Fortina EST. 2012 THANKSGIVING CATERING

MENU EACH TRAY FEEDS 4-6

TURKEY DAY STAPLES

WHOLE TURKEY 200
rosemary, black truffle

EGGPLANT ROLLATINI 55
ricotta, mozz, robiolona, parm, marinara, basil

SAUSAGE & PEPPER STUFFING 50
italian sausage, sage, semolina bread

WOOD FIRE ROASTED SWEET POTATOES 42
maple, calabrian chili

ROASTED POTATOES 42
rosemary, parm

MASHED TATERS 45
butter, chives, white truffle

WOOD FIRE ROASTED VEGETABLES 42
salsa verde, almond romesco, herb mayo

CREAMED SPINACH 44
roasted garlic, pancetta

CRANBERRY SAUCE 12
orange, spices

TURKEY GRAVY 20

ANTIPASTI

ARANCINI 38
ragu, peas, three chesses

MEATBALLS 48
tomato, parm

WHIPPED RICOTTA 32
truffle, lavender honey, crostini

SALADS

CAESAR 25
croutons, parm

ARUGULA 25
lemon, candied pistachio, parm

HOUSE 25
baby lettuce, bianco sardo, white onion, robosto

CHOPPED PIZZERIA 25
red onion, cucumber, tomato, olives, croutons, pepperoncini, creamy Italian dressing

PASTA

TRUFFLE MAC AND CHEESE 60
black truffle, parm, gouda

CHEESE LASAGNA 80
three cheese, marinara

MEAT LASAGNA 90
bolognese, marinara, ricotta

DESSERTS

PUMPKIN CHEESECAKE BARS 45
caramel, whipped cream

BREAD PUDDING 46
spiced apples, caramel, whipped cream

EXTRAS

HOUSEMADE MARINARA SAUCE 15

ORDER BY NOVEMBER 20TH AT 5PM:

1. Visit fortinapizza.com/order-online.
2. Select your pickup location.
3. Select pickup and Wednesday, Nov 25th at 2PM or later.
4. Select "THANKSGIVING" from the menu and create your spread!