GOOD FOOD BRIGHTER DAYS

EST. 2015

WOOD & FIRE

NEAPOLITAN STYLE PIZZA

BOLD FLAVORS WOOD FIRED GOOD TIMES

ANTIPASTO

COLD ANTIPASTO 21.75
Prosciutto, mozzarella, parmigiano, soppressata, olives, roasted peppers, artichokes, toasted bread

MEZZA BOARD 38.75
Chef's selection of meats & cheeses. Serves 2 people

CROSTINI

SERVED WITH 2 CROSTINI

TOMATO BRUSCHETTA V DF 13.75

PROSCIUTTO & BRIE 15.75
Fig jam

MUSHROOM & GOAT CHEESE 13.75

SHRIMP PESTO RUSTICO * 19.75
Sautéed shrimp, cherry tomatoes, mascarpone, grilled house-made bread

CROSTINI MISTI 24.75
One of each crostini

PIATTINI

ITALIAN SPRING ROLLS 16.75
Sausage, broccoli rabe, fontina

ZUCCHINI FRITTI V 16.75
Crispy zucchini, marinara

SICILIAN RICE BALLS 17.75
Risotto, beef ragù, mozzarella, sweet peas, marinara

CHICKEN PARM MOZZARELLA STICKS 19.75
Crispy golden sticks filled with melted mozzarella, served with homemade vodka dipping sauce

FRIED CACIO E PEPE RAVIOLI NEW 18.75
Breaded cheese ravioli, Pecorino Romano, cracked black pepper, roasted garlic cream & crispy prosciutto

LASAGNA HOT POCKETS 16.75
Crispy lasagna rolls filled with pomodoro meat sauce and mozzarella, served with homemade vodka sauce

BURRATA CAPRESE V 19.75
Crispy eggplant, roasted peppers, tomato, arugula, aged balsamic

MEATBALLS & RICOTTA 17.75
Marinara, parmigiano, basil

CALAMARI & SHRIMP FRITTI 21.75
Cherry peppers, lemon aioli, marinara

W&F WINGS 17.75
Sweet & spicy honey glaze, parmigiano, onion

W&F MUSSELS 23.75
White wine, cream, mostarda, fresh herbs served with wood fired bread

OLD SCHOOL WF GARLIC BREAD V 14.75
Garlic, oregano, pecorino, EVOO & semolina bread. Add mozzarella 2.50

CHAR-GRILLED OCTOPUS 22.75
"Slow braised" in white wine and garlic, served with seasoned crispy potatoes and tomato salad

ZUPPA

PASTA FAGIOLI 11.75
Cannellini beans, ditalini pasta, prosciutto

CHICKEN VEGETABLE 11.75
Chicken, carrots, celery brodo

CONTORNI

SIDE SALAD V DF GF 10.75
Mixed greens, tomato, onion, peppers, italian vinaigrette

CHARRED BRUSSELS DF 14.75
Pickled onion, bacon, sherry vinegar

POLENTA FRIES V 13.75
Marinara, whipped ricotta

BROCCOLI RABE V DF GF 14.75
Garlic, EVOO

TRUFFLE FRIES V 13.75
Parmigiano

MASHED POTATOES GF 11.75

MIXED VEGETABLES GF V 13.75

SAUTÉED BROCCOLI V DF GF 12.75

INSALATE

ADD CHICKEN 8.50 · SHRIMP 14.50 · SALMON 15.50 · STEAK 16.50 · PORTABELLA MUSHROOM 7.50

KALE & ROMAINE 16.75
Croutons, parmigiano, crispy capers, white anchovies, caesar dressing

SCARSDALE V GF * 17.75
Mixed greens, strawberries, apples, blueberries, raisins, candied pecans, gorgonzola, balsamic dressing

ROASTED BEET GF * 17.75
Kale, beets, apples, raisins, candied pecans, radish, bruleed goat cheese, apple shallot vinaigrette

THE GARDEN AFFAIR * NEW 18.75
Shaved Brussels sprouts, baby arugula, radicchio, wood-fired Honeycrisp apples, shaved Pecorino, candied walnuts, dried cranberries, apple cider vinaigrette

