

WOODFIRE

BRICK OVEN PIZZA

APPETIZERS

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

CALAMARI *Tender fried calamari, served with marinara sauce - 12*

BURRATA *Fresh mozzarella & cream, grape tomatoes, olive oil & balsamic glaze on focaccia - 10*

BRUSCHETTA *Grape tomatoes, mozzarella pearls, fresh basil, balsamic vinegar, olive oil and sea salt on crostini - 8*

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

TUSCAN FRIES *Idaho potatoes cooked in duck fat, finished with parmigiano, garlic, fresh herbs & black truffle sea salt - 6*

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

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

MEATBALL GIGANTE *Housemade veal, beef, & pork, slow-roasted pork ragu sauce, crostini - 10
extra crostini - 2*

WOODFIRE TOUR *Chef's selection of imported and local artisanal cheese and salumi, accompaniments - 15*

SALADS

Add grilled chicken - 4, sautéed shrimp - 5, crispy prosciutto - 2

WOODFIRE CHOPPED *Romaine, iceberg, radicchio, garbanzo beans, grape tomato, green beans, hard-boiled egg, red onion, avocado and bleu cheese crumble with balsamic vinaigrette - 11*

ARUGULA *Arugula, dried cherries, walnuts, goat cheese, grape jam vinaigrette - 9*

CAPRESE *Beefsteak tomatoes, fresh mozzarella, basil, arugula, aged balsamic vinegar, extra virgin olive oil - 8*

WOODFIRE WEDGE *Crisp iceberg lettuce, grape tomatoes, crispy prosciutto, red onions, bleu cheese crumbles, house-made bleu cheese dressing, balsamic drizzle - 9*

BEET *Arugula, beets, ricotta salata, grilled apples and toasted almonds, raspberry vinaigrette - 10*

SANDWICHES

MEATBALL *Housemade veal, beef, & pork meatball, slow-roasted pork ragu sauce, shredded parmigiano on demi-baguette - 11*

CAPRESE SANDWICH *Beefsteak tomatoes, fresh mozzarella, basil, aged balsamic vinegar and extra virgin olive oil on demi-baguette - 10*

IMPORTED AND HANDMADE PASTA

TAGLIATELLI *Traditional slow-simmered Bolognese with beef, pork, veal & prosciutto, topped with Parmigiano - 16*

FETTUCINI *Tri-color spinach, tomato and egg fettucini, marinara sauce, topped with fresh whipped ricotta, Parmigiano Reggiano & fresh basil - 14*

OX-TAIL RAGU - 18 *Roman style semolina gnocchi in a hearty ox-tail ragu, topped with Parmigiano Reggiano
+ pairs well with malbec*

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

WILD BOAR - 18 *Orecchiette pasta (small ear in Italian) in wild boar ragu, Grana Padano
+ pairs well with barbera*

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*

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

CHILDREN'S MENU

Ages 12 and under

Includes a drink: soft drink, lemonade or milk

PIZZA *Cheese, Sausage, or Pepperoni, White - 6*

PASTA *choice of butter and parmigiano cheese or with red sauce - 6*

HOUSEMADE DESSERTS

BOURBON BREAD PUDDING *Bourbon bread pudding, whipped cream, pecans & hot buttered rum sauce - 7*

TIRAMISU *An Italian classic - 7*

CREME BRULEE *Made with Tahitian vanilla - 8*

808 CHEESECAKE *Local, award winning vanilla cheesecake! Drizzle one of these flavors on top: Chocolate, Raspberry, Caramel, Strawberry, or Creme Anglaise - 7*

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

GELATO *Madagascar Vanilla, Chocolate or Pistachio - 4*

DESSERT PIZZAS

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

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

WOODFIRE

BRICK OVEN PIZZA

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 *Sauce, SPICY chopped shrimp arrabiata, parmigiano reggiano, olive oil - 15*

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

SPECIALTY PIZZA

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

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

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

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

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

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*

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*

STEAKHOUSE *8oz Choice Skirt Steak on house-made crust, fresh mozzarella & Grana Padano, topped with grape tomatoes and seasoned to perfection - 21*

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

~ *Gluten free crust available - 3* ~