

PASTA

Sm. - Quarter Tray (4-6 people) • Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 people)

PENNE ALLA VODKA Sm. 30 • Med. 50 • Lg. 85	BAKED FETTUCCINI WITH FRESH VEGETABLES Egg noodle pasta baked with vegetables and a homemade sauce Sm. 30 • Med. 45 • Lg. 85	CAMPAGNELLE MILANESE Campagnelle pasta sautéed with prosciutto, peas, broccoli and zucchini served in a homemade cream sauce Sm. 30 • Med. 45 • Lg. 85
FETTUCCINI ALFREDO Sm. 30 • Med. 50 • Lg. 85	RIGATONI SAPORE DI MARE Pasta with fresh tomatoes, spinach, mushrooms, fresh scallops and baby shrimp in garlic and oil sauce Sm. 50 • Med. 70 • Lg. 110	BAKED ZITI SORRENTINO (WITH RICOTTA) Sm. 30 • Med. 45 • Lg. 90
RIGATONI With broccoli, garlic and oil Sm. 30 • Med. 40 • Lg. 75	CAVATELLI ANGELA Homemade pasta and sautéed with baby shrimp, shiitake mushrooms, spinach and roasted peppers in a cream sauce Sm. 40 • Med. 60 • Lg. 110	BAKED RAVIOLI Sm. 40 • Med. 55 • Lg. 95
LINGUINI Red or white clam sauce, with fresh chopped clams Sm. 40 • Med. 65 • Lg. 120	PENNE ALLA LIDIA Pasta sautéed with chicken, asparagus in a pink cream sauce and mushrooms Sm. 35 • Med. 50 • Lg. 100	LINGUINI GARLIC & OIL Sm. 30 • Med. 45 • Lg. 80
PASTA PRIMAVERA Assorted fresh vegetables Sm. 30 • Med. 45 • Lg. 90	STUFFED SHELLS ALLA LUIGI Homemade stuffed shells stuffed with broccoli rabe, roasted peppers, ricotta and mozzarella any sauce Sm. 40 • Med. 70 • Lg. 95	LINGUINI CALAMARI & MUSSELS Sm. 45 • Med. 65 • Lg. 120
RIGATONI BOLONESE Meat sauce Sm. 25 • Med. 45 • Lg. 85	PENNE CARBONARA Bacon and onions in a cream sauce Sm. 30 • Med. 45 • Lg. 85	BOWTIES, BROCCOLI, ZUCCHINI & FRESH TOMATOES Sm. 35 • Med. 45 • Lg. 85
FUSILLI AL SALMON Pasta sautéed with fresh chopped salmon, asparagus and shallot onions in a brandy pink cream sauce Sm. 40 • Med. 55 • Lg. 95	LINGUINI VONGOLE Pasta sautéed with fresh vongole clams in a marinara, fra diavolo or white cream sauce Market Price	SPAGHETTI CARBONARA Egg yolk, parmigiano, bacon Sm. 55 • Med. 70 • Lg. 110
RIGATONI ALFRESCO Pasta sautéed with chicken, fresh tomato, peas, zucchini and basil in garlic oil Sm. 35 • Med. 50 • Lg. 90	PENNE CAMPAGNOLA Pasta sautéed with fennel sausage, broccoli rabe and sun-dried tomatoes in garlic and oil Sm. 35 • Med. 50 • Lg. 95	FUSILLI LAMB RAGU Red wine braised lamb, pomodoro, mascarpone, fresh herbs – Sm. 50 • Med. 65 • Lg. 100
