

WOODFIRE

BRICK OVEN PIZZA

APPETIZERS

GRILLED OCTOPUS *Marinated and char-broiled octopus served with lemon, arugula & cherry tomatoes - 15*

CALAMARI *Tender Rhode Island calamari and artichokes, fried and served with marinara sauce - 14*

BURRATA *Fresh mozzarella & cream, grape tomatoes, olive oil & balsamic glaze on focaccia - 12*

ROASTED VEGETABLE FONDUE *A variety of cauliflower, peppers, cremini mushrooms, zucchini, green beans, garlic & onion, charred in our brick oven, served with a white wine fondue sauce - 13*

BRUSCHETTA *Grape tomatoes, mozzarella pearls, fresh basil, balsamic vinegar, olive oil and sea salt on crostini - 8*

OLIVE ASSORTMENT *Warm, marinated olives: ligurian, castelventrano, gaeta, cerignola - 5*

HONEY RICOTTA TOAST *Creamed ricotta, local honeycomb, crostini - 8*

HAVARTI STUFFED COCCOLI *Creamy Havarti cheese, stuffed inside coccoli dough balls, deep fried then finished with garlic butter, salt & pepper - 10*

TUSCAN FRIES *Idaho potatoes cooked in duck fat, finished with parmigiano, garlic, fresh herbs & black truffle sea salt - 6*

MEATBALL GIGANTE *Housemade veal & pork, slow-roasted pork ragu sauce, crostini - 10 extra crostini - 2*

SALADS

Add grilled chicken - 4, sautéed shrimp - 5, crispy prosciutto - 2

WOODFIRE CHOPPED *Romaine, iceberg, radicchio, garbanzo beans, grape tomato, green beans, hard-boiled egg, red onion, avocado and bleu cheese crumble with balsamic vinaigrette - 12*

ARUGULA *Arugula, dried cherries, walnuts, goat cheese, vinaigrette - 10*

CAPRESE *Tomatoes, fresh mozzarella, basil, arugula, aged balsamic vinegar, extra virgin olive oil - 10*

WOODFIRE WEDGE *Crisp iceberg lettuce, grape tomatoes, crispy prosciutto, red onions, bleu cheese crumbles, house-made bleu cheese dressing, balsamic drizzle - 10*

BEET *Arugula, beets, ricotta salata, apples and toasted almonds, raspberry vinaigrette - 11*

IMPORTED & HOUSE-MADE PASTA

TAGLIATELLI *Housemade traditional slow-simmered Bolognese with beef, pork, veal & prosciutto, topped with Grana Padano - 18*

FETTUCINI *Housemade fettucini, marinara sauce, fresh whipped ricotta, Grana Padano & fresh basil - 16*

OX-TAIL RAGU *Housemade Roman style semolina gnocchi in a hearty ox tail ragu, Grana Padano - 18*

RAVIOLI *Butter squash ravioli, squash soffritto, brown butter sage sauce and Grana Padano - 16*

WILD BOAR *Orecchiette pasta (small ear in Italian) in wild boar ragu, Grana Padano - 18*

BASIL PESTO GNOCCHI *Classic potato gnocchi in our summer basil pesto cream sauce - 16*

FUSILLI *Sautéed shrimp, butter, garlic, grape tomatoes, white wine, basil, lemon - 18*

SPAGHETTI WITH MEATBALLS *Slow-simmered pork ragu, Woodfire meatballs, Grana Padano, basil - 16*

SANDWICHES

Side options: Tuscan fries, plain fries or side salad

MEATBALL *Housemade veal & pork meatball, slow-roasted pork ragu sauce, shredded grana padano on demi-baguette - 12*

CAPRESE SANDWICH *Beefsteak tomatoes, fresh mozzarella, basil, aged balsamic vinegar and extra virgin olive oil on demi-baguette - 12*

CHILDREN'S MENU

Ages 12 and under

Includes a drink: soft drink, lemonade or milk

PIZZA *Cheese, Sausage, or Pepperoni, White - 6*

PASTA *choice of butter & Grana Padano or red sauce - 6*

PIZZA

RED SAUCE PIZZA

MARGHERITA *Fresh Mozzarella, sauce, crushed tomatoes, fresh basil, olive oil - 13*

PEPPERONI *Fresh mozzarella, sauce, pepperoni - 14*
Add spicy honey for a sweet kick - 2

