

## INSALATE

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

## PASTA

<b>SPAGHETTI CARBONARA</b> .....	<b>\$16</b>
Egg Yolk, Parmigiano Reggiano, Bacon	
<b>PAPPARDELLE BOLOGNESE</b> .....	<b>\$17</b>
Slow Roasted Angus Ragu, Basil, Parmigiano Reggiano, EVOO	
<b>BUCATINI AMATRICIANA</b> .....	<b>\$16</b>
Bacon, Caramelized Red Onion, Pomodoro, Hot Peppers, San Marzano Tomato Sauce	
<b>RAVIOLI AL FORNO</b> .....	<b>\$18</b>
Vodka Sauce, Braised Short Ribs, Melted Fontina, Parmigiano Reggiano, Basil	
<b>RIGATONI VODKA</b> .....	<b>\$15</b>
Bacon, Tomato Cream, Basil	
<b>LASAGNA</b> .....	<b>\$18</b>
Beef Ragu, Fresh Mozzarella, Ricotta, Parmigiano Reggiano, San Marzano Tomato Sauce	
<b>FUSILLI BROCCOLI RABE &amp; SAUSAGE</b> .....	<b>\$16</b>
Roasted Garlic & EVOO	
<b>SPINACH GNOCCHI CAPRESE</b> .....	<b>\$16</b>
Fresh Mozzarella, Sautéed Cherry Tomatoes, Roasted Garlic, Basil, EVOO	
<b>SPAGHETTI AL PESTO &amp; GAMBERI</b> .....	<b>\$21</b>
Basil Pesto, Pine Nuts, Sautéed String Beans, Potatoes, Shrimp, Toasted Bread Crumbs	
<b>LINGUINI NERO</b> .....	<b>\$26</b>
Black Linguini Pasta, Mussels, Shrimp, Calamari, Salmon, Spicy San Marzano Sauce	

## PIZZA

	12"	14"
<b>MARINARA</b> .....	<b>\$12</b>	<b>\$14</b>
San Marzano Tomato Sauce, Fresh Garlic, Oregano, Basil, EVOO		
<b>CLASSICO</b> .....	<b>\$14</b>	<b>\$16</b>
San Marzano Tomato Sauce, Shredded Mozzarella		
<b>MARGHERITA</b> .....	<b>\$14</b>	<b>\$16</b>
San Marzano Tomato Sauce, Fresh Mozzarella, Basil		
<b>PICCANTE</b> .....	<b>\$15</b>	<b>\$17</b>
San Marzano Tomato Sauce, Fresh Mozzarella, Spicy Soppresata, Honey		
<b>BIANCA &amp; TARTUFO</b> .....	<b>\$15</b>	<b>\$17</b>
Burrata, Fresh Mozzarella, Parmigiano Reggiano, Sautéed Spinach, Truffle		
<b>WOOD &amp; FIRE</b> .....	<b>\$15</b>	<b>\$17</b>
Homemade Burrata, Marinated Cherry Tomatoes, Fresh Garlic, Basil		
<b>PROSCIUTTO &amp; ARUGULA</b> .....	<b>\$16</b>	<b>\$18</b>
Prosciutto Di Parma, Fresh Mozzarella, Parmigiano Reggiano, EVOO, San Marzano Tomato Sauce		
<b>MARBLE AVE</b> .....	<b>\$16</b>	<b>\$14</b>
Crispy Chicken, Cherry Peppers, Fresh Tomato, Fresh Mozzarella		
<b>CHARRED VEGETABLE</b> .....	<b>\$15</b>	<b>\$17</b>
Eggplant, Zucchini, Portobello, Fresh Mozzarella, San Marzano Tomato Sauce		
<b>BUFFALO CHICKEN</b> .....	<b>\$16</b>	<b>\$18</b>
Blue Cheese, Celery		
<b>PALERMO</b> .....	<b>\$17</b>	<b>\$19</b>
Fresh Mozzarella, Goat Cheese, Prosciutto Di Parma, Pistachio, Aged Balsamic		
<b>ROMAN STYLE</b> .....	<b>\$16</b>	<b>\$18</b>
Very Thin Crust, San Marzano Tomato Sauce, Mozzarella, Roasted Garlic, Herbs, Parmigiano Reggiano		
<b>TUSCAN EGGPLANT PARMIGIANA STROMBOLI</b> .....	<b>\$16</b>	
Bechamel, Parmigiano Reggiano, Basil, San Marzano Tomato Sauce		

