parm

THE ORIGINAL FAMOUS RAY'S

marinara, shredded mozz,
sicilian oregano

BEC PIZZA

bacon, egg, spicy maple, parm

TENDERONI

pepperoni, fresh mozz, parm,
calabrian chili-honey

POTATO AND EGG

bacon, fontina, red onion

THE LB

burrata, robiolona, parm,
black truffle

SALAD PIZZA

chopped pizzeria salad, robusto dressing,
pizza sauce, parm

**Gluten free options available*

PASTA

PASTINA

parm, butter

LEMON BUCATINI

black pepper, pecorino, garlic
breadcrumbs

PASTASCIUTTO

tomato, basil, parm, chili

WOOD-FIRED PACCHERI

"a la vodka," mini meatballs, parm,
breadcrumbs

BREAKFAST GNOCCHI

soft poached egg, parm, guanciale,
poppy seeds

**Gluten free options available*

MAINS

BRUNCH BOWL

heirloom grains, wood-roasted
vegetables, avocado, soft
poached egg

SCARPARELLO HASH

sausage, peppers, potatoes,
poached eggs

WAFFLES

mascarpone, pistachio, cherries

NUTELLA FRENCH TOAST

strawberries with whipped cream
or bananas with fluff

WOOD-FIRED STRATA WITH HOUSE SALAD

sausage, peppers, smoked mozz,
confit potatoes

CHICKEN PARM WITH ZITI

tomato, mozz, parm

WOOD-FIRED HALF CHICKEN [GF]

lemon, parsley, roasted garlic

FAROE ISLAND SALMON [GF]

english peas, dill, spring onion

SHORT RIB RAGU

polenta, poached egg, parm, garlic

STEAK & EGGS

fries, bearnaise aioli, omelette

+\$5pp each for steak, salmon, or short rib

SIDES

POLENTA

MAPLE SAUSAGE

POTATOES

sea salt, rosemary

GF = gluten free item

Please alert us of any allergies or aversions as some ingredients are not listed.



LUNCH/DINNER MENU OPTIONS

SALAD

CAPRESE [GF]

local tomatoes, bufala mozz,
miso-white balsamic dressing

ARUGULA SALAD [GF]

lemon, candied pistachio, parm

BIBB SALAD [GF]

seasonal prep, white balsamic

CAESAR SALAD

croutons, parm

HOUSE SALAD [GF]

baby lettuce, bianco sardo, white onion,
robosto

PIZZERIA SALAD

red onion, cucumber, tomato, olives,
croutons, pepperoncini, creamy italian
dressing

ANTIPASTI

FRIES

rosemary, aioli

FRIED MOZZ STIX

marinara, parm

ARANCINI

bolognese, peas, parm

CHICKEN CUTLET

lemon, sea salt

GARLIC BREAD

mozzarella, marinara

EGGPLANT ROLLATINI

ricotta, mozz, robiolona, parm,
marinara, basil

WHIPPED RICOTTA

truffle-lavendar honey, sourdough

WOOD-FIRED WINGS

calabrian chili, maple, goddess dressing

PROSCIUTTO & MELON

evoo, sea salt, espolette

BURRATA TOAST

fig, hazelnut, brown butter

FRIED MEATBALLS

tomato, parm

FRIED CALAMARI

marinara, spicy aioli

WOOD-FIRED BONE MARROW

red onion jam, toast

WOOD-FIRED SHRIMP

lemon, clam broth, chili

WOOD ROASTED-CORN

butter, fried garlic, parmt

SHISHITOS

lemon, sea salt

ASPARAGUS [GF]

lemon, bearnaise

BROCCOLI RABE [GF]

garlic, chili flakes, lemon

CARROTS [GF]

ricotta, chili honey, hazelnuts

WOOD-FIRED CAULIFLOWER

goddess dressing, chili crisp

MARINATED BEETS [GF]

goat cheese, everything spice

PIATTO DI VERDURA

seasonal vegetables, herb mayo, hazelnut
romesco, salsa verde

PASTA

**Gluten free options available*

PASTINA

parm, butter

LEMON BUCATINI

black pepper, pecorino, garlic breadcrumbs

PASTASCIUTTO

tomato, basil, parm, chili

RAVIOLI

cheese, tomato, basil

WOOD-FIRED BAKED ZITI

fresh ricotta, mozz, tomato, parm

CAVATELLI

truffle, black pepper, bianco sardo

SUNDAY RIGATONI

"gravy", meatball, hot sausage, parm

WOOD-FIRED PACCHERI

"a la vodka," mini meatballs, parm,
breadcrumbs

GNOCCHI

pistachio pesto, brown butter, bianco sardo

ORECCHIETTE

pancetta, spring peas, mascarpone

PAPPARDELLE BOLOGNESE

burrata, foie gras, smoked olive oil

WOOD-FIRED LASAGNA

bolognese, marinara, ricotta

GF = gluten free item

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LUNCH/DINNER MENU OPTIONS

PIZZA

**Gluten free options available*

MARINARA

tomato, garlic, oregano (no cheese)

THE ORIGINAL FAMOUS RAY'S

marinara, shredded mozz, sicilian oregano

CLASSIC MARGHERITA

tomato, basil, fresh mozz, parm

SPICY MEATBALL

fontina, calabrian chili, onion, vodka sauce

SAN GENNARO

sweet sausage, roasted red pepper, onion, parm, mozz, sesame

QUEEN BEE

tomato, ricotta, sausage, chili-honey

TENDERONI

pepperoni, fresh mozz, parm, calabrian chili-honey

EGGPLANT PARM PIZZA

double mozz, marinara, parm, basil

PAULIE'S PIE

sunday sauce, meatball, sausage, ricotta, parm

FIG AND GOAT CHEESE

bacon, red onion, balsamic, arugula

DIAVOLO

spicy vodka, hot sausage, burrata, jalapeño, hot soppressata

PROSCIUTTO

prosciutto, parm, mozz, arugula, olives

THE LB

burrata, robiolona, parm, black truffle

SALAD PIZZA

chopped pizzeria salad, robusto dressing, pizza sauce, parm

MAINS

CHICKEN PARM WITH ZITI

tomato, mozz, parm

WOOD-ROASTED SAUSAGE & PEPPERS

garlic toast, arugula, tomatoes, white balsamic

WOOD-ROASTED CHICKEN [GF]

lemon, parsley, roasted garlic

CHICKEN SCARPARELLO

hot vinegar peppers, potatoes, sausage

FAROE ISLAND SALMON [GF]*

english peas, dill, spring onion

WOOD-ROASTED PORK CHOP MILANESE

emon, sea salt, baby lettuce, bianco sardo

WOOD-ROASTED CHICKEN MARSALA

oakwood shiitake, onion, gnocchi, bone marrow

SHORT RIB RAGU*

polenta, parm, parsley, garlic

STEAK & FRIES*

black angus NY strip, fries, bearnaise aioli

**+\$5pp each for steak, salmon, or short rib*

GF = gluten free item

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