

INSALATE

W&F SALAD	\$13
Romaine, Sicilian Olives, Cucumber, Vinegar Peppers, Red Onion, Haricot Vert, Feta Cheese, Farro	
KALE & ROMAINE	\$13
Crispy Ciabatta, Parmigiano Reggiano, Crispy Capers, White Anchovies, Roasted Garlic Vinaigrette	
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	
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	

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	
BUCATINI AMATRICIANA	\$16
Bacon, Caramelized Red Onion, Hot Peppers, San Marzano Tomato Sauce	
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	
SPAGHETTI AL PESTO & GAMBERI	\$21
Basil Pesto, Pine Nuts, Sautéed String Beans, Potatoes, Shrimp, Toasted Bread Crumbs	
LINGUINI NERO	\$26
Black Linguini Pasta, Mussels, Shrimp, Calamari, Salmon, Spicy San Marzano Sauce	

OLD SCHOOL SPAGHETTI MEATBALLS FOR TWO - \$29

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.

PIZZA

MARINARA	\$12
San Marzano Tomato Sauce, Fresh Garlic, Oregano, Basil, EVOO	
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, Honey	
BIANCA & TARTUFO	\$15
Burrata, Fresh Mozzarella, Parmigiano Reggiano, Sautéed Spinach, Truffle	
WOOD & FIRE	\$15
Homemade Burrata, Marinated Cherry Tomatoes, Fresh Garlic, Basil	
PROSCIUTTO & ARUGULA	\$16
Prosciutto Di Parma, Fresh Mozzarella, Parmigiano Reggiano, EVOO, San Marzano Tomato Sauce	
MARBLE AVE	\$16
Crispy Chicken, Cherry Peppers, Fresh Tomato, Fresh Mozzarella	
CHARRED VEGETABLE	\$15
Eggplant, Zucchini, Portobello, Fresh Mozzarella, San Marzano Tomato Sauce	
BUFFALO CHICKEN	\$16
Blue Cheese, Celery	
PALERMO	\$17
Fresh Mozzarella, Goat Cheese, Prosciutto Di Parma, Pistachio, Aged Balsamic	
ROMAN STYLE	\$16
Very Thin Crust, San Marzano Tomato Sauce, Mozzarella, Roasted Garlic, Herbs, Parmigiano Reggiano	
TUSCAN EGGPLANT PARMIGIANA STROMBOLI	\$16
Bechamel, Parmigiano Reggiano, Basil, San Marzano Tomato Sauce	

TOPPINGS - \$2 EACH

MEATBALLS
PEPPERONI
SAUSAGE

MUSHROOMS
PEPPERS
ONIONS

FRESH TOMATO
ARTICHOKES
SPINACH

PIATTINI

TUSCAN EGGPLANT PARMIGIANA	\$19
Bechamel, Parmigiano Reggiano, Basil, San Marzano Tomato Sauce	
PAN SEARED SALMON	\$26
Cherry Tomato Sauce, Imported Olives, Roman Artichoke, Capers, Hot Peppers, Roasted Fennel, Soba	
POLLO INVOLTINI	\$26
Organic Chicken Breast, Imported Italian Ham, Asparagus, Manchego, Roasted Butternut Squash, Sautéed Spinach, Porcini Mushroom Demi	
CHICKEN MILANESE	\$24
Chicken, Arugula, Grape Tomatoes, Red Onion, Parmigiano Reggiano	
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 PARMIGIANA	\$31
San Marzano Tomato, Fresh Mozzarella, Basil, Roasted Potatoes	
N.Y. STRIP	\$31
Roasted Potatoes, Wood Fired Carrots, Gorgonzola, Truffle Butter	

CONTORNI

ROSEMARY MASHED POTATOES	\$8
TUSCAN TRUFFLE FRIES	\$8
Fresh Herbs, Parmigiano Reggiano	
POLENTA FRIES	\$8
Honey	
CHARRED BRUSSELS SPROUT	\$9
Pickled Onion, Double-Smoked Bacon, Sherry Vinegar	
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