## TOPPINGS - \$2 EACH

<b>MEATBALLS</b>	<b>MUSHROOMS</b>	<b>FRESH TOMATO</b>
<b>PEPPERONI</b>	<b>PEPPERS</b>	<b>ARTICHOKES</b>
<b>SAUSAGE</b>	<b>ONIONS</b>	<b>SPINACH</b>

## PIATTINI

<b>SOUP OF THE DAY</b> .....	<b>\$8</b>
<b>WOOD FIRE MUSSELS</b> .....	<b>\$14</b>
White Wine, Cream, Mostarda, Fresh Herbs	
<b>CHARRED OCTOPUS</b> .....	<b>\$16</b>
Lemon, Pancetta, Grape Tomatoes, Red Onion, Farro, Olive, Chili	
<b>MINI SICILIAN RICE BALLS</b> .....	<b>\$14</b>
Risotto, Angus Beef Ragu, Mozzarella, Sweet Peas, San Marzano Tomato Sauce	
<b>TRUFFLE CROQUETTS</b> .....	<b>\$13</b>
Vodka Sauce	
<b>FRITTO MISTO</b> .....	<b>\$15</b>
Calamari, Shrimp, Cherry Peppers, Lemon Garlic Aioli, Fresh Herbs	
<b>MOZZARELLA DI BUFALA</b> .....	<b>\$17</b>
Heirloom Tomato, Aged Balsamic, Sicilian Olive Oil, Arugula	
<b>VEAL MEATBALLS &amp; RICOTTA</b> .....	<b>\$11</b>
Roasted San Marzano Tomato Sauce, Pamigiano Reggiano, Basil	
<b>W&amp;F WINGS</b> .....	<b>\$14</b>
Italian Herbs, Hot Red Pepper, Caramelized Onions, Parmigiano, Honey Glaze	
<b>WOOD FIRED GARLIC BREAD</b> .....	<b>\$8</b>
Roasted Garlic, Oregano, Pecorino Romano, EVOO (add mozzarella \$3)	

## PIATTONI

<b>TUSCAN EGGPLANT PARMIGIANA</b> .....	<b>\$19</b>
Bechamel, Parmigiano Reggiano, Basil, San Marzano Tomato Sauce	
<b>GRILLED ATLANTIC SALMON</b> .....	<b>\$26</b>
Cherry Tomato Sauce, Imported Olives, Roman Artichoke, Capers, Hot Peppers, Roasted Fennel, Soba	
<b>POLLO INVOLTINI</b> .....	<b>\$26</b>
Organic Chicken Breast, Imported Italian Ham, Asparagus, Manchego, Roasted Butternut Squash, Sautéed Spinach, Porcini Mushroom Demi	
<b>CHICKEN MILANESE</b> .....	<b>\$24</b>
Chicken, Arugula, Grape Tomatoes, Red Onion, Parmigiano Reggiano	
<b>CHICKEN SCARP</b> .....	<b>\$24</b>
Sweet Italian Sausage, Hot And Sweet Peppers, Potatoes, Rosemary Demi	
<b>SHRIMP FRANCES AL LIMONE</b> .....	<b>\$29</b>
Grilled Zucchini, Roasted Carrots, Lemon White Wine Sauce	
<b>VEAL CHOP PARMIGIANA</b> .....	<b>\$31</b>
San Marzano Tomato, Fresh Mozzarella, Basil, Roasted Potatoes	
<b>N.Y. STRIP</b> .....	<b>\$31</b>
Roasted Potatoes, Wood Fired Carrots, Gorgonzola, Truffle Butter	

## CONTORNI

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

## DOLCI \$8

### HOMEMADE ITALIAN CHEESECAKE AND TIRAMISU

..New Dessert Menu Coming Soon..