FARFALLE DELLA NONA Pasta with fresh peas, mushrooms and ham in a cream sauce Sm. 35 • Med. 50 • Lg. 85	FUSILLI MELENZANE Fresh fusilli pasta sautéed with eggplant, plum tomatoes, garlic and a touch of cream with melted mozzarella Sm. 30 • Med. 45 • Lg. 85	BUCATINI AMATRICIANA Bacon, caramelized red onion, pomodoro, pepperoncini – Sm. 40 • Med. 60 • Lg. 85
SPAGHETTI PROVINCIALE Pasta sautéed with fresh vongole, fresh tomato, broccoli rabe and cannellini beans in garlic and oil Sm. 35 • Med. 55 • Lg. 100	PASTA ROSINA Fresh pasta sautéed with mushrooms, onions, peas, bacon and plum tomatoes with a touch of cream Sm. 35 • Med. 45 • Lg. 85	RIGATONI SAUSAGE RAGU Roasted red peppers, caramelized onion, crushed tomato, mascarpone Sm. 50 • Med. 70 • Lg. 95
HOMEMADE SPINACH GNOCCHI In a homemade red sauce Sm. 35 • Med. 60 • Lg. 100	WHOLE WHEAT PENNE CALABRESE Fresh whole wheat pasta sautéed with prosciutto, chicken, sun-dried tomatoes and peas in a homemade vodka sauce Sm. 35 • Med. 50 • Lg. 95	RAVIOLI DI FORMAGGI Butter, sage, pancetta Sm. 50 • Med. 70 • Lg. 90
RIGATONI RUSTICO Pasta sautéed with chicken, mushrooms, escarole, roasted peppers and garlic and oil Sm. 35 • Med. 60 • Lg. 100	FARFALLE BRUNELLO Fresh farfalle pasta sautéed with hot and sweet sausage, chicken, onions, mushrooms and cherry peppers and a marinara sauce Sm. 35 • Med. 45 • Lg. 85	RIGATONI VODKA BECHAMEL Bacon, tomato cream, basil Sm. 55 • Med. 70 • Lg. 95
CAPPELLINI EMILLANO Pasta sautéed with arugula, carrots, onions and shrimp in a fresh tomato, garlic and oil sauce Sm. 45 • Med. 60 • Lg. 110	FETTUCINNINI MONTE BIANCO Fettuccine pasta sautéed with artichokes, chicken, shiitake mushrooms and baby spinach served in a cream sauce Sm. 35 • Med. 50 • Lg. 95	LIDIA'S LASAGNA Meatballs, ricotta, sweet Italian sausage, eggs, and mozzarella – Sm. 55 • Med. 70 • Lg. 95
BOWTIE PESTO Fresh ground basil, pignoli nuts, garlic and walnuts in a light cream sauce Sm. 30 • Med. 45 • Lg. 85	CAVATELLI ABRUZZI Fresh cavatelli pasta sautéed with broccoli, crumbled sausage, artichokes and zucchini served in garlic and oil Sm. 30 • Med. 45 • Lg. 85	FUSILLI BROCCOLI RABE, SAUSAGE Roasted garlic, extra virgin olive oil, lemon zest, bread crumbs – Sm. 40 • Med. 60 • Lg. 85
GOURMET RAVIOLI Choice of assorted homemade raviolis any sauce Market Price		SPINACH GNOCCHI CAPRESE Fresh mozzarella, fresh garlic, extra virgin olive oil, fresh basil – Sm. 50 • Med. 70 • Lg. 95
		GOURMET PASTA Additional 10 per tray Gnocchi • Tortellini • Cavatelli Fettuccine • Whole Wheat Pasta Gourmet Ravioli – Market Price Cheese Ravioli 15 Extra

