

WOODFIRE

BRICK OVEN PIZZA

Carry Out & Catering Menu

Thank you for choosing Woodfire! We are able to take carryout orders for up to \$100 by phone, with no prior notice. Catering orders totaling \$100 or more, require a 24 hour notice. You may call our restaurant at 815-904-6422 to place your carryout order. To place your catering order of \$100 or more please contact us at gm@woodfire.pizza

APPETIZERS

OLIVE ASSORTMENT Warm, marinated olives: ligurian, castelventrano, gaeta, cerignola - 5

CALAMARI Tender fried calamari & artichokes, served with marinara sauce - 12

TUSCAN FRIES Kennebec potatoes cooked in duck fat, finished with parmigiano reggiano, garlic, fresh herbs and black truffle sea salt - 6

CAJUN FRIES Kennebec potatoes cooked in duck fat & seasoned with spicy Cajun herbs, remoulade sauce - 6

WOOD ROASTED VEGETABLE FONDUE A variety of cauliflower, peppers, cremini mushrooms, zucchini, garlic and onion, charred in our brick oven, served with a fontina white wine fondue sauce - 12

HARVARTI STUFFED COCCOLI Creamy Harvarti cheese, stuffed inside coccoli dough balls, deep fried then finished with garlic butter, salt and pepper - 8

MEATBALL GIGANTE Housemade veal, beef, & pork meatball, slow-roasted pork ragu sauce, crostini - 9 extra crostini - 2

GRILLED OCTOPUS Marinated baby octopus, char-broiled, with lemon, arugula & heirloom tomatoes - 12

BRUSCHETTA Grape tomatoes, fresh basil, balsamic vinegar, olive oil and sea salt on ciabatta bread - 6

BURRATA Fresh mozzarella and cream, cherry tomatoes, olive oil & balsamic glaze on focaccia, - 10

WHITE PORT STEAMED MUSSELS One pound of Newfoundland steamed mussels in a white port and garlic sauce - 14 * These are delivered fresh, in limited quantities

SALADS

Add grilled chicken - 4, sautéed shrimp - 5

WOODFIRE CHOPPED Romaine, iceberg, radicchio, garbanzo beans, grape tomato, green beans, hard-boiled egg, red onion, avocado, bacon, bleu cheese crumble, balsamic vinaigrette - 9

ARUGULA Arugula, dried cherries, walnuts, goat cheese, grape jam vinaigrette - 8

CAPRESE Beefsteak tomatoes, fresh mozzarella, basil, arugula, aged balsamic vinegar, extra virgin olive oil - 7

KALE Shredded baby kale, mini peppers, roasted parsnip, diced tomatoes, red onion, bleu cheese crumble, peach rosemary vinaigrette - 9

WOODFIRE WEDGE Crisp iceberg lettuce, diced tomatoes, red onions, bacon, bleu cheese crumbles, house-made bleu cheese dressing, balsamic drizzle - 9

BEET Baby kale, arugula, beets, ricotta salata, grilled apples and toasted almonds with a citrus vinaigrette - 9

SOUPS

SOUP OF THE DAY Ask your server about selections

SANDWICHES

Side options for sandwiches: Tuscan fries, Cajun fries or a side salad
ITALIAN Prosciutto cotto, genoa salami, capicola, aged provolone, tomato and arugula on a grilled demi baguette - 9.5

SHRIMP PO'BOY Fried shrimp, lettuce, tomato, remoulade sauce on a soft French roll - 12

PORCHETTA Roasted herb pork, provolone cheese and arugula, on demi-baguette - 9.5

MEATBALL Housemade veal, beef, & pork meatball, slow-roasted pork ragu sauce, shredded parmigiano on demi-baguette - 9.5

CAPRESE SANDWICH Beefsteak tomatoes, fresh mozzarella, basil, aged balsamic vinegar and extra virgin olive oil on demi-baguette- 9

HOUSEMADE PASTA

CAVATELLI European butter blended with Parmigiano Reggiano, basil - 12

TAGLIATELLI Traditional slow-simmered Bolognese with beef, pork and pancetta, topped with Parmigiano Reggiano - 16

FETTUCINI Marinara sauce, topped with fresh whipped ricotta, Parmigiano Reggiano, topped with fresh basil - 14

CACIO E PEPE Roman inspired spaghetti "cheese and pepper", extra virgin olive oil, toasted black pepper and Locatelli Pecorino Romano - 13

GNOCCHI Roman style semolina gnocchi, hearty ox-tail ragu, topped with Parmigiano Reggiano - 18

IMPORTED PASTA

ORECCHIETTE "Little ear" shaped pasta, rapini (broccoli rabe), fennel sausage, Pecorino Romano, Ricotta cheese, chili flakes - 16

RAVIOLI Butternut squash ravioli, squash soffrito, brown butter sage sauce and Grana Padano - 16

PICI WITH WILD BOAR Thick spaghetti, wild boar ragu, Grana Padano - 18

BASIL PESTO GNOCCHI Classic potato gnocchi in our summer basil-pesto cream sauce - 14

FUSILLI Sautéed gulf shrimp, butter, garlic, grape tomatoes, white wine, basil, lemon - 18

AMATRICIANA San Marzano tomatoes, giant Fusilli pasta, guanciale (herbed pork jowl bacon), Pecorino Romano, red chili flakes - 17

