

INSALATE

W&F SALAD	\$13
Romaine, Sicilian Olives, Cucumber, Vinegar Peppers, Red Onion, Haricot Vert, Feta Cheese, Farro, Italian Vinaigrette	
KALE & ROMAINE	\$13
Crispy Homemade Bread, Parmigiano Reggiano, Crispy Capers, White Anchovies, Caesar dressing	
SHAVED BRUSSELS	\$14
Oven Roasted Tomatoes, Toasted Hazelnuts, Shaved Manchego Cheese, Pancetta, Red Onions, Cabbage, Beet Purée Creamy Herb Vinaigrette	
ROASTED BEET	\$14
Kale, Apples, Radish, Candied Pecans, Brûléed Goat Cheese, Apple Shallot Vinaigrette	
BABY ARUGULA SALAD	\$13
Baby Arugula, Shaved Red Onions, Tomato, Shaved Parmigiano Reggiano, Red Wine Vinaigrette	
DELRAY	\$14
Mixed Greens, Strawberries, Apples, Grapes, Raisins, Candied Pecans, Gorgonzola, Balsamic Vinaigrette	
GRILLED CALAMARI AND LOBSTER SALAD	\$19
Grilled Calamari, Maine Lobster, Shrimp, Avocado, Sicilian Olive, Grape Tomatoes, Celery, Fresh Lemon Juice, EVOO, Aged Balsamic	

PIATTINI

SOUP OF THE DAY	\$8
WOOD FIRE MUSSELS	\$14
White Wine, Cream, Mostarda, Fresh Herbs	
CHARRED OCTOPUS	\$16
Lemon, Pancetta, Grape Tomatoes, Red Onion, Farro, Olive, Chili	
MINI SICILIAN RICE BALLS	\$13
Risotto, Angus Beef Ragu, Mozzarella, Sweet Peas, San Marzano Tomato Sauce	
TRUFFLE CROQUETTS	\$13
Vodka Sauce	
FRITTO MISTO	\$15
Calamari, Shrimp, Cherry Peppers, Lemon Garlic Aioli, Fresh Herbs	
MOZZARELLA DI BUFALA	\$17
Heirloom Tomato, Aged Balsamic, Sicilian Olive Oil, Arugula	
VEAL MEATBALLS & RICOTTA	\$14
Roasted San Marzano Tomato Sauce, Pamigiano Reggiano, Basil	
W&F WINGS	\$14
Italian Herbs, Hot Red Pepper, Caramelized Onions, Parmigiano, Honey Glaze	
WOOD FIRED GARLIC BREAD	\$8
Roasted Garlic, Oregano, Pecorino Romano, EVOO (add mozzarella \$3)	

PASTA

SPAGHETTI CARBONARA	\$16
Egg Yolk, Parmigiano Reggiano, Bacon	
PAPPARDELLE BOLOGNESE	\$17
Slow Roasted Angus Ragu, Basil, Parmigiano Reggiano, EVOO, Mascarpone	
RAVIOLI AL FORNO	\$18
Vodka Sauce, Braised Short Ribs, Melted Fontina, Parmigiano Reggiano, Basil	
RIGATONI VODKA	\$15
Bacon, Tomato Cream, Basil	
LASAGNA	\$18
Beef Ragu, Fresh Mozzarella, Ricotta, Parmigiano Reggiano, San Marzano Tomato Sauce	
FUSILLI BROCCOLI RABE & SAUSAGE	\$16
Roasted Garlic & EVOO	
SPINACH GNOCCHI CAPRESE	\$16
Fresh Mozzarella, Sautéed Cherry Tomatoes, Roasted Garlic, Basil, EVOO	
OLD SCHOOL SPAGHETTI & MEATBALLS	\$17
Marinara Sauce, Veal Meatballs, Fresh Mozzarella, Basil, Shaved Parmigiano, EVOO	
SPAGHETTI AL PESTO & GAMBERI	\$21
Basil Pesto, Pine Nuts, Sautéed String Beans, Potatoes, Shrimp, Toasted Bread Crumbs	
LINGUINI VONGOLE	\$21
Fresh Clams, Roasted Garlic, EVOO, Parsley, Grilled Lemon	
LINGUINI NERO	\$26
Black Linguini Pasta, Mussels, Shrimp, Calamari, Salmon, Spicy San Marzano Sauce	