PESCE

Choose Any Fish, Any Style – Market Price

CHILEAN SEA BASS VIA REGIA Chilean Sea Bass sautéed with shrimp and plum tomatoes and a light pesto sauce	FISH ANY STYLE Salmon, Sole, Lobster Tail, Swordfish, Soft Shell Crabs, Sea Bass or Shrimp	FILET OF SOLE FLORENTINA Fresh fillet of sole sautéed with shallot onions in a white wine cream sauce topped with fresh spinach and melted mozzarella
HALIBUT MARECHIARA Halibut sautéed with clams and mussels and a light red sauce	SEA BASS POMODORO Fresh sea bass sauté with onions, potatoes, plum tomatoes and vongole clams in a white wine sauce	LOBSTER TAILS SAFFRON Lobster tail sautéed with garlic, parsley and white wine served over risotto saffron
RISOTTO MARECHIARA Scallops, shrimps mussels and calamari in a marechiara sauce	WOOD & FIRE SALMON Fresh salmon served with grilled asparagus and cherry tomatoes in a hot balsamic reduction with mashed potatoes	BACCALA LIVORNESE Cod fish, onions, gaeta olives, white wine in a light red sauce with capers, anchovies and roasted pepper
SALMON CAPRESE Fresh grilled salmon topped with fresh arugula, fresh mozzarella and chopped tomatoes in lemon and olive oil	SEAFOOD COMBO OREGANATA Fresh scallops, shrimp and fillet of sole topped with seasoned breadcrumbs and baked in the lemon and butter sauce served over sautéed spinach	SWORDFISH FRUITTA DI MARE Broiled swordfish topped with fresh tomato, Bermuda onions, olive oil and sweet balsamic dressing
SWORDFISH GRATINE Fresh grilled swordfish topped with asparagus and melted mozzarella in white wine butter sauce	GOLFO DI NAPOLI Half live lobster, mussels, clams, calamari, scungilli and scallops serves over cappellini in a marinara sauce	SHRIMP LOMBARDI Stuffed shrimp with prosciutto and mozzarella over spinach in white wine sauce
STUFFED FILLET OF SOLE OREGANATA Fresh fillet of sole stuffed with fresh chopped seafood served over spinach in a lemon, butter white wine sauce	SEA BASS GABRIELLE Sea bass served with clams, cannellini beans, chopped tomatoes, radicchio, scallions and onions in a white wine sauce	SEA BASS CASSEROLA Fresh sea bass made with potatoes, onions, peppers and plum tomatoes in white wine sauce with melted mozzarella
SEA BASS SICILIANO Fresh sea bass sautéed with onions, green olives and sun-dried tomatoes in a light marinara sauce	SALMON & SHRIMP DIJON Fresh salmon and shrimp made in a homemade honey Dijon sauce over sautéed spinach	TUNA CALABRESE Fresh tuna over grilled vegetables in a white wine sauce
FRITTURA DI PESCE Fresh fried fillet of sole, scallops, jumbo shrimp and calamari served with tartar sauce and fresh lemon wedges	ZUPPA DI PESCE Fresh mussels, clams, calamari, shrimp, scallops and scungilli in a light marinara sauce with a lobster tail	BRILLED SALMON
GRILLED CAJUN SEA BASS Fresh sea bass grilled with Cajun seasoning and served over broccoli rabe	FILET OF SOLE MARECHIARA Fresh fillet of sole sautéed with fresh mussels and clams in a light marinara sauce	SALMON LIVORNESE
FRANCESE Dipped in egg batter sautéed in lemon white wine sauce	SALMON VESUVIO Fresh salmon sautéed with mussels, clams and calamari in a red sauce	CALAMARI MARINARA OR FRA DIAVOLO
ESTATE Mango, pineapple, red onion, red pepper, cilantro and lemon oil dressing		SCUNGILLI MARINARA OR FRA DIAVOLO
		SHRIMP FRANCESE OR OREGANATA

WHO WE ARE

The owners of Wood and Fire have come together with a diverse background with over 20 years of restaurant experience. They have united to develop a new concept combining authentic Neapolitan style cuisine featuring wood burning pizza, homemade pasta, and traditional Italian specialties with a contemporary twist.

It first started with Lidia, born in Sicily and raised in Naples. She brought her signature dishes to New York over 20 years ago. Her dishes have captured many loyal customers. Wood and Fire is continuing to use Lidia's family recipes along with our Italian Chef, Pasquale Abbatiello's recipes to create this concept that fuses together traditional and new Italian flavors and styles.

IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE OWNER, MANAGER, CHEF OR YOUR SERVER.



CATERING MENU

SERVICING – WESTCHESTER • ROCKLAND • PUTNAM • ALL 5 BOROUGHS

59 MARBLE AVENUE, PLEASANTVILLE, NY 10570

914.747.2611

Business Hours

Monday through Thursday 10:00 am – 10:00 pm

Friday and Saturday 10:00 am – 10:00 pm

Sunday 12:00 pm – 10:00 pm

CATERING FOR ALL OCCASSIONS – SPECIALIZING IN ...

Corporate and Pharmaceutical Catering • Holidays • Birthdays • Special Events

OFFERING ...

Private Events On and Off Premises • Full Wait Staff Available for Service

All Major Credit Cards Accepted

FOLLOW US

Facebook “Wood and Fire” – Instagram “woodfireneapolitanpizza”

CALL US TO BOOK YOUR NEXT EVENT!

