GOOD FOOD BRIGHTER DAYS

EST. 2015

WOOD & FIRE

NEAPOLITAN STYLE PIZZA

BOLD FLAVORS WOOD FIRED GOOD TIMES

CATERING MENU

INSALATE

GARDEN SALAD — Med. 40 · Lg. 80
Romaine, tomato, cucumber, olives, red onion, italian vinaigrette

CAESAR SALAD — Med. 45 · Lg. 90
Romaine, shaved parmigiano, croutons, caesar dressing

WOOD & FIRE — Med. 45 · Lg. 90
Romaine, tomatoes, cucumber, farro, red onion, vinegar peppers, olives, string beans, italian vinaigrette

SCARSDALE • — Med. 50 · Lg. 100
Mixed greens, apples, raisins, strawberries, candied walnuts, grapes, gorgonzola balsamic dressing

GRILLED VEGETABLES OVER ARUGULA v — Med. 50 · Lg. 100
Grilled eggplant, zucchini, asparagus, carrots, arugula, balsamic dressing

ROASTED BEET • — Med. 50 · Lg. 100
Kale, apples, raisins, beets, radish, bruleed goat cheese, candied walnuts, apple shallot vinaigrette

SEAFOOD SALAD — Med. 100 · Lg. 200
Calamari, octopus, shrimp, scallops, celery, olives, avocado, lemon, EVOO

KALE & ROMAINE — Med. 45 · Lg. 90
Crispy capers, garlic croutons, shaved parmigiano, caesar dressing

CAJUN CHICKEN SALAD — Med. 70 · Lg. 140
Romaine, corn, roasted peppers, red onion, feta cheese, avocado, balsamic & EVOO vinaigrette

INSALATA ITALIANA • — Med. 50 · Lg. 100
Mixed greens, orange, apples, goat cheese, dried cherries, toasted almonds, balsamic dressing

MOZZARELLA CAPRESE v — Med. 50 · Lg. 100
Fresh mozzarella, tomatoes, basil, roasted peppers, arugula, EVOO & balsamic vinaigrette. Buffalo mozzarella available on request

FRUIT SALAD v GF DF — Med. 40 · Lg. 65
Mixed fresh fruit

MELANZANA

EGGPLANT ROLLATINI v — Med. 60 · Lg. 120
Ricotta, mozzarella, parmigiano, San Marzano marinara

EGGPLANT SORRENTINA — Med. 70 · Lg. 140
Crispy eggplant, prosciutto, fresh mozzarella, sautéed mushrooms, sherry wine brown sauce

EGGPLANT PARMIGIANA v — Med. 60 · Lg. 120
Crispy eggplant, mozzarella, parmigiano, San Marzano marinara

DESSERTS

TIRAMISU — Med. 55 · Lg. 105

CANNOLI • — Med. 65 · Lg. 125

ZEPPOLIS — Med. 55 · Lg. 105

ITALIAN CHEESECAKE — Med. 65 · Lg. 125

ANTIPASTI

GRILLED VEGETABLE PLATTER v — Med. 50 · Lg. 100
Grilled zucchini, eggplant, asparagus & carrots over baby arugula

BRUSCHETTA v — Med. 45 · Lg. 90
Chopped tomatoes, red onion, basil, balsamic vinaigrette, crostini

FRIED CALAMARI — Med. 60 · Lg. 120
Lemon, San Marzano marinara

W&F WINGS — Med. 75 · Lg. 150
W&F, buffalo, BBQ or teriyaki

W&F MUSSELS — Med. 60 · Lg. 120
White wine, mostarda, cream, garlic bread

SAUSAGE & PEPPERS — Med. 60 · Lg. 120
San Marzano marinara

MEATBALLS & RICOTTA — Med. 60 · Lg. 120
San Marzano marinara, shaved parmesan

BURRATA CAPRESE v — Med. 50 · Lg. 100
Crispy eggplant, roasted peppers, arugula, aged balsamic, EVOO

ANTIPASTO DE MELENZANA v — Med. 50 · Lg. 100
Crispy eggplant, fresh mozzarella, baby arugula, roasted peppers

TRUFFLE CROQUETTES — Med. 50 · Lg. 100
Side of vodka sauce

FRIED FRESH MOZZARELLA v — Med. 50 · Lg. 100
Side of San Marzano marinara

POLENTA FRIES v — Med. 40 · Lg. 80

TRUFFLE FRIES v — Med. 40 · Lg. 80
Truffle oil, shaved parmesan, parsley

ZUCCHINI STICKS v — Med. 40 · Lg. 80
Side of San Marzano marinara

CHICKEN FINGERS & FRIES — Med. 40 · Lg. 80

FRENCH FRIES v — Med. 30 · Lg. 60

RICEBALLS — Med. 50 · Lg. 100

ASSORTED MEATS & CHEESES — Med. 75 · Lg. 150

ASSORTED SANDWICH PLATTER — Med. 60 · Lg. 120

PASTA

RIGATONI VODKA — Med. 60 · Lg. 120

RIGATONI MARINARA v — Med. 50 · Lg. 100

RIGATONI BOLOGNESE — Med. 60 · Lg. 120

PASTA GARLIC & OIL v — Med. 40 · Lg. 80

RIGATONI PESTO • — Med. 65 · Lg. 130

RIGATONI BROCCOLI GARLIC & OIL v — Med. 50 · Lg. 100

PASTA PRIMAVERA v — Med. 60 · Lg. 120
Zucchini, carrots, asparagus. Broccoli marinara or garlic & oil

