

PASTA

Med. - Half Tray (8-10 people) • Lg. - Full Tray (12-16 people)

BAKED ZITI SORRENTINO
Ricotta (DESCRIPTION?)
Med. 45 • Lg. 90

SPINACH GNOCCHI CAPRESE
Sautéed Cherry Tomatoes, Roasted Garlic, Basil, Fresh Mozzarella, EVOO
Med. 60 • Lg. 85

PESTO
Fresh Ground Basil, Garlic, Pignoli Nuts, Walnuts, Light Cream Sauce
Med. 45 • Lg. 85

FETTUCINI ALFREDO
(DESCRIPTION?)
Med. 50 • Lg. 85

FUSILLI MELENZANE
Sautéed Eggplant, Plum Tomatoes, Garlic, Melted Mozzarella, Light Cream Sauce
Med. 45 • Lg. 85

FUSILLI BROCCOLI RABE
Roasted Garlic & EVOO
Med. 40 • Lg. 75

FUSILLI BROCCOLI RABE & SAUSAGE
Sausage, Roasted Garlic & EVOO
Med. 70 • Lg. 95

RIGATONI VODKA
Bacon, Basil, Vodka Sauce
Med. 50 • Lg. 85

SPAGHETTI CARBONARA
Bacon, Onions, Light Cream Sauce
Med. 45 • Lg. 85

LINGUINI GARLIC & OIL
Roasted Garlic & EVOO
Med. 45 • Lg. 80

LINGUINI CALAMARI & MUSSELS
(DESCRIPTION?)
Med. 65 • Lg. 120

LINGUINI VONGOLE
Vongole Clams Choice Of:
-Marinara
-White Cream Sauce
-Fra Diavolo
Med. 00 • Lg. 00 (PRICE?)

RIGATONI AL PESTO & GAMBERI
Sautéed Shrimp, Garlic, Toasted Pine Nuts, Pesto
Med. 00 • Lg. 00

BUCATINI NERO
Black Bucatini Pasta, Mussels, Shrimp, Calamari, Salmon, Spicy San Marzano Sauce
Med. 00 • Lg. 00 (PRICE?)

BUCATINI AMATRICIANA
Bacon, Caramelized Red Onion, Pomodoro, Hot Peppers
Med. 60 • Lg. 85

PENNE ALLA (CLARIFICATION?)
Chicken, Zucchini, Mushrooms, Vodka Sauce
Med. 00 • Lg. 00

WHOLE WHEAT PENNE CALABRESE
Chicken, Prosciutto, Sun-Dried Tomatoes, Peas, Vodka Sauce
Med. 50 • Lg. 95

RIGATONI SAUSAGE RAGU
Sausage, Roasted Red Peppers, Caramelized Onion, Crushed Tomato, Mascarpone
Med. 70 • Lg. 95

PARPADELLE BOLONESE
Slow Roasted Angus Ragu, Basil, Parmigiano Reggiano, EVOO
Med. 45 • Lg. 85

LASAGNA
Beef Ragu, Fresh Mozzarella, Ricotta, Parmigiano Reggiano, San Marzano Tomato Sauce
Med. 50 • Lg. 95

CAMPAGNELLE MILANESE
Prosciutto, Peas, Broccoli, Zucchini, Light Cream Sauce
Med. 45 • Lg. 85

RAVIOLI DI FORMAGGI
Pancetta Filling, Sage, Butter (WHAT TYPE OF CHEESE?)
Med. 70 • Lg. 90

RAVIOLI AL FORNO
Braised Short Ribs Filling, Basil, Melted Fontina, Parmigiano Reggiano, Vodka Sauce
Med. 00 • Lg. 00 (PRICE?)

