

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
Fig jam		
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 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		

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		
GNOCCHI TOSCANA		27.75
Italian sausage ragù, tomato, burrata		
LINGUINE VONGOLE	DF	32.75
Fresh clams, garlic, parsley, EVOO		
RAVIOLI AL FORNO		29.75
Vodka sauce, braised short rib, fontina		
BAKED ZITI		27.75
Beef ragù, ricotta, mozzarella		
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		
LA SALSICCIA		23.75
Grandma style, crumbled sweet sausage, ricotta, italian olives, mozzarella, basil		

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 PARMIGIANO		30.75
San Marzano marinara, mozzarella, spaghetti. Get it vodka style 3		
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		

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



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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 Paretto, Italy	
PROSECCO BRUT	14 40
Luca Paretto, 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	RED SANGRIA
WHITE 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 OO	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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