



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. Pricing and availability are subject to change. All prices are subject to tax (NY - 8.375%, CT - 7.35%), and gratuity (20%). Any substitutions will incur an additional charge.

www.fortinapizza.com

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BRUNCH MENU OPTIONS

SALAD

CAESAR SALAD

croutons, parm

BIBB SALAD [GF]

seasonal prep, white balsamic

ARUGULA SALAD [GF]

lemon, candied pistachio, parm

BEET SALAD [GF]

watercress, gorgonzola, almonds, lemon-honey dressing

ANTIPASTI

PIATTO DI VERDURA

seasonal vegetables, herb mayo, almond romesco, salsa verde

SHISHITOS

lemon, sea salt

BRUSSELS SPROUTS

spicy maple, pistachio, parm

FRIES

rosemary, aioli

DISCO FRIES

black truffle, veal demi, fonduta

EGGS IN PURGATORY

poached eggs, spicy marinara, garlic bread

WOOD-ROASTED BACON [GF]

calabrian chili, maple

WOOD-FIRED SHRIMP*

sourdough, lemon, garlic, espolette

ARANCINI

black truffle, demi glace, fonduta

FRIED MEATBALLS*

tomato, parm

FRIED MOZZ STIX

marinara, parm

BURRATA TOAST

avocado, tomatoes, pepperoncini

POTATO CROQUETTE

bacon jam, burrata

+\$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

THE LB

burrata, robiolona, parm, black truffle

TENDERONI

pepperoni, fresh mozz, parm, calabrian chili-honey

BEC PIZZA

bacon, egg, spicy maple, parm

POTATO AND EGG

bacon, fontina, red onion

PASTA

Gluten free options available

LEMON BUCATINI

black pepper, pecorino, garlic breadcrumbs

PASTINA

parm, butter

PASTASCIUTTO

tomato, basil, parm, chili

WOOD-FIRED PACCHERI

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

FETTUCCINE

fonduta, parm, garlic, nutmeg

PAPPARDELLE

braised beef, bone marrow, mushrooms, pecorino

ORECCHIETTE

peas, smoked pancetta, mascarpone, spring onion

BREAKFAST GNOCCHI

soft poached egg, parm, guanciale, poppy seeds

MAINS

WOOD-FIRED HALF CHICKEN [GF]

lemon, parsley, roasted garlic

WOOD-FIRED PORK BRACIOLE

polenta, fried garlic

CHICKEN PARM

marinara, mozzarella, ziti

WOOD-ROASTED BRANZINO [GF]*

almond romesco, fennel salad, jalapeño

STEAK & EGGS [GF]*

black angus hanger, garlic butter, watercress, parm

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

+\$5pp each for starred items

SIDES

POLENTA

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

CAESAR SALAD

croutons, parm

BEET SALAD [GF]

watercress, gorgonzola, almonds, lemon-honey dressing

ARUGULA SALAD [GF]

lemon, candied pistachio, parm

HOUSE SALAD [GF]

baby lettuce, bianco sardo, white onion, robosto

BIBB SALAD [GF]

seasonal prep, white balsamic

PIZZERIA SALAD

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

ANTIPASTI

FRIES

rosemary, aioli

EGGPLANT ROLLATINI

ricotta, mozz, robiolona, parm, marinara, basil

WHIPPED RICOTTA

truffle-lavendar honey, sourdough

CHICKEN CUTLET

lemon, sea sal

FRIED MOZZ STIX

marinara, parm

ARANCINI

black truffle, demi glace, fonduta

FRIED MEATBALLS*

tomato, parm

GARLIC BREAD

mozzarella, marinara

BURRATA TOAST

fig, hazelnut, brown butter

FRIED CALAMARI*

marinara, spicy aioli

WOOD-FIRED SHRIMP*

sourdough, lemon, garlic, espolette

WOOD-FIRED WINGS

spicy maple: calbrian chili, local maple, green goddess dressing
truff-alo: black truffle, hot sauce, blue cheese

POTATO CROQUETTE

bacon jam, burrata

PIATTO DI VERDURA

seasonal vegetables, herb mayo, almond romesco, salsa verde

WOOD-FIRED CAULIFLOWER

goddess dressing, chili crisp

SHISHITOS

lemon, sea salt

BROCCOLI RABE [GF]

garlic, chili flakes, lemon

CARROTS [GF]

almond romesco, pecorino

BRUSSELS SPROUTS

spicy maple, pistachio, parm

PASTA

All pastas are cooked al dente. Gluten free options available.

WOOD-FIRED BAKED ZITI

fresh ricotta, mozz, tomato, parm

PASTINA

parm, butter

PASTASCIUTTO

tomato, basil, parm, chili

GNOCCHI

tomato, basil, burrata

RAVIOLI

cheese, tomato, basil

LEMON BUCATINI

black pepper, pecorino, garlic breadcrumbs

ORECCHIETTE

peas, smoked pancetta, mascarpone, spring onion

SUNDAY RIGATONI

"gravy", meatball, hot sausage, parm

PAPPARDELLE

braised beef, mushroom, bone marrow, pecorino

WOOD-FIRED LASAGNA

bolognese, marinara, ricotta

CAVATELLI

hot sausage, broccoli rabe, garlic

WOOD-FIRED PACCHERI

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

FETTUCCINE

fonduta, parm, garlic, nutmeg

GF = gluten free item

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LUNCH/DINNER MENU OPTIONS

PIZZA *Gluten free options available.*

CLASSIC MARGHERITA

tomato, basil, fresh mozz, parm

THE ORIGINAL FAMOUS RAY'S

marinara, shredded mozz, sicilian oregano

SPICY MEATBALL

fontina, calabrian chili, onion, vodka sauce

THE LB

burrata, robiolona, parm, black truffle

QUEEN BEE

tomato, ricotta, sausage, chili-honey

TENDERONI

pepperoni, fresh mozz, parm,
calabrian chili-honey

EGGPLANT PARM PIZZA

double mozz, marinara, parm, basil

SAN GENNARO

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

FIG AND GOAT CHEESE

bacon, red onion, balsamic, arugula

DIAVOLO

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

PROSCIUTTO

prosciutto, parm, mozz, arugula, olives

PAULIE'S PIE

sunday sauce, meatball, sausage,
ricotta, parm

MAINS

WOOD-ROASTED CHICKEN [GF]

lemon, parsley, roasted garlic

STEAK & FRIES*

black angus hanger, garlic butter,
watercress, parm

CHICKEN SCARPARELLO

hot vinegar peppers, potatoes, sausage

BRAISED PORK BRACIOLE

polenta, fried garlic

WOOD-ROASTED SAUSAGE & PEPPERS

spicy potatoes, garlic toast, parm

WOOD-ROASTED BRANZINO [GF]*

almond romesco, fennel salad, jalapeño

EGGPLANT PARM

marinara, mozzarella, ziti

CHICKEN PARM

marinara, mozzarella, ziti

+\$5pp each for starred items

GF = gluten free item

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