INSALATE

Sm. - Quarter Bowl (4-6 people) • Med. - Half Bowl (8-10 people) • Lg. - Full Bowl (12-16 people)

GARDEN SALAD Fresh iceberg and romaine lettuce with cucumbers, tomatoes, green and black olives and red onions Sm. 25 • Med. 40 • Lg. 60	STRING BEAN SALAD Fresh string beans, chopped tomatoes, potatoes and red onion, balsamic vinaigrette with fresh mozzarella and sun-dried tomatoes Sm. 35 • Med. 50 • Lg. 85	CAJUN CHICKEN SALAD Fresh Cajun chicken served over baby spinach with corn, avocados, red onions and feta cheese with a side of oil and vinegar Sm. 30 • Med. 50 • Lg. 70
CAESAR SALAD Fresh romaine lettuce, croutons, grated cheese, Caesar dressing, tomato and cucumbers Sm. 25 • Med. 40 • Lg. 60	SEAFOOD SALAD Fresh calamari, scungilli and shrimp in a fresh lemon and olive oil dressing with black and green olives, scallops and vinegar peppers Market Price	TOMATO AND CUCUMBER SALAD Cucumbers, Gaeta olives and tomatoes served over a bed of romaine lettuce topped with feta cheese, served with a side of lemon and oil Sm. 30 • Med. 45 • Lg. 65
TRICOLOR SALAD Fresh radicchio, endive and arugula lettuces Sm. 25 • Med. 40 • Lg. 60	CALAMARI SALAD Fresh calamari in fresh lemon and olive oil dressing with black and green olives and vinegar peppers Market Price	SCUNGILLI SALAD Scungilli mixed with roasted peppers, celery, onions and capers tossed in lemon and oils dressing Sm. 25 • Med. 50 • Lg. 85
MESCLUN SALAD OR SPINACH, ARUGULA Fresh mixed field greens with tomatoes, cucumbers, black and green olives and vinegar peppers Sm. 25 • Med. 40 • Lg. 60	FRUIT SALAD Fresh mixed seasonal fruit Sm. 25 • Med. 50 • Lg. 85	MAESTRO SALAD Mesclun topped with sliced pears, Gorgonzola, blueberries, dried cranberries and walnuts in a sweet balsamic dressing Sm. 30 • Med. 50 • Lg. 80
ARTICHOKE SALAD Fresh baby artichoke hearts tossed with mesclun lettuce, seasoned oil, vinegar topped with Gorgonzola and roasted peppers Sm. 35 • Med. 55 • Lg. 80	PASTA SALAD Bowtie pasta mixed with gourmet vegetables and mixed cold cuts in a homemade house dressing Sm. 25 • Med. 50 • Lg. 85	INSALATA ITALIANA Mesclun topped with sliced pears, mandarin oranges, cranberries, roasted almonds and goat cheese in a sweet balsamic dressing Sm. 25 • Med. 45 • Lg. 80
COLD ANTIPASTO SALAD Garden salad with ham, salami, prosciutto, provolone and roasted peppers Sm. 45 • Med. 60 • Lg. 85	POTATO SALAD Homemade potato Salad Sm. 25 • Med. 40 • Lg. 65	EXTRAS: Gorgonzola cheese, feta cheese, goat cheese, ricotta inslata, fresh or smoked mozzarella, grilled or fried chicken
MOZZARELLA CAPRESE Fresh mozzarella, tomato, roasted peppers, prosciutto and basil with olive oil dressing Sm. 30 • Med. 50 • Lg. 80	MACARONI SALAD Home-style macaroni salad Sm. 20 • Med. 35 • Lg. 55	DRESSINGS: House vinaigrette, French, bleu cheese, creamy Italian, Russian, honey mustard or balsamic
ROASTED VEGETABLES OVER ARUGULA Fresh grilled eggplant, zucchini, portobello, onion and fresh mushrooms over arugula and roasted peppers Sm. 35 • Med. 50 • Lg. 75	SUMMER SALAD Mesclun, raspberry, blueberry, pecans, apples, raisins, Gorgonzola, with sweet balsamic dressing Sm. 35 • Med. 55 • Lg. 75	
ANTIPASTI DI CASA Fresh mozzarella, breaded eggplant and roasted peppers over mesclun lettuce and oil and vinegar Sm. 35 • Med. 50 • Lg. 75	BABY ARTICHOKE SALAD Arugula, artichoke wrapped with mozzarella, prosciutto in a lemon and oil dressing Sm. 35 • Med. 50 • Lg. 70	

ANTIPASTI

Sm. - Quarter Tray (4-6 people) • Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 people)