THE FIRE & FIELD * NEW 19.75
Baby arugula, wood-fired cauliflower, French green lentils, roasted carrots, pomegranate, parsley, toasted almonds, lemon-Dijon vinaigrette

STEAK & AVOCADO GF 32.75
Skirt steak, mixed greens, avocado, corn, tomato, red onion, tortilla, bacon, feta, balsamic

SPRING FIRE PROTEIN BOWL * 17.75
Mixed greens, farro, charred asparagus, roasted carrots, snap peas, cherry tomatoes, avocado, goat cheese & olive oil

W&F SALAD V 17.75
Romaine, cucumber, tomato, vinegar peppers, red onion, olives, farro, feta, italian vinaigrette

PASTA

MAKE ANY PASTA GLUTEN FREE WITH RUMMO SPAGHETTI OR RIGATONI

SHORT RIB MAFALDINE NEW 32.75
Slow-braised short rib, mafaldine pasta, roasted mushrooms, caramelized onions, red wine demi, pecorino & crispy garlic breadcrumbs

SPAGHETTI CARBONARA 24.75
Egg yolk, pancetta, cream, parmigiano

PAPPARDELLE BOLOGNESE 27.75
Beef ragù, basil, parmigiano, mascarpone

RIGATONI ALLA VODKA 23.75
Pancetta, tomato cream, basil

SPINACH GNOCCHI CAPRESE V 24.75
Fresh mozzarella, cherry tomatoes, garlic, basil

SPICY RIGATONI 24.75
Spicy vodka sauce, prosciutto, calabrian chili

PASTA TRIO 33.75
Spaghetti carbonara, gnocchi pesto, spicy rigatoni

THE ITALIAN JOB NEW 36.75
Three oversized crispy chicken cutlets shaped into bowls, loaded with spicy rigatoni vodka, cacio e pepe and pesto fusilli

BROCCOLI RABE & SAUSAGE 26.75
Fusilli pasta, garlic, EVOO

SPAGHETTI PESTO V * 25.75
Basil pesto, pine nuts, sautéed string beans, toasted bread crumbs

LINGUINE VONGOLE DF 32.75
Fresh clams, garlic, parsley, EVOO

RAVIOLI AL FORNO 29.75
Vodka sauce, braised short rib, fontina

ZUCCHINI GODDESS 28.75
Zucchini noodles, garlic, extra virgin olive oil, chili flakes, charred shrimp

LOBSTER LOVERS RAVIOLI NEW 39.75
Lobster-stuffed ravioli, jumbo shrimp, roasted tomato-saffron cream, sweet corn, fresh basil, crispy leeks & lemon butter

PIZZA

CLASSICO V 18.75
Marinara, mozzarella

MARGHERITA V 19.75
Marinara, fresh mozzarella, basil, EVOO

ROMAN V 19.75
Extra thin square pie, marinara, mozzarella, garlic, oregano, parmigiano

PICANTE 22.75
Marinara, fresh mozzarella, soppressata, hot honey

ALLA VODKA 23.75
Grandma style, vodka sauce, fresh mozzarella, crispy prosciutto, basil

BROOK STREET 20.75
Sicilian crust, crispy pepperoni, marinara, mozzarella, garlic oil, parmigiano

EGGPLANT PARM PIZZA 22.75
San Marzano tomato, crispy breaded eggplant, fresh mozzarella, ricotta, basil

THE ANGRY CLAM PIZZA 24.75
Cherry stone clams, baby shrimp, garlic, chili oil, lemon zest

FIG & PROSCIUTTO 24.75
Melted brie, fig jam, sliced prosciutto, arugula

PESTO & BURRATA * 24.75
Grandma style, basil pesto, tomato, prosciutto, burrata, parmigiano

PROSCIUTTO & ARUGULA 24.75
Marinara, fresh mozzarella, parmigiano

BIANCO & TARTUFO V 23.75
Burrata, fresh mozzarella, sautéed spinach, truffle

THE BRONX BAD BOY NEW 24.75
San Marzano sauce, mozzarella, crispy chicken cutlet, pepperoni cups, cherry peppers, vodka sauce drizzle, parmesan

