



FULLY SEATED FAMILY STYLE

OPTION 1

FIRST COURSE:

Antipasti/Salad: Choice of 4

SECOND COURSE:

Pasta/Pizza: Choice of 4

OPTION 2

FIRST COURSE:

Antipasti/Salad/Pizza: Choice of 4

SECOND COURSE:

Pasta: Choice of 1

Main: 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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LUNCH/DINNER MENU OPTIONS

SALAD

CAESAR SALAD

croutons, parm

ENDIVE SALAD

beets, gorgonzola, red onion, almond, white balsamic, cranberries

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

WHIPPED RICOTTA

truffle-lavendar honey, sourdough

CHICKEN CUTLET

lemon, sea salt

FRIED MOZZ STIX

marinara, parm

ARANCINI

meat ragu, peas, marinara

FRIED MEATBALLS*

tomato, parm

ASPARAGUS [GF]

lemon, sea salt

GARLIC BREAD

mozzarella, marinara

BURRATA TOAST

fig, hazelnut, brown butter

FRIED CALAMARI*

marinara, spicy aioli

WOOD-FIRED SHRIMP*

sourdough, lemon, garlic, espelette

WOOD-FIRED WINGS

spicy maple: calabrian chili, local maple, green goddess dressing

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

PIATTO DI VERDURA [GF]

seasonal vegetables, herb mayo, almond romesco, salsa verde

WOOD-FIRED CAULIFLOWER

goddess dressing, chili crisp

SHISHTOS

lemon, sea salt

BROCCOLI RABE [GF]

garlic, chili flakes, lemon

CARROTS [GF]

almond romesco, pecorino

BRUSSELS SPROUTS BRAVAS

spicy marinara, calabrian mayo, espelette, 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

LEMON BUCATINI

black pepper, pecorino, garlic breadcrumbs

SUNDAY RIGATONI

"gravy", meatball, hot sausage, parm

TORTELLINI VODKA

veal, vodka sauce, burrata, evoo

ORECCHIETTE

smoked pancetta, brussels, scallions, lemon butter, mascarpone, bianco sardo

WOOD-FIRED LASAGNA

bolognese, marinara, ricotta

CAVATELLI

hot sausage, broccoli rabe, garlic

WOOD-FIRED PACCHERI

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

RAVIOLI

four cheese, marinara

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.*

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, robiolina, parm, black truffle

MARINARA PIZZA

marinara, oregano, garlic, basil

QUEEN BEE

tomato, ricotta, sausage, chili-honey

TENDERONI

pepperoni, fresh mozz, parm,
calabrian chili-honey

DIAVOLO

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

SAN GENNARO

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

FIG AND GOAT CHEESE

bacon, red onion, balsamic, arugula

PROSCIUTTO

prosciutto, parm, mozz, arugula, olives

EGGPLANT PARM PIZZA

double mozz, marinara, parm, basi

PAULIE'S PIE

sunday sauce, meatball, sausage,
ricotta, parm

SALAD PIZZA

chopped pizzeria salad, tomato, parm

MAINS

WOOD-ROASTED CHICKEN [GF]

lemon, parsley, roasted garlic

PORK CHOP SCARPARELLO

hot vinegar peppers, potatoes, sausage

WOOD-ROASTED SCOTTISH SALMON

carrots, salsa verde, green olives,
almond romesco

SAUSAGE & PEPPERS

sausage, peppers confit, parm, sourdough,
broccoli rabe

EGGPLANT PARM

marinara, mozzarella, ziti

CHICKEN PARM

marinara, mozzarella, ziti

+\$5pp each for starred items

GF = gluten free item

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