



# PRIVATE EVENTS | SEATED STYLE

## BRUNCH

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### **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

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### **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

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### **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 - 7.35%), and gratuity (20%).

Any substitutions will incur an additional charge.

Armonk • Rye Brook • Stamford

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

[catering@fortinapizza.com](mailto:catering@fortinapizza.com) | 914-510-2033

# BRUNCH MENU OPTIONS

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## 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

### SHISHITOS

lemon, sea salt

### BRUSSELS SPROUTS

spicy maple, pistachio, parm

### 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

## 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

### 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\*

black angus hanger, garlic butter, watercress, parm

### 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

+\$10pp each for starred items

## SIDES

### POLENTA [GF]

### SPICY POTATOES

chili crisp, parm, scallions

### 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

GF = gluten free item

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

# LUNCH/DINNER MENU OPTIONS

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## 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

### 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

black truffle, demi glace, fonduta

### WOOD-FIRED WINGS

**spicy maple:** calbrian chili, local maple, green goddess dressing

**truff-alo:** black truffle, hot sauce, blue cheese

### EGGPLANT ROLLATINI

ricotta, mozz, robiolona, parm, marinara, basil

### SHISHITOS

lemon, sea salt

### POTATO CROQUETTE

bacon jam, burrata

## SIDES

### PIATTO DI VERDURA

seasonal vegetables, herb mayo, almond romesco, salsa verde

### CARROTS [GF]

almond romesco, pecorino

### POTATOES [GF]

parm, rosemary

### BROCCOLI RABE [GF]

garlic, chili flakes, lemon

### BRUSSELS SPROUTS

spicy maple, pistachio, parm

### POLENTA [GF]

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

### ORECCHIETTE

peas, smoked pancetta, mascarpone, spring onion

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# LUNCH/DINNER MENU OPTIONS

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## 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

### EGGPLANT PARM

marinara, mozzarella, ziti

### WOOD-ROASTED SAUSAGE & PEPPERS

spicy potatoes, garlic toast, parm

### WOOD-ROASTED CHICKEN [GF]

lemon, parsley, roasted garlic

### CHICKEN SCARPARIELLO

hot peppers, potatoes, sausage

### CHICKEN CUTLETS

lemon, sea salt

### STEAK & FRIES\*

black angus hanger, garlic butter, watercress, parm

### WOOD-FIRED SHRIMP\*

sourdough, lemon, garlic, espolette

### WOOD-ROASTED BRANZINO [GF] \*

almond romesco, fennel salad, jalapeño

*+\$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

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