

INSALATE

W&F SALAD	\$13
Romaine, Sicilian Olives, Cucumber, Vinegar Peppers, Red Onion, Haricot Vert, Feta Cheese, Farro	
KALE & ROMAINE	\$13
Crispy Homemade Bread, 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)	

PANINI / WRAPS

CHICKEN CUTLET	\$11
Tomato, Shaved Romaine, Homemade Aioli, Cheddar, Sesame Seed Baguette	
WOOD & FIRE	\$11
Grilled Chicken, Smoked Mozzarella, Sautéed Broccoli Rabe	
CHICKEN PICANTE	\$11
Chicken Cutlet, Melted Mozzarella, Homemade Spicy Mayo, Red Onions, Arugula	
CAPRESE	\$11
Tomato, Fresh Mozzarella, Arugula, Aged Balsamic	
GRILLED CHICKEN BASIL PESTO	\$14
Melted Fontina, Roasted Red Peppers, Balsamico	
RUSTIC CHICKEN PARM	\$11
Baked Mozzarella, Parmigiano Reggiano, Basil, San Marzano Tomato Sauce	
WOOD CHARRED VEGETABLE WRAP	\$11
Eggplant, Zucchini, Roasted Peppers, Mozzarella, Balsamico	
SALMON BLT WRAP	\$14
Bacon, Lettuce, Tomato, Avocado, Yogurt	
GREEK SALAD WRAP	\$14
Grilled Chicken, Imported Olives, Tomatoes, Romaine, Red Onion, Tzatziki Sauce	

CONTORNI

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

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, San Marzano Tomato Sauce, Parmigiano Reggiano, EVOO	
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	
PESTO AND BURATTA	\$17
Grandma Style, Basil Pesto, Roasted Tomatoes, Prosciutto Di Parma, Buratta	
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	\$13
Bechamel, Parmigiano Reggiano, Basil, San Marzano Tomato Sauce	
CHICKEN MILANESE	\$14
Chicken Cutlet, Arugula, Grape Tomatoes, Red Onion, Parmigiano Reggiano	

PASTA

SPAGHETTI CARBONARA	\$14
Egg Yolk, Parmigiano Reggiano, Bacon	
PAPPARDELLE BOLOGNESE	\$14
Slow Roasted Angus Ragu, Basil, Parmigiano Reggiano, EVO	
RAVIOLI AL FORNO	\$16
Vodka Sauce, Braised Short Ribs, Melted Fontina, Parmigiano Reggiano, Basil	
RIGATONI VODKA	\$12
Bacon, Tomato Cream, Basil	
LASAGNA	\$16
Beef Ragu, Fresh Mozzarella, Ricotta, Parmigiano Reggiano, San Marzano Tomato Sauce	
FUSILLI BROCCOLI RABE & SAUSAGE	\$14
Roasted Garlic & EVOO	
SPINACH GNOCCHI CAPRESE	\$16
Fresh Mozzarella, Sautéed Cherry Tomatoes, Roasted Garlic, Basil, EVOO	
LINGUINI VONGOLE	\$21
Fresh Clams, Roasted Garlic, EVOO, Parsley, Grilled Lemon	
SPAGHETTI AL PESTO & GAMBERI	\$21
Basil Pesto, Pine Nuts, Sautéed String Beans, Potatoes, Shrimp, Toasted Bread Crumbs	

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.

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

Executive Chef: **Pasquale Abbatiello** | Sous Chef: **Rudy Martinez**