

**WOOD & FIRE**

PIZZA • RESTAURANT • CATERING • BAR

**PIATTINI****ITALIAN SPRING ROLLS |16.75**

Sausage, Broccoli Rabe, Fontina

**ZUCCHINI FRITTI |15.75**

Crispy Zucchini, Marinara-v

**SICILIAN RICE BALLS |16.75**

Risotto, Beef Ragu, Mozzarella, Sweet Peas, Marinara

**BURRATA CAPRESE |19.75**

Crispy Eggplant, Roasted Peppers, Tomato, Arugula, Aged Balsamic -v

**MEATBALLS & RICOTTA |16.75**

Marinara, Parmigiano, Basil

**CALAMARI FRITTI |20.75**

Cherry Peppers, Lemon Aioli, Marinara

**W&F WINGS |16.75**

Sweet &amp; Spicy Honey Glaze, Parmigiano, Onion

**W&F MUSSELS |23.75**White Wine, Cream, Mostarda, Fresh Herbs  
Served With Wood Fired Bread**INSALATE****WOOD & FIRE |15.75**

Romaine, Cucumber, Tomato, Vinegar Peppers, Red Onion, Olives, Farro, Feta, Italian Vinaigrette -v

**KALE & ROMAINE |15.75**

Croutons, Parmigiano, Crispy Capers, White Anchovies, Caesar Dressing

**SCARSDALE |16.75**

Mixed Greens, Strawberries, Apples, Blueberries, Raisins, Candied Pecans, Gorgonzola, Balsamic -v|GF\*

**ROASTED BEET |16.75**

Kale, Beets, Raisins, Candied Pecans, Radish, Bruleed Goat Cheese, Apple Shallot Vinaigrette |GF\*

**THE WEDGE |16.75**

Romaine, Tomato, Bacon, Red Onion, Spiced Pecans, Pumpkin Seeds, Gorgonzola, Blue Cheese Dressing -|GF

**STEAK & AVOCADO |29.75**

Grilled Sirloin, Mixed Greens, Avocado, Corn, Tomato, Red Onion, Tortilla, Bacon, Feta, Balsamic -GF

**BUFFALO CHICKEN |24.75**

Grilled Or Crispy Buffalo Chicken, Mixed Greens, Tomato, Onion, Cucumber, Gorgonzola, Blue Cheese Dressing

**BLACKENED CHICKEN/SHRIMP |24.75|27.75**

Romaine, Corn, Avocado, Roasted Peppers, Feta, Red Onion, Balsamic

**SALAD PIZZA |18.75**

Balsamic Crust, Marinara, Romaine, Tomato, Olives, Roasted Red Peppers, Red Onion, Feta Cheese-v