CHARRED VEGETABLE V 22.75
Eggplant, zucchini, roasted peppers, marinara, fresh mozzarella

PIZZA TOPPINGS

+3.50 Tomato, mushroom, onion, olives, extra cheese, peppers, meatballs, sausage, pepperoni, broccoli

+4.50 Prosciutto, spicy soppressata, burrata, pesto, anchovy

PIATTONI

CHICKEN MILANESE 34.75
Arugula, tomato, red onion, parmigiano, aged balsamic. Choice of chicken cutlet or crispy eggplant

CHICKEN PICCATA 33.75
Egg battered, lemon caper sauce, artichokes, linguine

CHICKEN SCARP DF 34.75
On or off the bone, sausage, hot & sweet peppers, potatoes, rosemary

CHICKEN SALTIMBOCCA 34.75
Prosciutto, melted fontina, sautéed haricot vert, garlic mashed potatoes, sherry wine sauce

SHRIMP SCAMPI 35.75
Linguine, lemon, butter, white wine, parsley

W&F BURGER 27.75
10 oz special blend, caramelized onions, roasted garlic aioli, white cheddar, fries

ITALIAN HOT HONEY PORK CHOP NEW 39.75
Double-cut pork chop, Calabrian chile–hot honey glaze, creamy Parmesan polenta & crispy Brussels sprouts

SKIRT STEAK GF 49.75
Sautéed haricot vert, mashed potato, cabernet au jus

WOOD FIRED

WOOD FIRED ROSEMARY HALF ROAST CHICKEN 34.75
Seasoned half chicken finished with garlic and thyme, served with roasted potatoes and broccolini

WOOD FIRED CITRUS HERB SALMON 35.75
Wood fired salmon with lemon and orange zest, fresh herbs served with asparagus and farro

THE SICILIAN BRANZINO NEW 39.75
Crispy branzino, roasted fingerling potatoes, artichokes, Castelvetrano olives, cherry tomatoes, capers, lemon saffron broth

WOOD FIRED CHICKEN PARMESAN 30.75
San Marzano marinara, mozzarella, spaghetti

WOOD FIRED LASAGNA 27.75
Hearty layers of pasta, house-made meat sauce, ricotta, mozzarella and parmesan, baked in a blazing wood-fired oven

THE SKINNY ITALIAN NEW 32.75
Wood-fired herb-marinated chicken breast, roasted spaghetti squash, sautéed baby spinach, blistered tomatoes, fresh basil, roasted garlic, lemon-pesto drizzle

PLEASANTVILLE
59 MARBLE AVE, PLEASANTVILLE, NY 10570
914-747-2611

Good Food Brighter Days

#GOTWOOD

SCARSDALE
118 BROOK ST, SCARSDALE, NY 10583
914-722-4854

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

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VINI BIANCHI

PINOT GRIGIO 13 | 40
Santa Cristina, Italy

PINOT GRIGIO 15 | 50
Ferrari Carano, Italy

SAUVIGNON BLANC 15 | 50
Infamous Goose, New Zealand

DAOU CHARDONNAY 16 | 55
Paso Robles, California

SEAGLASS RIESLING 14 | 45
Central Coast, California

SEA SUN CHARDONNAY 14 | 45
Caymus, California

PINOT GRIGIO 52 bottle
Santa Margherita, Italy

VINI ROSSI

PINOT NOIR 15 | 50
Kenwood Six Ridges, California

MONTEPULCIANO 17 | 60
Pian delle Vigne, Italy

CHIANTI 15 | 50
Santa Cristina, Italy

SUPER TUSCAN 15 | 50
Villa Antinori, Italy

CABERNET 15 | 44
Daou, Paso Robles

RED BLEND 65 bottle
Abstract, Napa Valley

IRON & SAND 60 bottle
Paso Robles, California

ROSATI & SPUMANTE

THE PALM 14 | 45
Whispering Angel, France

PROSECCO ROSÉ 14 | 48
Luca Paretti, Italy

PROSECCO BRUT 14 | 40
Luca Paretti, Italy

BOTTOMLESS BRUNCH

SATURDAY & SUNDAY 11–3 PM. BOTTOMLESS SERVICE IS 90 MINUTES FROM SEATING TIME.

