

Fortina EST. 2012 CATERING MENU

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

ANTIPASTI

	HALF/FULL
ARANCINI seasonal prep	60 120
FRIED MEATBALLS tomato, parm	88 175
GARLIC BREAD mozzarella, marinara	42 83
PIATTO DI VERDURA [GF] seasonal vegetables, herb mayo, almond romesco, salsa verde	62 124
FRIED MOZZ STIX marinara, parm	68 136
WOOD-FIRED WINGS spicy maple: calbrian chili, local maple, green goddess dressing truff-alo: black truffle, hot sauce, blue cheese	80 160
EGGPLANT ROLLATINI ricotta, mozz, robiolona, parm, marinara, basil	77 154
CHICKEN CUTLET lemon, sea salt	60 120
SALUMI & FORMAGGI chef selection of meats, cheeses, and accompaniments	75 150

SALAD

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

MAINS

	HALF/FULL
CHICKEN PARM chicken cutlet, tomato, mozz, parm	103 206
WOOD-FIRED HALF CHICKEN [GF] baby lettuce, sweet potato	124 247
CHICKEN OR PORK CHOP SCARPAREILLO hot peppers, potatoes, sausage	149 298
SAUSAGE & PEPPERS spicy potatoes, parm	125 250
WOOD-ROASTED SCOTTISH SALMON carrots, salsa verde, green olives, almond romesco	150 300
CHICKEN TENDERS & FRIES	77 154

PASTA

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

SANDWICHES PLATTERS

	32 PCS
ITALIAN COMBO	260
SAUSAGE & PEPPERS	250
CHICKEN CUTLET	240
CHICKEN PARM	240
MEATBALL PARM	240
PROSCIUTTO & FIG PANUOZZO	260
CAPRESE PANUOZZO	220

SIDES

	HALF/FULL
BROCCOLI RABE [GF] garlic, chili flakes, lemon	50 100
FRENCH FRIES	36 72
ROASTED SWEET POTATOES [GF]	36 72

DESSERT

	HALF/FULL
BROWN BUTTER BREAD PUDDING salted caramel, whipped cream	55 110
CHOCOLATE CHEESECAKE chocolate mousse ganache	83 165
NUTELLA CANNOLI nutella surprise	83 165

ADDITIONAL FEES

WIRE CHAFING STANDS: 5 FOR 25
DISPOSABLE CUTLERY AVAILABLE UPON REQUEST

GF = GLUTEN FREE ITEM

Please alert us of any allergies or aversions as some ingredients are not listed. Pricing and availability are subject to change. All catering orders will be charged in full if cancelled fewer than 48 hours before scheduled pickup or delivery time. Prices are subject to tax (NY - 8.375%, CT - 7.35%).

ARMONK • RYE BROOK • STAMFORD

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