

WOODFIRE

BRICK OVEN PIZZA

APPETIZERS

GRILLED OCTOPUS *Marinated and char-broiled octopus served with lemon, arugula, cherry tomatoes - 14*

CALAMARI *Tender Rhode Island calamari and artichokes, fried and served with marinara sauce - 14*

BRUSCHETTA *Grape tomatoes, mozzarella pearls, fresh basil, balsamic vinegar, olive oil and sea salt on crostini - 9*

OLIVE ASSORTMENT *Warm, marinated olives: ligurian, castelventrano, gaeta, cerignola - 5*

TUSCAN FRIES *Idaho potatoes cooked in duck fat, finished with parmigiano, garlic, fresh herbs & black truffle sea salt - 7*

BURRATA *Fresh mozzarella & cream, grape tomatoes, olive oil & balsamic glaze on focaccia - 12*

ROASTED VEGETABLE FONDUE *A variety of cauliflower, broccoli, carrots, brussel sprouts, peppers, cremini mushrooms, zucchini, green beans, garlic & onion, served with a white wine fondue sauce - 13 extra crostini - 2*

HAVARTI STUFFED COCCOLI *Creamy Havarti cheese, stuffed inside coccoli dough balls, deep fried then finished with garlic butter, salt & pepper - 10*

MEATBALL GIGANTE *Housemade veal & pork, slow-roasted pork ragu sauce, crostini - 12 extra crostini - 2*

CHILDREN'S MENU

Ages 12 and under

Includes a drink: soft drink, lemonade or juice box

PIZZA *Cheese, Sausage, or Pepperoni, White - 6*

PASTA *choice of butter and Grana Padano or red sauce - 6*

SALADS

Add grilled chicken - 4, sautéed shrimp - 5, crispy prosciutto - 2

WOODFIRE CHOPPED *Romaine, iceberg, radicchio, garbanzo beans, grape tomato, green beans, hard-boiled egg, red onion, avocado and bleu cheese crumble with balsamic vinaigrette - 12*

ARUGULA *Arugula, dried cherries, walnuts, goat cheese, grape jam vinaigrette - 9*

CAPRESE *Tomatoes, fresh mozzarella, basil, arugula, aged balsamic vinegar, extra virgin olive oil - 9*

WOODFIRE WEDGE *Crisp iceberg lettuce, grape tomatoes, crispy prosciutto, red onions, bleu cheese crumbles, house-made bleu cheese dressing, balsamic drizzle - 10*

SANDWICHES

Side options: Tuscan fries, plain fries or side salad

MEATBALL *Housemade veal & pork meatball, slow-roasted pork ragu sauce, shredded grana padano on demi-baguette - 12*

CAPRESE SANDWICH *Beefsteak tomatoes, fresh mozzarella, basil, aged balsamic vinegar and extra virgin olive oil on demi-baguette - 12*

HOUSEMADE DESSERTS

CREME BRULEE *Made with Tahitian vanilla - 8*

808 CHEESECAKE *Local award-winning cheesecake! Drizzle a flavor on top: Chocolate, Raspberry, Caramel, Strawberry, or Creme Anglaise - 7*

ZEPPOLE *Italian donut holes with chocolate and creme anglaise - 5*

GELATO *Vanilla, Chocolate or Pistachio - 4*

SPECIALTY PIZZA

LOBSTER PIZZA Savory lobster base with lobster medallions, fresh mozzarella, shredded Grana Padano & drawn butter - 22

WHITE PROSCIUTTO WITH ARUGULA Fresh mozzarella, olive oil, fresh arugula, Grana Padano, prosciutto di parma -17

SHRIMP BOLOGNESE Sauce, SPICY chopped shrimp arrabbiata, Grana Padano, olive oil - 16

BASIL PESTO Basil pesto, fresh mozzarella, fresh tomatoes, parmigiano - 15

BREAKFAST Farm fresh scrambled eggs, bacon, sausage, ham, fresh mozzarella, cheddar cheese - 15

SAUSAGE WITH RAPINI AND RICOTTA Fennel sausage, rapini, ricotta, fresh mozzarella, Grana Padano, chili flake - 17

ROSEMARY Fresh mozzarella, extra virgin olive oil, fresh rosemary - 15

WHITE Fresh mozzarella, Grana Padano, olive oil - 13

ROSEMARY SAUSAGE Olive oil, fresh mozzarella, fresh rosemary, fennel sausage - 15.5

BBQ CHICKEN BBQ sauce, diced white meat chicken, fresh mozzarella, red onion, cilantro-peach sauce - 16

BUFFALO CHICKEN Buffalo sauce, fresh mozzarella, gorgonzola, chicken breast, sour cream, celery - 16

CHICKEN BACON RANCH House-made ranch, diced white meat chicken, bacon, fresh mozzarella, cheddar cheese, topped with jalapenos & green onion - 17

ARTICHOKE & GORGONZOLA Fresh mozzarella, artichoke quarters, gorgonzola, olive oil - 15

ROASTED RED PEPPER & GOAT CHEESE Basil pesto sauce, goat cheese, fresh mozzarella, roasted red peppers, artichokes and red onion - 17

STEAKHOUSE 8oz Choice Skirt Steak on foccacia, fresh mozzarella & Grana Padano, topped with grape tomatoes and seasoned to perfection - 24

Vegan cheese - 3

Gluten free crust - 3

RED SAUCE PIZZA

MARGHERITA Fresh Mozzarella, sauce, crushed tomatoes, fresh basil, olive oil - 13

SAUSAGE Fresh mozzarella, sauce, sausage - 15

PEPPERONI Fresh mozzarella, sauce, pepperoni - 15
Add spicy honey for a sweet kick - 2

SAUSAGE AND MUSHROOM Fresh mozzarella, sauce, fennel sausage, cremini mushrooms - 15.5

SAUSAGE AND PEPPERONI Fresh mozzarella, sauce, pepperoni, sausage - 16

PROSCIUTTO WITH ARUGULA Fresh mozzarella, sauce, olive oil, arugula, Grana Padano, prosciutto di parma -17

SUN-DRIED TOMATO & GOAT CHEESE Fresh mozzarella, sauce, sun-dried tomato, goat cheese, arugula, Grana Padano, olive oil, sea salt - 17

SAUSAGE AND BELL PEPPER Fresh mozzarella, sauce, fennel sausage, peppers, HOT-spicy giardiniera - 16

SPINACH AND MUSHROOM Fresh mozzarella, sauce, baby spinach, cremini mushrooms, Grana Padano, olive oil, sea salt - 15

VEGGIE Fresh mozzarella, sauce, spinach, mushroom, tomato, red onion, Grana Padano - 15

IMPORTED & HOUSE-MADE PASTA

TAGLIATELLI Housemade traditional slow-simmered Bolognese with beef, pork, veal & prosciutto, Grana Padano - 18

RIGATONI Housemade rigatoni, marinara sauce, fresh whipped ricotta, Grana Padano & fresh basil - 16

BASIL PESTO GNOCCHI Classic potato gnocchi in our summer basil pesto cream sauce - 15

FUSILLI Sautéed shrimp, butter, garlic, grape tomatoes, white wine, basil, lemon - 18

SPAGHETTI WITH MEATBALLS Sunday gravy, Woodfire meatballs, Grana Padano, basil - 17