



# ***FAMILY STYLE GATHERINGS***

For groups of 25 or under

## **OPTION 1**

***FIRST COURSE:***

Antipasti/Salad: Choice of 4

***SECOND COURSE:***

Pasta/Pizza: Choice of 4

## **OPTION 2**

***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](http://www.fortinapizza.com)

Armonk • Rye Brook • Stamford

[catering@fortinapizza.com](mailto: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 SCARPARIELLO

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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