

# WOODFIRE

BRICK OVEN PIZZA

## APPETIZERS

**GRILLED OCTOPUS** *Marinated and char-broiled octopus served with lemon, arugula & cherry tomatoes - 15*

**CALAMARI** *Tender Rhode Island calamari and artichokes, fried and served with marinara sauce - 14*

**BURRATA** *Fresh mozzarella & cream, grape tomatoes, olive oil & balsamic glaze on focaccia - 12*

**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*

**ROASTED VEGETABLE FONDUE** *A variety of cauliflower, peppers, cremini mushrooms, zucchini, green beans, garlic & onion, charred in our brick oven, served with white wine fondue sauce - 13                      extra crostini - 2*

**HAVARTI STUFFED COCCOLI** *Creamy Havarti cheese, stuffed inside coccoli dough balls, deep fried then finished with garlic butter, salt & pepper - 10*

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

**WOODFIRE TOUR** *Chef's selection of imported and local artisanal cheese and salumi, accompaniments - 16*

## 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 - 12*

**ARUGULA** *Arugula, dried cherries, walnuts, goat cheese, vinaigrette - 10*

**CAPRESE** *Tomatoes, fresh mozzarella, basil, arugula, aged balsamic vinegar, extra virgin olive oil - 10*

**WOODFIRE WEDGE** *Crisp iceberg lettuce, grape tomatoes, crispy prosciutto, red onions, bleu cheese crumbles, house-made bleu cheese dressing, balsamic drizzle - 10*

**BEET** *Arugula, beets, ricotta salata, apples and toasted almonds, raspberry vinaigrette - 11*

## IMPORTED & HOUSE-MADE PASTA

**TAGLIATELLI** *Housemade traditional slow-simmered Bolognese with beef, pork, veal & prosciutto, topped with Grana Padano - 18*

**FETTUCINI** *Housemade fettucini, marinara sauce, fresh whipped ricotta, Grana Padano & fresh basil - 16*

**OX-TAIL RAGU** *Housemade Roman style semolina gnocchi in a hearty ox-tail ragu, Grana Padano - 18*

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

**WILD BOAR** *Orecchiette pasta (small ear in Italian) in wild boar ragu, Grana Padano - 18*

**BASIL PESTO GNOCCHI** *Classic potato gnocchi in our summer basil pesto cream sauce - 16*

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

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

## SANDWICHES

*Side options: Tuscan fries, plain fries or side salad*

**MEATBALL** *Housemade veal & pork meatball, slow-roasted pork ragu sauce, shredded grana padano on demi-baguette - 12*

**CAPRESE SANDWICH** *Beefsteak tomatoes, fresh mozzarella, basil, aged balsamic vinegar and extra virgin olive oil on demi-baguette - 12*

## 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 & Grana Padano or red sauce - 6*

## PIZZA

### RED SAUCE PIZZA

**MARGHERITA** *Fresh Mozzarella, sauce, crushed tomatoes, fresh basil, olive oil - 13*

**PEPPERONI** *Fresh mozzarella, sauce, pepperoni - 14*  
*Add spicy honey for a sweet kick - 2*

**SAUSAGE** *Fresh mozzarella, sauce, sausage - 14*

**SAUSAGE AND PEPPERONI** *Fresh mozzarella, sauce, pepperoni, sausage - 15*

**SUN-DRIED TOMATO WITH GOAT CHEESE**  
*Fresh mozzarella, sauce, sun-dried tomato, goat cheese, arugula, Grana Padano, olive oil, sea salt - 16*

**SPINACH AND MUSHROOM** *Fresh mozzarella, sauce, baby spinach, cremini mushrooms, Grana Padano, olive oil, sea salt - 14*

**SAUSAGE AND MUSHROOM** *Fresh mozzarella, sauce, fennel sausage, cremini mushrooms - 14.5*

**SAUSAGE AND BELL PEPPER** *Fresh mozzarella, sauce, fennel sausage, peppers, HOT-spicy giardiniera - 15*

**VEGGIE** *Fresh mozzarella, sauce, spinach, mushroom, tomato, red onion, Grana Padano - 15*

**SHRIMP BOLOGNESE** *Sauce, SPICY chopped shrimp arrabiata, Grana Padano, olive oil - 16*

**PROSCIUTTO WITH ARUGULA** *Fresh mozzarella, sauce, olive oil, arugula, Grana Padano, prosciutto di parma -17*

### SPECIALTY PIZZA

**LOBSTER PIZZA** *Savory lobster base with lobster medallions, fresh mozzarella, shredded Grana Padano & drawn butter - 22*

**WHITE** *Fresh mozzarella, Grana Padano, olive oil - 14*

**WHITE PROSCIUTTO WITH ARUGULA** *Fresh mozzarella, olive oil, fresh arugula, Grana Padano, prosciutto di parma -17*

**BASIL PESTO** *Basil pesto, fresh mozzarella, fresh tomatoes, parmigiano - 15*

**BREAKFAST** *Farm fresh scrambled eggs, bacon, sausage, ham, fresh mozzarella, cheddar cheese - 15*

**BBQ CHICKEN** *BBQ sauce, diced white meat chicken, fresh mozzarella, red onion, cilantro-peach sauce - 16*

**SAUSAGE WITH RAPINI AND RICOTTA** *Fennel sausage, rapini, ricotta, fresh mozzarella, Grana Padano, chili flake - 17*

**ROSEMARY SAUSAGE** *Olive oil, fresh mozzarella, fresh rosemary, fennel sausage - 14.5*

**BUFFALO CHICKEN** *Buffalo sauce, fresh mozzarella, gorgonzola, chicken breast, sour cream, celery - 16*

**ROASTED RED PEPPER & GOAT CHEESE**  
*Basil pesto sauce, goat cheese, fresh mozzarella, roasted red peppers, artichokes and red onion - 17*

**ARTICHOKE & GORGONZOLA** *Fresh mozzarella, artichoke quarters, gorgonzola, olive oil - 15*

**CHICKEN BACON RANCH** *House-made ranch, diced white meat chicken, bacon, fresh mozzarella, cheddar cheese, topped with jalapenos and green onions - 17*

**STEAKHOUSE** *8oz Choice Skirt Steak on house-made crust, fresh mozzarella & Grana Padano, topped with grape tomatoes and seasoned to perfection - 24*

~ Gluten free crust available - 3 ~

## BEVERAGES

**COCA COLA FAMILY** *Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer - 2.75*

**LEMONADE** - 2.75

**UNSWEETENED ICED TEA** - 2.75

**SAN PELLEGRINO** *Sparkling Mineral Water 17oz - 3*

**ORGANIC HOT TEA** *Chamomile, Peppermint, Earl Grey, Orange Sencha, Orchard Berry, Tropical Green - 2.5*

Coffee beverages are made with Javamania coffee:

**AMERICANO** - 3

**ESPRESSO** - 3

**CAPPUCINO** - 4

**LATTE** - 4

Flavored syrups available:

*Madagascar Vanilla, Sugar-free Vanilla, Hazelnut, Raspberry, Peppermint*

## HOUSEMADE DESSERTS

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

**TIRAMISU** *An Italian classic - 7*

**CREME BRULEE** *Made with Tahitian vanilla - 8*

**808 CHEESECAKE** *Drizzle a flavor on top: Chocolate, Raspberry, Caramel, Strawberry, or Creme Anglaise - 7*  
*+ Local, award-winning cheesecake!*

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

**GELATO** *Madagascar Vanilla, Chocolate or Pistachio - 4*

## DESSERT PIZZAS

*Perfect for sharing!*

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

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