COLD ANTIPASTO PLATTER Assorted Italian cheese and meats with vegetables Sm. 55 • Med. 85 • Lg. 110	BRUSCHETTA Toasted Italian bread with tomatoes, seasonings and balsamic By the piece • 2 per piece	STUFFED ARTICHOKEs Fresh artichokes stuffed with pane di casa, fresh seasonings with a touch of capers, anchovies, black and green olives by the piece Market Price
GRILLED VEGETABLE PLATTER Fresh grilled gourmet vegetables Sm. 45 • Med. 70 • Lg. 100	MOZZARELLA EN COROZZA Homemade fried, breaded and egg-battered mozzarella served with marinara sauce Sm. 20 • Med. 35 • Lg. 60	STUFFED MUSHROOMS Fresh mushrooms stuffed with roasted peppers, mixed vegetables, with cold cuts and seasoned breadcrumbs Sm. 25 • Med. 40 • Lg. 75
GRILLED PORTOBELLO Fresh portobello over sautéed broccoli rabe with melted smoked mozzarella and sun-dried tomatoes Sm. 30 • Med. 50 • Lg. 70	FRIED CALAMARI Fresh calamari egg-battered, floured and fried served with marinara or fra diavolo Market Price	STUFFED PORTOBELLO MUSHROOMS Fresh Portobello mushrooms stuffed with capers, green and black olives, fresh tomatoes and seasoned breadcrumbs Sm. 25 • Med. 45 • Lg. 75
HOT ANTIPASTO Artichoke, New Zealand mussels, eggplant rollatini, stuffed mushrooms, baked clams, mozzarella carrozza Sm. 35 • Med. 65 • Lg. 100	CLAMS OREGANATA Fresh whole little neck clams talked with seasoned breadcrumbs Market Price	STUFFED PEPPERS Fresh red bell peppers stuffed with rice, chopped meat, touch of tomato sauce and seasoning Sm. 30 • Med. 45 • Lg. 70
ZUCCHINI STICKS Homemade breaded zucchini Sm. 20 • Med. 35 • Lg. 55	CLAMS POSILLIPO Fresh little neck clams and a fresh marinara sauce Market Price	
EGGPLANT ROLLATINI Fried eggplant stuffed with ricotta and mozzarella in red sauce Sm. 30 • Med. 50 • Lg. 85	POLENTA GRATINE Cornmeal with melted mozzarella and fresh marinara sauce Sm. 30 • Med. 45 • Lg. 80	

POLLO

Sm. - Quarter Tray (4-6 people) • Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 people)

CHICKEN FRANCHESE Chicken breast dipped in egg batter, sautéed in lemon, butter & white wine sauce Sm. 35 • Med. 60 • Lg. 100	CHICKEN PARMIGIANA Breaded chicken cutlet with tomato sauce, baked with mozzarella Sm. 35 • Med. 60 • Lg. 100	CHICKEN PORTOBELLO Fresh chicken breast made with vinegar peppers, portobello mushrooms, broccoli and potatoes served in a white wine brown sauce Sm. 35 • Med. 60 • Lg. 100
CHICKEN MARSALA Lightly flour chicken breast sautéed mushrooms in a Marsala wine sauce Sm. 35 • Med. 60 • Lg. 100	CHICKEN LEONARDO Chicken breast sautéed with peas, mushrooms and sun-dried tomatoes in a pink cream sauce Sm. 35 • Med. 60 • Lg. 100	CHICKEN SUPREMO Fresh chicken breast topped with prosciutto, melted mozzarella and broccoli in a white wine sauce Sm. 40 • Med. 65 • Lg. 105
CHICKEN SORRENTINO Chicken breast topped with prosciutto, eggplant and mozzarella and a light brown sauce Sm. 35 • Med. 60 • Lg. 100	CHICKEN TOSCANO Chicken breast sautéed with fresh spinach, ricotta, mozzarella in a light brown sauce Sm. 35 • Med. 60 • Lg. 100	CHICKEN ROSEMARY Fresh chunks of chicken sautéed with potatoes, mushrooms, fresh rosemary and garlic in a white wine lemon sauce Sm. 35 • Med. 60 • Lg. 100
CHICKEN PICCATA Lightly floured chicken breast sautéed with capers in a lemon, butter wine sauce Sm. 35 • Med. 60 • Lg. 100	CHICKEN SOFIA Chicken breast stuffed with asparagus, prosciutto and provolone in a shiitake mushroom Marsala sauce Sm. 45 • Med. 80 • Lg. 115	CHICKEN NAPOLITANO Chicken sautéed with fresh string beans, potatoes and mushrooms in white wine with a touch of marinara sauce Sm. 35 • Med. 60 • Lg. 100
CHICKEN SCARPARELLO Chicken breast sautéed with garlic, oil and vinegar peppers in a white and lemon sauce with a touch of brown gravy with potato & sausage Sm. 35 • Med. 60 • Lg. 100	CHICKEN CACCIATORE Chicken breast sautéed with bell peppers and fresh white mushrooms and onion marinara sauce Sm. 35 • Med. 60 • Lg. 100	CHICKEN SAN MARZANO Fresh chicken chunks sautéed with onions, mushrooms, artichokes and plum tomatoes served in a white wine Marsalla sauce Sm. 35 • Med. 60 • Lg. 100
CHICKEN VADOSTANO Chicken breast stuffed with prosciutto, provolone, pesto and basil in mushroom Marsala sauce Sm. 35 • Med. 60 • Lg. 100	CHICKEN PAESANO Chicken breast sautéed with potatoes, onions, mushrooms garlic brown sauce, sausage and vinegar peppers Sm. 35 • Med. 60 • Lg. 100	GRILLED CHICKEN Over grilled or sautéed vegetables Sm. 35 • Med. 60 • Lg. 100
CHICKEN FLORENTINO Chicken breast sautéed with shallot onions in a white wine cream sauce topped with fresh spinach and melted mozzarella Sm. 35 • Med. 60 • Lg. 100	CHICKEN AL JOLELLE Chicken breast topped with grilled eggplant and mozzarella in a fresh sherry wine sauce Sm. 35 • Med. 60 • Lg. 100	
CHICKEN ALFREDO Fresh chicken breasts in Alfredo sauce with broccoli Sm. 35 • Med. 60 • Lg. 100	CHICKEN ROLLATINI Stuffed with prosciutto, endive, fresh mozzarella, ricotta in white wine sauce and fresh tomatoes Sm. 45 • Med. 70 • Lg. 110	

