



# **FAMILY STYLE GATHERINGS**

## **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

### ENDIVE SALAD [GF]

white balsamic, gorgonzola, almonds, cranberry

### BIBB SALAD [GF]

seasonal prep, white balsamic

### CAESAR SALAD

croutons, parm

## ANTIPASTI

### FRIES

rosemary, aioli

### DISCO FRIES

black truffle, veal demi, fonduta

### SHISHITOS

lemon, sea salt

### BRUSSELS SPROUTS

spicy maple, pistachio, parm

### 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 & SEASONAL FRUIT\*

evoo, sea salt, espolette

### BURRATA TOAST

avocado, tomatoes, pepperoncini

### FRIED MEATBALLS\*

tomato, parm

### WOOD-FIRED SHRIMP\*

sourdough, lemon, garlic, espolette

### PIATTO DI VERDURA

seasonal vegetables, herb mayo, almond romesco, salsa verde

+\$5pp each for starred items

## PIZZA

Gluten free options available

### 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

## PASTA

Gluten free options available

### PAPPARDELLE

braised beef, bone marrow, mushrooms, pecorino

### 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

## 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

marinara, mozzarella, ziti

### WOOD-FIRED HALF CHICKEN [GF]

lemon, parsley, roasted garlic

### FAROE ISLAND SALMON\*

lemon, capers, dill, confit potatoes

### STEAK & EGGS\*

fries, bearnaise aioli, omelette

### BRACIOLE

polenta, fried garlic

+\$5pp each for starred items

## 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

### ARUGULA SALAD [GF]

lemon, candied pistachio, parm

### ENDIVE SALAD [GF]

white balsamic, gorgonzola, almonds, cranberry

### 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 & SEASONAL FRUIT\*

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\*

sourdough, lemon, garlic, espolette

### SHISHITOS

lemon, sea salt

### BRUSSELS SPROUTS

spicy maple, pistachio, parm

### BROCCOLI RABE [GF]

garlic, chili flakes, lemon

### CARROTS [GF]

almond romesco, pecorino

### WOOD-FIRED CAULIFLOWER

goddess dressing, chili crisp

### MARINATED BEETS [GF]

shallots, gorgonzola, everything spice

### PIATTO DI VERDURA

seasonal vegetables, herb mayo, almond 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

seasonal prep

### SUNDAY RIGATONI

"gravy", meatball, hot sausage, parm

### WOOD-FIRED PACCHERI

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

### GNOCCHI

tomato, basil, burrata

### PAPPARDELLE

braised beef, mushroom, bone marrow, pecorino

### WOOD-FIRED LASAGNA

bolognese, marinara, ricotta

GF = gluten free item

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



# 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**

### **EGGPLANT PARM**

marinara, mozzarella, ziti

### **CHICKEN PARM**

marinara, mozzarella, ziti

### **BRACIOLE**

polenta, fried garlic

### **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\***

lemon, capers, dill, confit potatoes

### **WOOD-ROASTED CHICKEN MARSALA**

oakwood shiitake, onion, gnocchi, bone marrow

### **STEAK & FRIES\***

black angus NY strip, fries, bearnaise aioli

*+\$5pp each for starred items*

GF = gluten free item

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