SPAGHETTI WITH MEATBALLS Slow simmered pork ragu, Woodfire meatballs, Grana Padano and basil -16

PENNE RIGATE ~ choice of ~

RED SAUCE Hand-crushed San Marzano tomatoes, garlic, Grana Padano and fresh basil - 13

VEGETABLE Zucchini, cauliflower, red onion, fresh garlic, San Marzano tomatoes, Grana Padano, basil - 16

ARRABIATA red sauce, Calabrian chilis and chili flakes - 14

408 E. State Street, Rockford, IL 61104 - (815) 904-6422 - www.woodfire.pizza

Hours: Monday - Friday 11am - 10pm Saturday 12pm - 10pm

RED SAUCE PIZZA

MARGHERITA *Fresh Mozzarella, sauce, crushed tomatoes, fresh basil, olive oil - 12*

PEPPERONI *Fresh mozzarella, sauce, pepperoni - 13*
Add spicy honey for a sweet kick - 2

SAUSAGE *Fresh mozzarella, sauce, sausage - 13*

SAUSAGE AND PEPPERONI *Fresh mozzarella, sauce, pepperoni, sausage - 14*

SUN-DRIED TOMATO WITH GOAT CHEESE
Fresh mozzarella, sauce, sun-dried tomato, goat cheese, arugula, parmigiano, olive oil, sea salt - 14.75

SPINACH AND MUSHROOM *Fresh mozzarella, sauce, baby spinach, cremini mushrooms, parmigiano, olive oil, sea salt - 13*

SAUSAGE AND MUSHROOM *Fresh mozzarella, sauce, fennel sausage, cremini mushrooms - 13.5*

SAUSAGE AND BELL PEPPER *Fresh mozzarella, sauce, fennel sausage, bell peppers, HOT giardiniera (spicy hot peppers) - 13.5*

VEGGIE *Fresh mozzarella, sauce, spinach, mushroom, tomato, red onion, parmesan - 14*

SHRIMP BOLOGNESE PIZZA *Sauce, SPICY chopped shrimp arrabbiata, parmigiano reggiano, olive oil - 15*

PROSCIUTTO WITH ARUGULA *Fresh mozzarella, sauce, olive oil, arugula, parmigiano, prosciutto di parma -15*

~ Gluten free crust available - 3 ~

HOUSEMADE DESSERTS

BREAD PUDDING *Bourbon bread pudding, whipped cream, toasted pecans and hot buttered rum sauce- 6*

TIRAMISU FOR TWO *An Italian classic - 9*

CREME BRULEE *Made with Tahitian vanilla - 8*

808 CHEESECAKE *Local, award winning vanilla cheesecake - 7*

Drizzle one of these flavors on top:

Chocolate, Raspberry, Caramel, Strawberry, Creme Anglaise

TURTLE BROWNIE *Served with vanilla gelato, topped with caramel and pecans - 6*

ZEPPOLE *Italian donut holes served with chocolate and creme anglaise - 5*

DESSERT PIZZAS

Perfect for sharing

APPLE PIE *Honey crisp apples, house-made caramel, whipped cream - 12*

S'MORES *Just like s'mores by the campfire, this won't disappoint. Hershey's chocolate, marshmallows and graham cracker dust - 12*

SEASONAL *Ask your server about seasonal or special item dessert pizzas - 12*

SPECIALTY PIZZA

LOBSTER PIZZA *Savory lobster base with lobster medallions, fresh mozzarella, shredded Piave Vecchio & drawn butter - 19.5*

WHITE *Fresh mozzarella, parmesan, olive oil, sea salt - 12*

WHITE PROSCIUTTO WITH ARUGULA *Fresh mozzarella, olive oil, fresh arugula, parmigiano, prosciutto di parma -15*

BASIL PESTO *Basil pesto, fresh mozzarella, fresh tomatoes, parmigiano - 13.5*

BREAKFAST *Farm fresh scrambled eggs, bacon, sausage, ham, fresh mozzarella, cheddar cheese - 14.5*

BBQ CHICKEN *BBQ sauce, diced white meat chicken, fresh mozzarella, red onion, cilantro-peach sauce - 15*

SAUSAGE WITH RAPINI AND RICOTTA *Fennel sausage, rapini, ricotta, fresh mozzarella, parmigiano, chili flake - 14.75*

ROSEMARY SAUSAGE *Olive oil, fresh mozzarella, fresh rosemary, fennel sausage - 13.5*

BUFFALO CHICKEN *Buffalo sauce, fresh mozzarella, gorgonzola, chicken breast, sour cream, celery - 15*

ROASTED RED PEPPER & GOAT CHEESE
Basil pesto sauce, goat cheese, fresh mozzarella, roasted red peppers, artichokes and red onion - 15

ARTICHOKE & GORGONZOLA *Fresh mozzarella, artichoke quarters, gorgonzola, olive oil - 13.5*

CHICKEN BACON RANCH *Housemade ranch, diced white meat chicken, bacon, fresh mozzarella, cheddar cheese, topped with jalapenos and green onions - 15*

Woodfire is available to cater your next personal or business event. Because our brick oven is mobile, we can bring our food directly to you! We will work with you individually to create a customized menu. Many packages available to suit any need. Serving the greater Rockford Area. Contact us by email at gm@woodfire.pizza for a free no obligation quote.