PIZZA

CLASSICO	\$14
San Marzano Tomato Sauce, Shredded Mozzarella	
MARGHERITA	\$14
San Marzano Tomato Sauce, Fresh Mozzarella, Basil	
PICCANTE	\$15
San Marzano Tomato Sauce, Fresh Mozzarella, Spicy Soppresata, Mike Hot Honey	
ROMAN STYLE	\$16
Very Thin Crust, San Marzano Tomato Sauce, Mozzarella, Roasted Garlic, Herbs, Parmigiano Reggiano	
WOOD FIRED SICILIAN	\$15
Sicilian Crust, Crispy Pepperoni, San Marzano Tomato Sauce, Garlic Oil, Shaved Parmigiano Reggiano	
WOOD & FIRE	\$15
Homemade Burrata, Marinated Cherry Tomatoes, Fresh Garlic, Basil	
PESTO & BURRATA	\$17
Grandma Style, Basil Pesto, Roasted Tomatoes, Prosciutto Di Parma, Burrata	
ALLA VODKA	\$15
Grandma Style, Vodka Sauce, Fresh Mozzarella, Crispy Prosciutto, Basil	
PROSCIUTTO & ARUGULA	\$16
Prosciutto Di Parma, Fresh Mozzarella, Parmigiano Reggiano, EVOO, San Marzano Tomato Sauce	
ROMAN BRUSCHETTA	\$18
Very Thin Crust, Heirloom Tomato Bruschetta, Mozzarella, Balsamic, Parmigiano Reggiano	
BIANCA & TARTUFO	\$15
Burrata, Fresh Mozzarella, Parmigiano Reggiano, Sautéed Spinach, Truffle	
CHARRED VEGETABLE	\$15
Eggplant, Zucchini, Portobello, Fresh Mozzarella, San Marzano Tomato Sauce	
MARBLE AVE	\$16
Crispy Chicken, Cherry Peppers, Fresh Tomato, Fresh Mozzarella	
BUFFALO CHICKEN	\$16
Blue Cheese, Celery	

TOPPINGS - \$2 EACH

MEATBALLS
PEPPERONI
SAUSAGEMUSHROOMS
PEPPERS
ONIONSFRESH TOMATO
ARTICHOKES
SPINACH

PIATTINI

TUSCAN EGGPLANT PARMIGIANA	\$19
Parmigiano Reggiano, Basil, Mozzarella, San Marzano Tomato Sauce	
CHICKEN SALTIMBOCCA	\$24
Organic Chicken, Prosciutto Di Parma, Melted Fontina, Asparagus, Creamy Garlic Mashed Potatoes, Sherry Wine Sauce	
PAN SEARED SALMON	\$26
Wood Charred Vegetables, Roasted Tomatoes, Toasted Almonds, Dijon-Herb Pan Sauce	
SEARED BRANZINO	\$29
Spicy Putanesca Sauce, Yukon Potatoes, Garlic Sautéed Spinach	
CHICKEN MILANESE	\$24
Chicken, Arugula, Grape Tomatoes, Red Onion, Parmigiano Reggiano, Aged Balsamic	
CHICKEN SCARP	\$24
Sweet Italian Sausage, Hot And Sweet Peppers, Potatoes, Rosemary Demi	
JUMBO SHRIMP AL LIMONE	\$29
Grilled Zucchini, Roasted Carrots, Lemon White Wine Sauce	
VEAL CHOP	\$31
Parmigiana Or Milanese Style Served With Roasted Potatoes	
BRAISED SHORT RIB	\$29
Creamy Mashed Potatoes, Sautéed Spinach, Natural Jus, Basil, Parmigiano	
N.Y. STRIP	\$31
Roasted Potatoes, Wood Fired Carrots, Gorgonzola, Truffle Butter	

CONTORNI

MASHED POTATOES	\$7
TUSCAN TRUFFLE FRIES	\$8
Fresh Herbs, Parmigiano Reggiano	
CHARRED BRUSSELS SPROUT	\$9
Pickled Onion, Double Smoked Bacon, Sherry Vinegar	
POLENTA FRIES	\$8
Honey	
BROCCOLI RABE	\$9
Sautéed Garlic, EVOO	

FOR PARTIES OF 6 OR MORE, 20% GRATUITY WILL BE ADDED

Executive Chef: Pasquale Abbatiello | Sous Chef: Rudy Martinez

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, CHEF OR YOUR SERVER.