LINGUINE VONGOLE — Med. 80 · Lg. 160
Cockle clams, fresh chopped clams, parsley, garlic, EVOO

FUSILLI BROCCOLI RABE & SAUSAGE — Med. 65 · Lg. 130
Roasted garlic & EVOO

SPAGHETTI CARBONARA — Med. 65 · Lg. 130
Pancetta, cream, egg yolk, parsley, black pepper, shaved parmigiano

LINGUINE ALFREDO — Med. 50 · Lg. 100

BUCCATINI AMATRICIANA — Med. 50 · Lg. 100
San Marzano marinara, pancetta, basil, hot pepper, garlic, sautéed onion

FUSILLI MELANZANA v — Med. 50 · Lg. 100
San Marzano marinara, basil, roasted eggplant, EVOO

LASAGNA — Med. 65 · Lg. 130
Beef ragù, ricotta, mozzarella, marinara

SPINACH LASAGNA v — Med. 65 · Lg. 130
Bechamel, sautéed spinach, mozzarella, San Marzano marinara, parmigiano

SPAGHETTI MUSSELS FRA DIAVLO — Med. 80 · Lg. 160

STUFFED SHELLS v — Med. 60 · Lg. 120
Stuffed with ricotta & mozzarella topped with marinara & parmigiano

RAVIOLI POMODORO v — Med. 45 · Lg. 90

RAVIOLI AL FORNO — Med. 80 · Lg. 160
Vodka sauce, short rib, melted fontina

SPINACH GNOCCHI CAPRESE v — Med. 60 · Lg. 130
Cherry tomatoes, garlic, basil, fresh mozzarella, EVOO

GNOCCHI TOSCANA — Med. 60 · Lg. 130
Sausage ragù, basil, fresh burrata

LINGUINE FRUTTI DI MARE — Med. 95 · Lg. 180
Calamari, shrimp, mussels, salmon, San Marzano, marinara, basil, EVOO

BAKED ZITI — Med. 60 · Lg. 120
Meat sauce, ricotta, mozzarella, parmesan

POLLO

TOSCANO — Med. 75 · Lg. 150
Sautéed spinach, ricotta, mozzarella, light brown sauce

PARMIGIANA — Med. 60 · Lg. 120
San Marzano marinara, basil, parmigiano, melted mozzarella

SCARPARIELLO — Med. 70 · Lg. 140
Sweet & spicy peppers, rosemary potatoes, sausage, white wine, demi glaze

MARSALA — Med. 60 · Lg. 140
Sautéed wild mushrooms, marsala wine brown sauce

PICCATA — Med. 60 · Lg. 120
Lemon, capers, artichokes, white wine butter sauce

MILANESE — Med. 60 · Lg. 120
Crispy chicken cutlet, arugula, red onion, tomatoes, shaved parmigiano, italian vinaigrette, aged balsamic

SALTIMBOCCA — Med. 70 · Lg. 140
Prosciutto, melted fontina cheese, asparagus, sherry wine brown sauce

GRILLED CHICKEN & BROCCOLI RABE — Med. 70 · Lg. 140
Cherry peppers, eggplant, prosciutto, melted mozzarella, sherry wine brown sauce

FRANCESE — Med. 60 · Lg. 130
Egg batter, lemon white wine & butter sauce

CACCIATORE — Med. 70 · Lg. 140
Peppers, mushrooms, onions, garlic, basil, San Marzano marinara

GRILLED CHICKEN GF — Med. 50 · Lg. 100
Over grilled vegetables

SORRENTINA — Med. 70 · Lg. 140
Eggplant, prosciutto, melted mozzarella, sherry wine brown sauce

GRILLED MANGO CHICKEN — Med. 70 · Lg. 140
Avocado, mango, red onion, peppers, lime juice, EVOO

PESCE

SHRIMP SCAMPI — Med. 90 · Lg. 180
Sautéed shrimp, lemon white wine & butter sauce. Rice or pasta

SHRIMP FRANCESE — Med. 90 · Lg. 180
Egg battered, lemon white wine & butter sauce

SHRIMP ESTATE — Med. 90 · Lg. 180
Sautéed shrimp, avocado, mango, shaved red onions, peppers, lime juice, EVOO

MUSSELS FRA DIAVLO — Med. 75 · Lg. 150
Spicy San Marzano marinara

SAUTÉED CALAMARI ARABIATA — Med. 90 · Lg. 180
Spicy cherry pepper sauce, roasted garlic & basil. Choice of red or white sauce

ZUPPA DI PESCA — Med. 100 · Lg. 195
Calamari, shrimp, mussels, salmon, San Marzano marinara, basil, EVOO

HALIBUT PUTENESCA — Med. 120 · Lg. 240
Capers, olives, roasted garlic, sautéed cherry tomatoes, basil, white wine, San Marzano marinara

W&F SALMON — Med. 100 · Lg. 195
Sautéed broccoli, roasted potatoes, tomato bruschetta, aged balsamic

MIXED SEAFOOD GRILL — Med. 125 · Lg. 240
Grilled octopus, calamari, jumbo shrimp & salmon over cannellini bean salad

FILET OF SOLE OREGANATA — Med. 80 · Lg. 160
Lemon white wine sauce, oreganata breadcrumbs, sautéed spinach

GRILLED SALMON GF — Med. 100 · Lg. 190
Sautéed spinach, lemon, EVOO

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