



# CATERING MENU

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

## ANTIPASTI

	HALF/FULL
<b>ARANCINI</b> seasonal prep	\$52/\$103
<b>FRIED MEATBALLS</b> tomato, parm	\$88/\$175
<b>GARLIC BREAD</b> mozzarella, marinara	\$42/\$83
<b>PIATTO DI VERDURA</b> seasonal vegetables, herb mayo, almond romesco, salsa verde	\$62/\$124
<b>PROSCIUTTO [GF]</b> seasonal prep	\$62/\$124
<b>FRIED MOZZ STIX</b> marinara, parm	\$68/\$136
<b>WOOD-FIRED WINGS</b> calabrian chili, maple, goddess dressing	\$77/\$154
<b>EGGPLANT ROLLATINI</b> ricotta, mozz, robiolona, parm, marinara, basil	\$77/\$154
<b>CHICKEN CUTLET</b> lemon, sea salt	\$52/\$103

## SALAD

	HALF/FULL
<b>ARUGULA SALAD [GF]</b> arugula, parm, candied pistachios, lemon honey vinaigrette	\$52/\$103
<b>BIBB SALAD [GF]</b> seasonal prep	\$52/\$103
<b>CAESAR SALAD</b> romaine lettuce, parm, croutons, caesar dressing	\$52/\$103
<b>HOUSE SALAD [GF]</b> baby lettuce, bianco sardo, white onion, robosto	\$52/\$103
<b>PIZZERIA SALAD</b> romaine, tomato, red onion, pepperoncini, croutons, creamy italian dressing	\$52/\$103

## MAINS

	HALF/FULL
<b>CHICKEN PARM</b> chicken cutlet, tomato, mozz, parm	\$103/\$206
<b>WOOD-FIRED HALF CHICKEN [GF]</b> baby lettuce, sweet potato	\$124/\$247
<b>CHICKEN SCARPARIELLO</b> hot peppers, potatoes, sausage	\$149/\$298
<b>CHICKEN TENDERS &amp; FRIES</b>	\$77/\$154
<b>SAUSAGE &amp; PEPPERS</b> parsley sausage, peppers, onions, garlic	\$125/\$250

## PASTA

	HALF/FULL
<b>ZITI</b> butter or marinara	\$36/\$72
<b>PASTASCIUTTO</b> tomato, basil, parm, chili + meatballs... +\$35/+\$70	\$62/\$124
<b>RAVIOLI</b> cheese, tomato, basil	\$62/\$124
<b>WOOD-FIRED BAKED ZITI</b> fresh ricotta, mozz, tomato, parm	\$77/\$154
<b>WOOD-FIRED PACCHERI</b> "a la vodka," mini meatballs, parm, breadcrumbs	\$88/\$175
<b>CAVATELLI</b> hot sausage, broccoli rabe, garlic	\$77/\$154

## SIDES

	HALF/FULL
<b>BROCCOLI RABE</b> garlic, chili flakes, lemon	\$36/\$72
<b>FRENCH FRIES [GF]</b>	\$36/\$72
<b>ROASTED SWEET POTATOES [GF]</b>	\$36/\$72

## DESSERT

	HALF/FULL
<b>BROWN BUTTER BREAD PUDDING</b> spiced apples, vanilla gelato	\$62/\$124
<b>CHOCOLATE CHEESECAKE</b> chocolate mousse ganache	\$83/\$165
<b>NUTELLA CANNOLI</b> nutella surprise	\$83/\$165

## 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**

@fortinapizza | fortinapizza.com | catering@fortinapizza.com