RAVIOLI
Choice Of:
-Assorted Homemade Raviolis
-Assorted Homemade Sauces
• Market Price

GOURMET PASTA

Additional 10 per tray • Market Price

Gnocchi • Tortellini • Cavatelli Fettuccine • Whole Wheat Pasta • Gourmet Ravioli • Cheese Ravioli (15 Extra)

PESCE

Choose Any Fish, Any Style – Market Price

CHILEAN SEA BASS VIA REGIA
Chilean Sea Bass, Sautéed Shrimp, Plum Tomatoes, Light Pesto Sauce

SEA BASS SICILIANO
Sea Bass, Sautéed Onions, Green Olives, Sun-Dried Tomatoes, Light Marinara Sauce

SEA BASS CASSEROLA
Sea Bass, Potatoes, Onions, Peppers, Plum Tomatoes, Melted Mozzarella, White Wine Sauce

GRILLED CAJUN SEA BASS
Sea Bass Grilled, Cajun Seasoning, Served Over Broccoli Rabe

SEAFOOD COMBO OREGANATA
Scallops, Shrimp, Fillet Of Sole, Seasoned Breadcrumbs, Sautéed Spinach, Lemon Butter Sauce

GRILLED JUMBO SHRIMP
Heirloom Tomato Bruschetta, Roasted Fingerling Potatoes, Chimichurri Sauce

FRITTURA DI PESCE
Sole, Scallops, Jumbo Shrimp, Calamari Served With Tartar Sauce And Lemon Wedges

RISOTTO MARECHIARA
Scallops, Shrimps, Mussels, Calamari, Marechiara Sauce

ZUPPA DI PESCE
Mussels, Clams, Calamari, Shrimp, Scallops, Scungilli, Lobster Tail, Light Marinara Sauce

FILET OF SOLE MARECHIARA
Fillet Of Sole, Sautéed Mussels, Clams, Light Marinara Sauce

FILET OF SOLE FLORENTINA
Fillet Of Sole, Sautéed Shallot, Onions Spinach, Melted Mozzarella, White Wine Cream Sauce

STUFFED FILLET OF SOLE OREGANATA
Sole, Stuffed With Chopped Seafood, Served Over Spinach, Lemon, Butter White Wine Sauce

HALIBUT MARECHIARA
Halibut, Sautéed Clams, Mussels, Light Red Sauce

SWORDFISH FRUITA DI MARE
Broiled Swordfish, Tomato, Bermuda Onions, Olive Oil, Sweet Balsamic Dressing

GRILLED ATLANTIC SALMON
Saffron Vegetable Rice, Chorizo, Avocado, Herb Salsa Verde

SALMON CAPRESE
Grilled Salmon, Arugula, Tomatoes, Fresh Mozzarella, Lemon, Olive Oil

SALMON VESUVIO
Salmon, Sautéed Mussels, Clams, Calamari, Red Sauce

WOOD & FIRE SALMON
Salmon Served, Grilled Asparagus, Cherry Tomatoes, Hot Balsamic Reduction, Mashed Potatoes

FRANCESE
Egg Batter Dipped, Lemon White Wine Sauce

BROILED SALMON

SALMON LIVORNESE

CALAMARI MARINARA OR FRA DIAVOLO

SCUNGILLI MARINARA OR FRA DIAVOLO

SHRIMP FRANCESE OR OREGANATA



CATERING MENU

SERVICING – WESTCHESTER • ROCKLAND • PUTNAM • ALL 5 BOROUGHES

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

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WHO WE ARE

The owners and chef of Wood and Fire have come together with a diverse background. 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.

At Wood at Fire, we strive to create an experience that will exceed every guest's expectations in all areas – food, beverage, and atmosphere. As a team, we are inspired to craft recipes that fuse together traditional and new flavors and styles.

We are committed to offering the highest quality food and by using the best local ingredients. We create specials daily that incorporate seasonal ingredients. Our red-tiled wood burning oven, wood walls, and garage doors provides an atmosphere for a truly inspired meal. Our goal is all about sharing the food we love with our guests.

WE USE HOME-MADE MOZZARELLA AND PASTAS, ORGANIC CHICKEN, AND TOP GRADES OF BEEF IN ALL OUR DISHES.

IF YOU HAVE AN ALLERGY, PLEASE SPEAK TO THE OWNER, MANAGER, OR CHEF.

CALL US TO BOOK YOUR NEXT EVENT!

