



SALUMI & FORMAGGI

MORTADELLA (IT) 7
smoky, black pepper, mild

SOPPRESSATA  7
sweet, salty, garlic, cloves

SALAME ROSA  7
coriander, white pepper, mace, pistachio

PEPPERONI  7
smoky, garlic, paprika

SPICY CAPICOLLO  7
red pepper, garlic, fennel

PROSCIUTTO DI PARMA (IT) 7
20 months, salty, tender, sweet

FRESH MOZZARELLA (US, COW) 7
mild, creamy

PARMIGIANO REGGIANO (IT, COW) 7
24 months nutty, fruity, sharp

BIANCO SARDO (IT, SHEEP) 7
creamy, earthy, tangy

FONTAL (IT, COW) 7
mild, sweet, buttery

CHEVRE (US, GOAT) 7
tangy, buttery, rich

GORGONZOLA PICCANTE (IT, COW) 7
sharp, nutty, creamy

ROASTED CHILI OLIVES 5

GIARDINIERA 5

FIG PRESERVE 5

TRUFFLE-LAVENDAR HONEY 5

FRA'MANI  Fra'Mani (Berkeley, CA) prioritizes quality and sustainability, sourcing from family farms dedicated to land, animals, people and a better food system. Their salumi is cured using natural curing methods to avoid nitrates and other artificial preservatives.

ANTIPASTI

EGGPLANT ROLLATINI 15
ricotta, mozz, robiolona, parm,
marinara, basil

WHIPPED RICOTTA 15
truffle-lavendar honey, sourdough

CHICKEN CUTLET 14
lemon, sea salt

FRIED MOZZ STIX 12
marinara, parm

ARANCINI 13
vodka sauce, parm

SALAD add chicken... +9 | add shrimp... +17

CAESAR SALAD 17
croutons, parm

HOUSE SALAD [GF] 17
baby lettuce, bianco sardo, white onion, robosto

CAPRESE SALAD 17
white balsamic, basil, fresh mozz

PIZZA Gluten free options available.

CLASSIC MARGHERITA 18
tomato, basil, fresh mozz, parm

THE ORIGINAL FAMOUS RAY'S 18
marinara, shredded mozz, sicilian oregano

SPICY MEATBALL 20
fontina, calabrian chili, onion, vodka sauce

THE LB 24
burrata, robiolona, parm, black truffle

ADDITIONAL TOPPINGS:

extra cheese, onion, hot/sweet peppers, mushrooms, olives... +2 EA

FRIED MEATBALLS 19
tomato, parm

GARLIC BREAD 15
mozzarella, marinara

BURRATA TOAST 19
fig, hazelnut, brown butter

FRIED CALAMARI 19
marinara, spicy aioli

WOOD-FIRED SHRIMP 20
sourdough, lemon, garlic, espolette

SHRIMP COCKTAIL 19
cocktail sauce, lemon

ARUGULA SALAD [GF] 18
lemon, candied pistachio, parm

BEET SALAD [GF] 17
watercress, gorgonzola, almonds,
lemon-honey dressing

QUEEN BEE 20
tomato, ricotta, sausage, chili-honey

TENDERONI 21
pepperoni, fresh mozz, parm, calabrian chili-honey

EGGPLANT PARM PIZZA 22
double mozz, marinara, parm, basil

SAN GENNARO 20
sweet sausage, roasted red pepper, onion,
parm, mozz, sesame

pepperoni, sausage, buratta, meatballs, bacon... +4 EA

WOOD-FIRED WINGS 16
spicy maple: calbrian chili, local maple,
green goddess dressing
truff-alo: black truffle, hot sauce, blue cheese

POTATO CROQUETTE 14
bacon jam, burrata

GAZPACHO 11
tomato, piquillo peppers, cucumber, evoo

TOMATO BRUSCHETTA 12
evoo, white balsamic, basil, garlic aioli

PROSCIUTTO & MELON 16
seasonal melon, espelette

BIBB SALAD [GF] 17
seasonal prep, white balsamic

PIZZERIA SALAD 18
red onion, cucumber, tomato, olives,
croutons, pepperoncini, creamy italian dressing

FIG & GOAT CHEESE 23
bacon, red onion, balsamic, arugula

DIABOLO 24
spicy vodka, hot sausage, burrata, jalapeno,
hot soppressata

PROSCIUTTO 24
prosciutto, parm, mozz, arugula, olives

PAULIE'S PIE 22
sunday sauce, meatball, sausage, ricotta, parm

GF = GLUTEN FREE ITEM | PLEASE ALERT US OF ANY ALLERGIES OR AVERSIONS AS SOME INGREDIENTS ARE NOT LISTED. www.fortinapizza.com • @fortinapizza

ARMONK • RYE BROOK • STAMFORD

Straight Up Italian

JOIN US FOR
Brunch!

SAT & SUN | 11AM-3PM



SCAN TO VIEW THE MENU

VEGGIES

PIATTO DI VERDURA 26
seasonal veg, herb mayo, almond romesco, salsa verde

SHISHITOS 10
lemon, sea salt

BROCCOLI RABE [GF] 12
garlic, chili flakes, lemon

CARROTS [GF] 10
almond romesco, pecorino

WOOD-FIRED CAULIFLOWER 13
goddess dressing, chili crisp

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

PASTINA 17
parm, butter | add black truffle pat  ...+5

PASTASCIUTTO 19
tomato, basil, parm, chili | add meatballs...+7

GNOCCHI 23
tomato, basil, burrata

RAVIOLI 19
cheese, tomato, basil

LEMON BUCATINI 18
black pepper, pecorino

ORECCHIETTE 25
peas, smoked pancetta, mascarpone, spring onion

SUNDAY RIGATONI 25
"gravy", meatball, hot sausage, parm

PAPPARDELLE 29
braised beef, mushroom, bone marrow, pecorino

WOOD-FIRED LASAGNA 25
bolognese, marinara, ricotta

CAVATELLI 24
hot sausage, broccoli rabe, garlic

FETTUCCINE 19
fonduta, parm, garlic, nutmeg

SANDWICHES

CHICKEN CUTLET 20
roasted peppers, fresh mozz, arugula, aioli, balsamic

CHICKEN PARM 19
garlic bread, marinara, mozz

MEATBALL PARM 19
garlic bread, marinara, mozz

SAUSAGE & PEPPERS 23
peppers, onions, garlic butter, pecorino

ITALIAN COMBO 22
assortment of salumi, fresh mozz, lettuce, onions, peppers, oil & vinegar

MAINS

WOOD-FIRED HALF CHICKEN [GF] 30
baby lettuce, sweet potato

STEAK & FRIES 39
black angus hanger, garlic butter, watercress, parm

WOOD-ROASTED SAUSAGE & PEPPERS 29
spicy potatoes, garlic toast, parm

WOOD-ROASTED BRANZINO [GF] 37
almond romesco, fennel salad, jalapeno

CHICKEN PARM 25
marinara, mozzarella, ziti

CHICKEN SCARPAREILLO 32
hot vinegar peppers, potatoes, sausage

Our pricing reflects our commitment to our quality and our community. Please be sure to sign up for our rewards program to receive loyalty points as a thank you for your continued support. 20% gratuity will be added to all parties of 8 or more.

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