VITELLO

Sm. - Quarter Tray (4-6 people) • Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 people)

VEAL FRANCESE View scaloppini dipped in egg batter, sautéed and lemon and white wine sauce Sm. 45 • Med. 75 • Lg. 120	VEAL A'MANGIARE Veal scaloppini sautéed, fresh tomato and Portobello mushrooms and asparagus in light brown sauce Sm. 45 • Med. 75 • Lg. 120	VEAL CAPRESE The cutlet topped with arugula, tomato, onion and fresh mozzarella Sm. 50 • Med. 85 • Lg. 125
VEAL MARSALA Lightly flour veal scaloppini sautéed with mushrooms and a Marsala wine sauce Sm. 45 • Med. 75 • Lg. 120	VEAL MESSON Veal scaloppini sautéed with shallots onions, mushrooms and peas in white wine, touch of cream sauce Sm. 45 • Med. 75 • Lg. 120	STUFFED VEAL CHOP Any Style - Market Price
VEAL SORRENTINO Veal scaloppini topped with prosciutto, eggplant and mozzarella and a light brown sauce Sm. 45 • Med. 75 • Lg. 120	VEAL SALTIMBOCCA Veal scaloppini topped with prosciutto, sliced hard-boiled egg in a brown sauce over spinach Sm. 45 • Med. 75 • Lg. 120	VEAL STELLA DI MARE Fresh veal scaloppini topped with spinach, grilled shrimp and melted mozzarella served in a white wine sauce with a touch of marinara sauce Sm. 55 • Med. 90 • Lg. 125
VEAL PICCATA Lightly floured veal scaloppini sautéed with capers in a lemon, butter white wine sauce Sm. 45 • Med. 75 • Lg. 120	VEAL OSSO BUCCO Veal shank served in a vegetable sauce over yellow rice Market Price	VEAL INVOLTINI Stuffed with mortadella, fontina cheese and asparagus topped with shiitake mushrooms and sliced tomatoes Sm. 45 • Med. 75 • Lg. 120
VEAL PARMIGIANA Breaded veal cutlet with tomato sauce, baked with mozzarella Sm. 45 • Med. 75 • Lg. 120	VEAL BALSIMCO Veal scaloppini sautéed, Portobello in a balsamic garlic and oil sauce, plum tomatoes, shallots and asparagus Sm. 50 • Med. 85 • Lg. 125	VEAL CHOP MILANESE Fresh veal chop served with arugula, chopped tomato, fresh mozzarella, red onions and avocados served in lemon and oil Market Price

VITELLO (CONTINUED)