**PASTA****SPAGHETTI CARBONARA |22.75**

Egg Yolk, Pancetta, Cream, Parmigiano

**PAPPARDELLE BOLOGNESE |25.75**

Beef Ragu, Basil, Parmigiano, Mascarpone

**RIGATONI ALLA VODKA |19.75**

Pancetta, Tomato Cream, Basil

**SPINACH GNOCCHI CAPRESE |23.75**

Fresh Mozzarella, Cherry Tomatoes, Garlic, Basil-v

**SPICY RIGATONI |23.75**

Spicy Vodka Sauce, Prosciutto, Calabrian Chili

**BROCCOLI RABE & SAUSAGE |23.75**

Fusilli Pasta, Garlic, EVOO

**SPAGHETTI PESTO |23.75**

Basil Pesto, Pine Nuts, Sautéed String Beans, Toasted Bread Crumbs -\*|v

**GNOCCHI TOSCANA |26.75**

Italian Sausage Ragu, Tomato, Burrata

**SPAGHETTI & MEATBALLS |26.75**

Pomodoro, Fresh Mozzarella, Parmigiano

**LINGUINE VONGOLE |31.75**

Fresh Clams, Garlic, Parsley, EVOO -DF

**SHRIMP SCAMPI |29.75**

Linguine, Lemon, Butter, White Wine, Parsley

**RAVIOLI AL FORNO |28.75**

Vodka Sauce, Braised Short Rib, Fontina

**BAKED ZITI |26.75**

Beef Ragu, Ricotta, Mozzarella

**SUNDAY CAVATELLI |27.75****LUNCH SPECIALS**

SERVED WITH A SIDE SALAD OR FRIES

Substitute Truffle Fries \$3

GLUTEN FREE BREAD \$3

**HEROS****CHICKEN PARM |17.75**

Mozzarella, San Marzano Sauce, Parmigiano, Basil, EVOO

**EGGPLANT PARM |15.75**

Mozzarella, San Marzano Sauce, Parmigiano, Basil, EVOO

**PHILLY CHEESE STEAK |20.75**

Thin Sliced Ribeye, Provolone, Roasted Onions

**PANINIS****WOOD & FIRE |16.75**

Grilled Chicken, Broccoli Rabe, Mozzarella Cheese

**CHICKEN PICANTE |16.75**

Chicken Cutlet, Mozzarella, Spicy Aioli, Red Onions, Arugula

**CAPRESE |15.75**

Tomato, Fresh Mozzarella, Arugula, Aged Balsamic -v

ADD CHICKEN |4.75

**GRILLED CHICKEN PESTO |16.75**

Melted Fontina, Roasted Red Peppers, Aged Balsamic -\*

**WRAPS****SCARSDALE\* |17.75**

Scarsdale Salad, Gorgonzola, Grilled Chicken, Balsamic

**WOOD FIRED VEGETABLE |15.75**

Eggplant, Zucchini, Roasted Peppers, Mozzarella, Aged Balsamic -v

**CONTORNI****SIDE SALAD |9.75**

Mixed Greens, Tomato, Onion, Peppers, Italian Vinaigrette -v|DF|GF

**CHARRED BRUSSELS |13.75**

Pickled Onion, Bacon, Sherry Vinegar -DF

**POLENTA FRIES |13.75**

Marinara, Whipped Ricotta -v

**BROCCOLI RABE |13.75**

Garlic, EVOO -v|DF|GF

**TRUFFLE FRIES |11.75**

Parmigiano -v

**SAUTÉED BROCCOLI -v|DF|GF |10.75****MASHED POTATOES -GF |9.75****MIXED VEGETABLES -GF |11.75****ZUPPA****PASTA FAGIOLI |12.75**

Cannellini Beans, Ditalini Pasta, Prosciutto

**BUTTERNUT TOSCANO |13.75**

Sage, Toasted Squash Seeds -v

**TORTELLINI STRACCIATELLA |13.75**

Spinach, Egg, Brodo, Parmigiano

V |VEGETARIAN GF |GLUTEN FREE

DF |DAIRY FREE \* |CONTAINS NUTS

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

20% Gratuity Added To Parties Of 6 Or More

Executive Chef: PASQUALE ABBITIELLO

**PIZZA****CLASSICO |16.75**

Marinara, Mozzarella -v

**MARGHERITA |16.75**

Marinara, Fresh Mozzarella, Basil, EVOO -v

**ROMAN |17.75**

Extra Thin Square Pie, Marinara, Mozzarella, Garlic, Oregano, Parmigiano -v

**PICANTE |19.75**

Marinara, Fresh Mozzarella, Soppresata, Hot Honey

**ALLA VODKA |19.75**

Grandma Style, Vodka Sauce, Fresh Mozzarella, Crispy Prosciutto, Basil

**BROOK STREET |18.75**

Sicilian Crust, Crispy Pepperoni, Marinara, Mozzarella, Garlic Oil, Parmigiano

**FIG & PROSCIUTTO |23.75**

Melted Brie, Fig Jam, Sliced Prosciutto, Arugula

**PESTO & BURRATA |24.75**

Grandma Style, Basil Pesto, Tomato, Prosciutto, Burrata, Parmigiano -\*

**PROSCIUTTO & ARUGULA |22.75**

Marinara, Fresh Mozzarella, Parmigiano

**BIANCO & TARTUFO |19.75**

Burrata, Fresh Mozzarella, Sautéed Spinach, Truffle -v

**CHARRED VEGETABLE |19.75**

Eggplant, Zucchini, Roasted Peppers, Marinara, Fresh Mozzarella -v

**BUFFALO CHICKEN |21.75**

Mozzarella, Blue Cheese, Celery

**LA SALSICCIA |21.75**

Grandma Style, Crumbled Sweet Sausage, Ricotta, Italian Olives, Mozzarella, Basil