SAUSAGE *Fresh mozzarella, sauce, sausage - 14*

SAUSAGE AND PEPPERONI *Fresh mozzarella, sauce, pepperoni, sausage - 15*

SUN-DRIED TOMATO WITH GOAT CHEESE
Fresh mozzarella, sauce, sun-dried tomato, goat cheese, arugula, Grana Padano, olive oil, sea salt - 16

SPINACH AND MUSHROOM *Fresh mozzarella, sauce, baby spinach, cremini mushrooms, Grana Padano, olive oil, sea salt - 14*

SAUSAGE AND MUSHROOM *Fresh mozzarella, sauce, fennel sausage, cremini mushrooms - 14.5*

SAUSAGE AND BELL PEPPER *Fresh mozzarella, sauce, fennel sausage, peppers, HOT-spicy giardiniera - 15*

VEGGIE *Fresh mozzarella, sauce, spinach, mushroom, tomato, red onion, Grana Padano - 15*

SHRIMP BOLOGNESE *Sauce, SPICY chopped shrimp arrabiata, Grana Padano, olive oil - 16*

PROSCIUTTO WITH ARUGULA *Fresh mozzarella, sauce, olive oil, arugula, Grana Padano, prosciutto di parma -17*

SPECIALTY PIZZA

LOBSTER PIZZA *Savory lobster base with lobster medallions, fresh mozzarella, shredded Grana Padano & drawn butter - 22*

WHITE *Fresh mozzarella, Grana Padano, olive oil - 14*

WHITE PROSCIUTTO WITH ARUGULA *Fresh mozzarella, olive oil, fresh arugula, Grana Padano, prosciutto di parma -17*

BASIL PESTO *Basil pesto, fresh mozzarella, fresh tomatoes, parmigiano - 15*

BREAKFAST *Farm fresh scrambled eggs, bacon, sausage, ham, fresh mozzarella, cheddar cheese - 15*

BBQ CHICKEN *BBQ sauce, diced white meat chicken, fresh mozzarella, red onion, cilantro-peach sauce - 16*

SAUSAGE WITH RAPINI AND RICOTTA *Fennel sausage, rapini, ricotta, fresh mozzarella, Grana Padano, chili flake - 17*

ROSEMARY SAUSAGE *Olive oil, fresh mozzarella, fresh rosemary, fennel sausage - 14.5*

BUFFALO CHICKEN *Buffalo sauce, fresh mozzarella, gorgonzola, chicken breast, sour cream, celery - 16*

ROASTED RED PEPPER & GOAT CHEESE
Basil pesto sauce, goat cheese, fresh mozzarella, roasted red peppers, artichokes and red onion - 17

ARTICHOKE & GORGONZOLA *Fresh mozzarella, artichoke quarters, gorgonzola, olive oil - 15*

CHICKEN BACON RANCH *House-made ranch, diced white meat chicken, bacon, fresh mozzarella, cheddar cheese, topped with jalapenos and green onions - 17*

STEAKHOUSE *8oz Choice Skirt Steak on house-made crust, fresh mozzarella & Grana Padano, topped with grape tomatoes and seasoned to perfection - 24*

BEVERAGES

COCA COLA FAMILY *Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer - 2.75*

LEMONADE - 2.75

UNSWEETENED ICED TEA - 2.75

SAN PELLEGRINO *Sparkling Mineral Water 17oz - 3*

ORGANIC HOT TEA *Chamomile, Peppermint, Earl Grey, Orange Sencha, Orchard Berry, Tropical Green - 2.5*

AMERICANO - 3

ESPRESSO - 3

CAPPUCINO - 4

LATTE - 4

*Flavored syrups available for café beverages:
Madagascar Vanilla, Sugar-free Vanilla, Hazelnut, Raspberry, Peppermint*

HOUSEMADE DESSERTS

CREME BRULEE *Made with Tahitian vanilla - 8*

808 CHEESECAKE *Drizzle a flavor on top: Chocolate, Raspberry, Caramel, Strawberry, or Creme Anglaise - 7*
+ Local, award-winning cheesecake!

TIRAMISU *An Italian classic - 7*

BOURBON BREAD PUDDING *Bourbon bread pudding, pecans, hot buttered rum sauce - 7*

ZEPPOLE *Italian donut holes served with chocolate and creme anglaise - 5*

GELATO *Madagascar Vanilla, Chocolate or Pistachio - 4*

DESSERT PIZZAS

APPLE PIE *Honey crisp apples, house-made caramel, apple balsamic glaze, whipped cream - 12*

S'MORES *Just like s'mores by the campfire, this won't disappoint. Hershey's chocolate, marshmallows, graham cracker dust and whipped cream -12*

~ Gluten free crust available - 3 ~

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