

# Fortina EST. 2012 CATERING MENU

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

## ANTIPASTI

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

## SALAD

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

## MAINS

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

## PASTA

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

## SANDWICHES PLATTERS

	32 PCS
<b>ITALIAN COMBO</b>	260
<b>SAUSAGE &amp; PEPPERS</b>	250
<b>CHICKEN CUTLET</b>	240
<b>CHICKEN PARM</b>	240
<b>MEATBALL PARM</b>	240
<b>PROSCIUTTO &amp; FIG PANUOZZO</b>	260
<b>CAPRESE PANUOZZO</b>	220

## SIDES

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

## DESSERT

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