**WOOD FIRED GARLIC BREAD |13.75**

Garlic, Oregano, Pecorino, EVOO -v

ADD FRESH MOZZARELLA |3.25

**TOPPINGS**

Tomato, Mushroom, Onion, Olives, Extra Cheese, Peppers

3.25 EACH

Meatballs, Sausage, Pepperoni, Anchovy, Broccoli

4.25 EACH

Prosciutto, Spicy Soppresata, Burrata, Pesto-\*

5.25 EACH

**BRUNCH & MORE****AVOCADO TOAST |13.75**

Sourdough, Sea Salt, EVOO, Everything Seasoning -v

ADD FOR \$3 EACH: POACHED EGG | FETA | BACON | MUSHROOMS

**B.E.C. PIZZA |18.75**

Fontina, Bacon, Sunny Side Up Egg

**NUTELLA CREPES\* |18.75**

Strawberry, Banana -v

**CANNOLI PANCAKE |18.75**

Cannoli Cream, Mixed Berries, Maple Syrup -v

**W&F FRENCH TOAST |17.75**

Mixed Berries, Maple Syrup -v

**RICOTTA & FIG CROSTINI |16.75**

Fresh Figs, Prosciutto, Barrel Aged Maple Syrup,

Toasted Hazelnuts -\*

**LOADED BRUNCH GARLIC BREAD |16.75**

Poached Egg, Pepperoni, Burrata, Pesto, Parmigiano-\*

**BEE STING TOTS |16.75**

Fresh Mozzarella, Cheddar, Bacon, Soppresata, Sunny Side Up Egg, Mikes Hot Honey

**B.E.C. BURRITO |18.75**

Bacon, Scrambled Eggs, Roasted Potatoes, Choice Of Side

**EGGS BENEDICT |17.75**

Grilled Ham, Poached Egg, Hollandaise, Choice Of Side

**FRITTATA |19.75**

Spinach, Roasted Tomato, Fontina, Choice Of Side -v

**BRUNCH BURGER |23.75**

Bacon, Cheddar, Sunny Side Up Egg, Lettuce, Tomato, Choice Of Side

**BRUNCH PINSO |21.75**

Italian Flatbread, Prosciutto Cotto, Egg, Fontina Cheese, Slow Roasted Caramelized Onions

