GOOD FOOD BRIGHTER DAYS

EST. 2015

WOOD & FIRE

NEAPOLITAN STYLE PIZZA

BOLD FLAVORS WOOD FIRED GOOD TIMES

BRUNCH & MORE

AVOCADO TOAST v — 14.75
Sourdough, sea salt, everything seasoning. Add poached egg, feta, bacon or mushrooms 3 each

RICOTTA TOAST — 16.75
Sourdough, homemade ricotta, truffle honey, fresh thyme

BRUNCH PIZZA — 21.75
Fig jam, fontina, bacon, eggs

W&F FRENCH TOAST v — 20.75
Mixed berries, maple syrup

CALABRIAN CHILI SCRAMBLE — 18.75
Spicy calabrian chili, scrambled eggs, baby arugula salad, roasted rosemary potatoes

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

CINNAMON ROLL PANCAKES NEW — 21.75
Three fluffy cinnamon-swirl pancakes, warm cream cheese glaze, brown sugar crumble, vanilla butter, cinnamon caramel

THE GREEN LIGHT NEW — 21.75
Wood-fired egg-white frittata, baby spinach, asparagus, zucchini, roasted tomatoes, fresh basil, whipped feta, lemon-dressed arugula salad

EGGS IN PURGATORY NEW — 22.75
Two eggs baked in spicy San Marzano tomato sauce with Italian sausage, roasted peppers, fresh mozzarella, whipped ricotta, basil, wood-fired focaccia

THE ITALIAN JOB NEW — 22.75
Oversized toasted focaccia, fluffy scrambled eggs, crispy prosciutto, melted fontina, roasted tomatoes, arugula, Calabrian chili aioli, crispy breakfast potatoes

THE BRUNCH MELTDOWN NEW — 23.75
Thick-cut focaccia stuffed with scrambled eggs, crispy bacon, mozzarella, fontina and whipped ricotta, griddled golden, spicy vodka sauce for dipping

CHICKEN PARM BENEDICT NEW — 24.75
Crispy chicken cutlet, toasted focaccia, fresh mozzarella, two poached eggs, spicy vodka hollandaise, Parmesan, fresh basil

THE MORNING AFTER PIZZA NEW — 25.75
Wood-fired pizza, mozzarella, crispy pancetta, roasted potatoes, sunny-side eggs, whipped ricotta, Calabrian chili honey, scallions

SHORT RIB BREAKFAST HASH NEW — 27.75
Slow-braised short rib, crispy Parmesan potatoes, caramelized onions, roasted peppers, two sunny-side eggs, truffle hollandaise, crispy shallots

SATURDAY & SUNDAY

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 EGG ROLLS — 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

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

LUNCH SPECIALS

LUNCH SPECIALS SERVED WITH A SIDE SALAD OR FRIES.
SUBSTITUTE TRUFFLE FRIES 4 · GLUTEN FREE BREAD 4

HEROS

CHICKEN PARM — 17.75
Mozzarella, San Marzano sauce, parmigiano, basil, EVOO

EGGPLANT PARM — 16.75
Mozzarella, San Marzano sauce, parmigiano, basil, EVOO

PHILLY CHEESE STEAK — 23.75
Thin sliced ribeye, provolone, roasted onions

PANINIS

WOOD & FIRE — 17.75
Grilled chicken, broccoli rabe, mozzarella cheese

MIKE DEE — 17.75
Chicken cutlet panini, fresh mozzarella, prosciutto, roasted red peppers, arugula, aged balsamic

CHICKEN PICANTE — 17.75
Chicken cutlet panini, mozzarella, spicy aioli, red onions, arugula

CAPRESE v — 16.75
Tomato panini, fresh mozzarella, arugula, aged balsamic. Add chicken 4.50

GRILLED CHICKEN PESTO * — 17.75
Melted fontina panini, roasted red peppers, aged balsamic

WRAPS

SCARSDALE * — 17.75
Scarsdale salad, gorgonzola, grilled chicken, balsamic

WOOD FIRED VEGETABLE v — 16.75
Eggplant, zucchini, roasted peppers, mozzarella, aged balsamic

ASK ABOUT OUR DAILY SPECIALS

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

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

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

BAKED ZITI — 27.75
Beef ragù, ricotta, mozzarella

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

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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BOLD FLAVORS WOOD FIRED GOOD TIMES

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

SUNFIRE *
Tres Agave tequila, amaretto, hot honey & lime with a Tajín rim

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

FROZEN & SANGRIAS

ALL 17.

FROSÉ
WHITE SANGRIA
RED SANGRIA
SEASONAL 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
TRADITIONAL
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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