Sm. - Quarter Tray (4-6 people) • Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 people)

VEAL AMORE Fresh veal scaloppini sautéed with sliced pears, artichokes and potatoes in a brandy cream sauce Sm. 50 • Med. 85 • Lg. 125	VEAL CARDINALE With prosciutto, roasted peppers, mozzarella and a light brown sauce Sm. 45 • Med. 75 • Lg. 120	VEAL PALERMO The scaloppini sautéed with mushrooms, asparagus peas and artichokes in a sherry wine sauce with a touch of marinara Sm. 45 • Med. 75 • Lg. 120
VEAL PERFETTO Fresh veal sautéed with onions, peas, chopped fresh tomatoes and potatoes served in the white wine sauce Sm. 50 • Med. 85 • Lg. 125	VEAL MONA LISA Fresh veal scaloppini sautéed in a sherry wine sauce and topped with prosciutto, breaded eggplant, fresh mozzarella and roasted peppers Sm. 50 • Med. 85 • Lg. 125	
VEAL GENOVESE Veal scaloppini with potato, peas, tomato, wine, garlic and oil Sm. 45 • Med. 75 • Lg. 120		

WOOD & FIRE SPECIALTIES

Sm. - Quarter Tray (4-6 people) • Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 people)

EGGPLANT PARMIGIANA Sm. 25 - Med. 45 - Lg. 80	TRI-COLORED FUSILLI MAREMONTE Tri-colored fusilli with scallops, shrimp, chopped clams, mushrooms and peas in a marinara sauce with arugula Sm. 60 - Med. 85 - Lg. 140	BABY EGGPLANT MARINARA Fried baby eggplant with Gorgonzola in a marinara sauce Sm. 30 - Med. 45 - Lg. 85
SAUSAGE & PEPPERS With sauce Sm. 30 - Med. 45 - Lg. 80	STUFFED VEAL CHOPS Stuffed with smoked mozzarella, broccoli rabe, prosciutto and sun-dried tomatoes in a mushroom Marsala sauce Market Price	BAKED ZUCCHINI PARMIGIANA Egg-battered zucchini with a fresh tomato sauce and melted mozzarella Sm. 30 - Med. 50 - Lg. 85
SAUSAGE Over broccoli rabe or any vegetable Sm. 35 - Med. 50 - Lg. 90	PORK CHOP EMILIANO Stuffed with spinach, carrots and grilled portobello served with spinach and roasted potatoes in a brown gravy - Market Price	HOMEMADE MEATBALLS IN TOMATO SAUCE Med. 45 - Lg. 85
PASTA LOMBARDI Homemade gnocchi, lobster meat, arugula and vodka sauce Sm. 55 - Med. 80 - Lg. 140		HOMEMADE SAUSAGE IN TOMATO SAUCE Sm. 30 - Med. 45 - Lg. 85

SANDWICH PLATTERS

Assorted with homemade focaccia, paninis and wraps filled with cold cuts, grilled chicken, vegetables, and much more
Sm. 45 • Med. 75 • Lg. 110

CHICKEN CUTLET Mesclun lettuce and vinegar peppers	GRILLED VEGGIE HERO Eggplant, zucchini, Portobello, roasted peppers and fresh mozzarella	CHICKEN CUTLET Lettuce, tomatoes, mayo, American cheese
GRILLED CHICKEN Smoked mozzarella and sun-dried tomatoes	WOOD & FIRE COMBO Salami, ham, prosciutto, provolone, mesclun lettuce, tomatoes, pepperoni, fresh mozzarella and roasted peppers	SAUSAGE with broccoli rabe
GRILLED PORTOBELLO Smoked mozzarella and sautéed spinach		GRILLED CHICKEN Leaf spinach, bacon, sun dried tomatoes, feta cheese

FOOTERS

2 ft. • 3 ft. • 4 ft. • 5 ft. • 6 ft. • Call for Pricing

Chicken Parmigiana • Eggplant Parmigiana • Veal Parmigiana • Sausage Parmigiana • Shrimp Parmigiana • Veal and Peppers Parmigiana • Sausage and Peppers

FRESH DESSERTS

Please Call for Pricing

**Lidia's Flavorsome Tiramisu • Lidia's Mouth-Watering Cheesecake
Assorted Italian Cookie Trays by the Pound • Assorted Itaian Pastries by the Piece
Fruit Salad • Fresh Cannoli • Specialty Cakes Made to Order**