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## VINI BIANCHI

**PINOT GRIGIO** 12|40  
SANTA CRISTINA, Italy

**SAUVIGNON BLANC** 13|42  
BRANCOTT, New Zealand

**RIESLING** 12|38  
CHATEAU ST MICHELLE, Washington

**CHARDONNAY** 12|40  
EDNA VALLEY, California

**PINOT GRIGIO** X|48  
SANTA MARGHERITA, Italy

## VINI ROSSI

**PINOT NOIR** 13|44  
KENWOOD SIX RIDGES, California

**MONTEPULCIANO** 14|46  
PIAN DELLE VIGNE, Italy

**CHIANTI** 12|40  
SANTA CRISTINA, Italy

**SUPER TUSCAN** 14|46  
VILLA ANTINORI, Italy

**MALBEC** 12|38  
PORTILLO, Argentina

**MERLOT** 13|40  
CHATEAU STE MICHELLE, Washington

**CABERNET** 14|44  
BORNE OF FIRE, Washington

**CABERNET** X|45  
LOUIS MARTINI, California

**\*CHIANTI CLASSICO** X|70  
RUFFINO DUCALE, Italy

## ROSATI & SPUMATE

**ROSE** 13|43  
CALAFURIA, Italy

**PROSECCO ROSE** 12|48  
CAMPO VIEJO, Spain

**PROSECCO BRUT** 12|38  
GAMBINO, Italy

## BOTTOMLESS BRUNCH

1.5 Hour Maximum | Ends At 3pm

**MIMOSA** |25

**BLOODY MARY** |25

**BELLINI** |28

Peach, Blood Orange, Strawberry  
Passion Fruit Or Raspberry

## COCKTAILS |15

### TITO'S MULE

Tito's Vodka, Ginger Beer,  
Mint Cucumber, Lime

### DODGE THE BULLEIT

Bulleit Bourbon, Grapefruit, Lime,  
Ginger Syrup, Bruleed Grapefruit

### STILL SINGLE

21 Seeds Grapefruit & Hibiscus Tequila,  
Lime, Grapefruit, Simple Syrup,  
Campari, Spicy Tajin Salt Rim

### DRAMA QUEEN

Stoli Blueberry Vodka, Chambord,  
Lemon, Blueberries, Club Soda

### GOTWOOD LEMONADE

Skyy Strawberry Vodka,  
Muddled Strawberries, Lemonade

### APEROL SPRITZ

Aperol, Prosecco, Orange

### WHITE PEAR COSMO

Absolut Pear, Fresh Lime,  
Triple Sec, White Cranberry

### BOURBON BERRY SMASH

Jefferson's Bourbon,  
Lemon, Honey Syrup,  
Fresh Blackberry & Blueberries

### CUCUMBER COOLER

Ketel One Mint & Cucumber Vodka,  
Mint, Lime & Club Soda

### BLUSHING BABE

Ketel One Grapefruit & Rose Vodka,  
Fresh Grapefruit, Sparkling Rose

### FROSÉ |14

Frozen Blend Of Vodka,  
Strawberry & Rose Wine

## HAPPY HOUR

Monday - Friday | 3pm-7pm  
AT THE BAR

### MARGARITA MONDAY

1/2 Priced Marg Drinks & Marg Pizzas  
ALL DAY | BAR & DINING

### WINE WEDNESDAY

1/2 Priced Bottles Of Wine  
ALL DAY | BAR & DINING

## SANGRIA 14|50

**RED SANGRIA**

**WHITE SANGRIA**

**SEASONAL SANGRIA**

## NON-ALCOHOLIC

**NO-JITO** |7

Muddled Mint, Lime,  
Simple Syrup, Club Soda

**LEMON BERRY** |7

Muddled Strawberries, Mint,  
Agave, Lemonade, Club Soda

**SAN PELLEGRINO SMALL** |4

**SAN PELLEGRINO LARGE** |9

**AQUA PANNA LARGE** |9

## MARGARITAS 14|50

**FROZEN OR ON THE ROCKS**

Traditional

Blood Orange

Strawberry

Blackberry

Mango

Raspberry

Passion Fruit

Prickly Pear

Spicy \*Rocks Only\* Tajin Salt Rim

Skinny \*Rocks Only\* With Agave & Lime

## BOTTLED BEER

**AMSTEL LIGHT** |6

**BUDWEISER** |6

**BUD LIGHT** |6

**COORS LIGHT** |6

**CORONA** |8

**DOC'S HARD CIDER** |7

**HEINEKEN 00** |6

**HEINEKEN** |8

**HEINEKEN LIGHT** |8

**MICHELOB ULTRA LIGHT** |6

**MILLER LITE** |6

**MORETTI** |8

**STELLA ARTOIS** |8

**TWISTED TEA** |8

**HIGH NOON CAN** |8

Watermelon | Black Cherry | Lemon

Grapefruit | Pineapple | Mango | Peach

Mixed Bucket |35

**\*NOT AVAILABLE WINE WEDNESDAY  
PLEASE DRINK RESPONSIBLY**

**ASK ABOUT OUR ROTATING  
SELECTION OF CRAFT BEER ON TAP**