



PRIVATE EVENTS | SEATED STYLE

LUNCH

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

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

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LUNCH/DINNER MENU OPTIONS

SALAD

CAESAR SALAD

croutons, parm

ENDIVE SALAD

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

BIBB SALAD [GF]

seasonal prep, white balsamic

CHOPPED PIZZERIA SALAD

red onion, cucumber, tomato, olives, croutons, pepperoncini, creamy italian dressing

ARUGULA SALAD [GF]

lemon, candied pistachio, parm

HOUSE SALAD [GF]

baby lettuce, bianco sardo, white onion, robosto

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

seasonal preparation

WOOD-FIRED WINGS

spicy maple: calabrian 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

SIDES

PIATTO DI VERDURA [GF]

seasonal vegetables, herb mayo, almond romesco, salsa verde

CARROTS [GF]

almond romesco, pecorino

ASPARAGUS [GF]

lemon, sea salt

BROCCOLI RABE [GF]

garlic, chili flakes, lemon

POTATOES [GF]

parm, rosemary

WOOD-FIRED CAULIFLOWER

goddess dressing, chili crisp

FRIES

ketchup, garlic aioli

SWEET POTATOES

chili honey

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

WOOD-FIRED LASAGNA

bolognese, marinara, ricotta

TORTELLINI VODKA

veal, burrata, evoo

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

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

SALAD PIZZA

chopped pizzeria salad, tomato, parm

MAINS

WOOD-ROASTED CHICKEN [GF]

lemon, parsley, roasted garlic

STEAK*

black angus flat iron, garlic butter, arugula, parm

SCARPARIELLO

choice of roasted chicken or pork chop cutlet hot peppers, potatoes, sausage

WOOD-ROASTED SCOTTISH SALMON

carrots, salsa verde, green olives, almond romesco

CHICKEN CUTLETS

lemon, sea salt

SAUSAGE & PEPPERS

sausage, peppers confit, parm, sourdough, broccoli rabe

EGGPLANT PARM

marinara, mozzarella, ziti

CHICKEN PARM

marinara, mozzarella

WOOD-FIRED SHRIMP*

sourdough, lemon, garlic, espelette

+\$10pp each for starred items

DESSERT

CANNOLI

nutella surprise

CHEESECAKE

spiced apple, caramel, whipped cream

BROWN BUTTER BREAD PUDDING

salted caramel, whipped cream

CHOCOLATE MOUSSE CAKE

cheesecake filling, ganache

TORTONI

tortoni cup, coconut, maraschino cherries

TARTUFO

chocolate shell, vanilla & chocolate ice cream, maraschino cherry, almonds

GF = gluten free item

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