## BEVERAGES \$4

2 LITER BOTTLES:  
COKE, DIET COKE, AND SPRITE

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

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

## LUNCH SPECIALS

### PANINI / WRAPS

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

## BRUNCH

### 11 AM TO 3 PM — SATURDAY AND SUNDAY ONLY

<b>B.E.C PIZZA</b> .....	<b>\$15</b>
Bacon, Egg & Cheddar Cheese	
<b>CHICKEN AND WAFFLE PIZZA</b> .....	<b>\$16</b>
Maple Syrup, Fresh Herbs	
<b>BELGIUM WAFFLES</b> .....	<b>\$13</b>
Crispy Bacon, Cream Cheese Frosting & Maple Syrup	
<b>BANANA PECAN PANCAKES</b> .....	<b>\$14</b>
Warm Nutella	
<b>BRUNCH BURGER</b> .....	<b>\$15</b>
8oz Angus Burger, Cheddar, Sautéed Onions, Sunny Side Up Egg Served With Fries Or Salad	
<b>SKILLET FRITTATA</b> .....	<b>\$14</b>
Mushrooms, Red Peppers, Zucchini, Cherry Tomatoes, Melted Fontina	
<b>EGGS DIAVOLO</b> .....	<b>\$14</b>
2 Sunny Side Up Eggs, Grilled Jalapeno, Sautéed Onions, Avocado Served with a Side Salad & Grilled Homemade Bread	
<b>EGGS SAN MARZANO</b> .....	<b>\$13</b>
2 Eggs Poached in Marzano Tomato Sauce, Shaved Parmigiano, EVOO, Basil Served With Grilled Homemade Bread	
<b>SAUSAGE, EGG &amp; POTATO SANDWICH</b> .....	<b>\$14</b>
Served with Sautéed Onions, Choice Of Fries Or Salad	
<b>SHORT RIB EGGS BENEDICT</b> .....	<b>\$15</b>
Imported Italian Ham, Hollandaise Sauce, English Muffin	
<b>GRILLED NY STRIP STEAK &amp; EGGS</b> .....	<b>\$27</b>
2 Sunny Side Up Eggs, Roasted Potatoes Served With Arugula Salad	

## 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.

## CATERING FOR ALL OCCASIONS

### SERVING ...

Westchester • Rockland • Putnam • All 5 Boroughs

### SPECIALIZING IN ...

Corporate and Pharmaceutical Catering • Holidays • Birthdays • Special Events

### OFFERING ...

Private Events On and Off Premise  
Full Wait Staff Available for Service

**CALL US TO BOOK YOUR NEXT EVENT!**

## KIDS' CORNER

### KIDS' PLATES \$9 EACH

RAVIOLI • RIGATONI ALA VODKA • RIGATONI MARINARA  
CHICKEN TENDERS AND FRENCH FRIES • CHICKEN PARMIGIANA  
MAC AND CHEESE

59 Marble Avenue, Pleasantville, NY 10570



## TAKEOUT

BRUNCH — SAT & SUN 11 AM TO 3 PM

HAPPY HOUR  
MONDAY THROUGH FRIDAY, 4PM TO 7PM AT THE BAR ONLY

59 Marble Avenue  
Pleasantville, NY 10570

**914.747.2611**

### Business Hours

Sunday through Thursday 11:00 am – 10:00 pm

Friday and Saturday 11:00 am – 11:00 pm

Delivery minimum - \$10 (All credit cards accepted)

**Private Parties and Catering for All Occasions**

### FOLLOW US

Facebook "Wood and Fire"  
Instagram "@woodandfirepizza"