MIMOSA 28

BLOODY MARY 28

BELLINI 30
Blood orange, strawberry, passion fruit or raspberry

COCKTAILS

ALL COCKTAILS 17

BAD APPLE
Crisp apple martini with Tito's, citrus & a cherry finish

CUCUMBER CRUSH
Cool cucumber, fresh basil, Ford's gin & citrus topped with soda

SUNSHINE MARTINI
Mandarin vodka, passion fruit & citrus with a golden glow

DODGE THE BULLET
Old Foresters bourbon, grapefruit, lime, ginger syrup, bruleed grapefruit

STILL SINGLE
21 Seeds grapefruit & hibiscus tequila, lime, grapefruit, simple syrup, Campari, spicy Tajín salt rim

SICILIAN SPRITZ
Amalfi gin, blood orange soda, grapefruit liquor, splash of lemon juice

GOTWOOD LEMONADE
Svedka strawberry lemonade vodka, muddled strawberries, lemonade

WHITE PEAR COSMO
Absolut pear, fresh lime, triple sec, white cranberry

BOURBON BERRY SMASH
Jeffersons bourbon, lemon, honey syrup, fresh blackberry & blueberries

PEACH BARREL NEW
Bulleit rye, Peachtree, lemon juice, organic agave, muddled peach

LEMON HONEY STING
Bar Hill gin, organic homemade honey, lemon juice

MEZCAL MAGIC
Vida mezcal tequila, agave, grapefruit juice and a dash of lime juice

DRAMA QUEEN
Stoli blueberry vodka, Chambord, lemon, blueberries, club soda

FROZEN & SANGRIAS

ALL 17.

FROSÉ
RED SANGRIA
SEASONAL SANGRIA
FROZEN MARGARITA
WHITE SANGRIA

AT THE BAR

HAPPY HOUR

Monday – Friday, 3 pm – 7 pm, at the bar

MARGARITA MONDAY

Half priced marg drinks, all day, bar & dining

WINE WEDNESDAY

Half priced bottles of wine, all day, bar & dining. Drink responsibly

MOCKTAILS

NO-JITO 11
Muddled mint, lime, simple syrup, club soda

LEMON BERRY 11
Muddled strawberries, mint, agave, lemonade, club soda

PURPLE HAZE 12
Lyre's non alcoholic pink gin, dash of lemon juice, agave, ginger simple syrup

BLUSH & BURNT 13
Lyre's non alcoholic pink gin, pink grapefruit juice, agave, blood orange puree, burnt rosemary

MIDNIGHT INFUSION 13
Rosemary, orange, hibiscus with organic agave and lime juice

MARGARITAS

MADE WITH ALTOS TEQUILA. 17 GLASS | 55 PITCHER

CLASSIC
BLOOD ORANGE
STRAWBERRY
BLACKBERRY
MANGO
RASPBERRY
PASSION FRUIT
PRICKLY PEAR

SPICY
Rocks only. Tajín salt rim

SKINNY
Rocks only, with agave & lime

BOTTLED BEER

ASK ABOUT OUR ROTATING SELECTION OF CRAFT BEER.

AMSTEL LIGHT 7
BUDWEISER 7
BUD LIGHT 7
COORS LIGHT 7
CORONA 8
DOC'S HARD CIDER 7
HEINEKEN 8
HEINEKEN LIGHT 8
HEINEKEN 00 7
MICHELOB ULTRA LIGHT 7
MILLER LITE 7
MORETTI 8
STELLA ARTOIS 8
ATHLETIC BREWING IPA 7
GREEN'S GLUTEN FREE IPA GF 8
HIGH NOON CAN 8
Watermelon, black cherry, lemon, grapefruit, pineapple, mango, peach, lime. Mixed bucket 35
SURFSIDE 8
Peach, iced tea, raspberry, half & half, lemonade

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