



PRIVATE EVENTS | SEATED STYLE

BRUNCH

FIRST COURSE:

Salad: Choice of 1
Charcuterie: assortment of cured meats, cheeses, and garnishes
Antipasti: Choice of 2

SECOND COURSE:

Pasta/Pizza: Choice of 2
Mains: Choice of 2
Sides: Choice of 2

THIRD COURSE:

Dessert: Choice of 1

LUNCH

FIRST COURSE:

Salad: Choice of 1
Charcuterie: assortment of cured meats, cheeses, and garnishes
Antipasti: Choice of 1

SECOND COURSE:

Pasta/Pizza: Choice of 2
Mains: Choice of 1
Vegetables: Choice of 1

THIRD COURSE:

Dessert: Choice of 1

DINNER

FIRST COURSE:

Salad: Choice of 1
Charcuterie: assortment of cured meats, cheeses, and garnishes
Antipasti: Choice of 2

SECOND COURSE:

Pasta/Pizza: Choice of 3

THIRD COURSE:

Mains: Choice of 2
Vegetables: Choice of 2

FOURTH COURSE:

Assortment of desserts

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

Standard events are three hours in duration.

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

catering@fortinapizza.com | 914-510-2033

BRUNCH MENU OPTIONS

SALAD

ENDIVE SALAD [GF]

white balsamic, gorgonzola, almonds, cranberry

ARUGULA SALAD [GF]

lemon, candied pistachio, parm

BIBB SALAD [GF]

seasonal prep, white balsamic

CAESAR SALAD

croutons, parm

ANTIPASTI

DISCO FRIES

black truffle, veal demi, fonduta

SHISHITOS

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

BURRATA TOAST

avocado, tomatoes, pepperoncini

FRIED MEATBALLS

tomato, parm

WOOD-FIRED SHRIMP

sourdough, lemon, garlic, espolette

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

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

BRACIOLE

polenta, fried garlic

BRUNCH BOWL

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

SCARPARIELLO 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*

lemon, capers, dill, confit potatoes

STEAK & EGGS*

fries, bearnaise aioli, omelette

+\$10pp each for starred items

SIDES

POLENTA

MAPLE SAUSAGE

POTATOES

sea salt, rosemary

PIATTO DI VERDURA

seasonal vegetables, herb mayo, hazelnut romesco, salsa verde

FRIES

ketchup, garlic aioli

WOOD-FIRED CAULIFLOWER

goddess dressing, chili crisp

SHISHITOS

lemon, sea salt

DESSERT

CANNOLI

nutella surprise

CHEESECAKE

chocolate mousse, ganache

BROWN BUTTER BREAD PUDDING

spiced apples, vanilla gelato

TORTONI

tortoni cup, coconut, maraschino cherries

TARTUFO

chocolate shell, vanilla & chocolate ice cream, maraschino cherry, almonds

NUTELLA PIZZA

marshmallow

Gluten free options available

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

FRIED MEATBALLS*

tomato, parm

FRIED CALAMARI*

marinara, spicy aioli

BURRATA TOAST

fig, hazelnut, brown butter

FRIED MOZZ STIX

marinara, parm

GARLIC BREAD

mozzarella, marinara

ARANCINI

bolognese, peas, parm

WOOD-FIRED WINGS

calabrian chili, maple, goddess dressing

EGGPLANT ROLLATINI

ricotta, mozz, robiolona, parm, marinara, basil

SHISHITOS

lemon, sea salt

VEGGIES

PIATTO DI VERDURA

seasonal vegetables, herb mayo, almond romesco, salsa verde

CARROTS [GF]

almond romesco, pecorino

POTATOES

parm, rosemary

BROCCOLI RABE [GF]

garlic, chili flakes, lemon

BRUSSELS SPROUTS

spicy maple, pistachio, parm

POLENTA

parm, pecorino, mozzarella, mascarpone

SWEET POTATOES

chili honey

WOOD-FIRED CAULIFLOWER

goddess dressing, chili crisp

FRIES

ketchup, garlic aioli

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, bone marrow, mushrooms, 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, jalapeno, 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

WOOD-ROASTED SAUSAGE & PEPPERS

garlic toast, arugula, tomatoes, white balsamic

WOOD-ROASTED CHICKEN [GF]

lemon, parsley, roasted garlic

CHICKEN SCARPARIELLO

hot peppers, potatoes, sausage

CHICKEN CUTLETS

lemon, sea salt

NY STRIP STEAK*

black angus, bordelaise sauce

FAROE ISLAND SALMON*

lemon, capers, dill, confit potatoes

WOOD-FIRED SHRIMP*

sourdough, lemon, garlic, espolette

+\$10pp each for starred items

DESSERT

CANNOLI

nutella surprise

CHEESECAKE

chocolate mousse, ganache

BROWN BUTTER BREAD PUDDING

spiced apples, vanilla gelato

TORTONI

tortoni cup, coconut, maraschino cherries

TARTUFO

chocolate shell, vanilla & chocolate ice cream, maraschino cherry, almonds

NUTELLA PIZZA

marshmallow

GF = gluten free item

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