

WOOD FIRE

ANTIPASTI

Wood Fire Steamers ⊗

One pound of baby clams and mussels sautéed in a spicy curry tomato broth, served with garlic bread 18

Calamari Fritti

Served with garlic & caper aioli sauce 15

Prawn Shrimp ⊗

Cocktail

Jumbo prawn shrimp, served iced or wood oven grilled with lemon oil 18

Butternut Squash Ravioli

Butternut squash filled ravioli topped with a brown sugar butter with goat cheese and pine nuts 18

Bruschetta

Diced tomatoes and shallots tossed in our balsamic vinaigrette, served over Italian flatbread with melted mozzarella topped with basil 15

Salads

Dinner Salad ⊗

Mixed greens, tomato, shaved pecorino romano & gnocchi 6

Misto Salad ⊗

Spring mix tossed in a balsamic vinaigrette 10

House Salad ⊗

A medley of field greens tossed with vegetables, olives and feta with a white balsamic vinaigrette dressing 9

For Two 13

w/Italian meats 15

Beautiful Soup ⊗

Traditional Minestrone & Chef's Choice

Cup 5 Bowl 8

**Bread Plate Served
Upon Request**

Entrees

Chicken Florentine ⊗

Two chicken breast, sautéed in a light lemon caper cream sauce with sun-dried tomatoes, on a bed of baby spinach with garlic mashed potatoes and vegetables 28

Chicken Marsala*

Two chicken breasts sautéed in a marsala wine sauce with button mushrooms, over fettuccini with a side of vegetables 28

Wood Fire Ribs ⊗

Half rack of pork ribs, smoked in house and finished in the wood oven, with yukon gold potato wedges & vegetables 26
Full Rack 38

Porterhouse

Pork Chop ♣ ⊗

Bone-in pork chop drizzled with a cherry demi glaze, with garlic & sweet mashed potatoes and vegetables 29

Oven Roasted

Salmon ⊗

A fresh filet of salmon topped with Dowagiac butter, oven roasted on cedar plank, with herbed rice and vegetables 30

Crab Encrusted

Barramundi

A fresh Australian white fish, cedar planked, encrusted with our homemade crab cake mixture, oven roasted and drizzled with a lemon dill aioli, with rice and vegetables 34

Italian Pot Roast ⊗

Slow braised in a medley of carrots, celery and onions with herbs in a red wine demi-sauce, over garlic mashed potatoes 27

Mushroom Ribeye ♣ ⊗

Ribeye oven roasted, with sautéed button and portobello mushrooms topped with a whiskey infused butter, served with garlic & sweet mashed potatoes and vegetables 37

Whiskey NY Strip ♣ ⊗

NY Strip oven roasted and topped with a whiskey infused butter, with yukon gold potato wedges and vegetables 36

Pastas

Spaghetti Carbonara*

Caramelized bacon, onion, and garlic tossed with spaghetti in a light cream and egg sauce, seasoned with pecorino romano and fresh parsley 27

Shrimp Alfredo*

Jumbo prawns, portabella mushrooms, sun-dried tomatoes, sautéed in a white wine and lemon cream sauce, tossed with fettuccine and baby spinach 30 grilled chicken 27

Wild Mushroom

Fettuccini*

Porcini & portabella mushrooms with roasted red peppers, spinach in a roasted garlic and mushroom sauce 25

Clams Capellini*

Whole and chopped clams, with garlic, shallots and parsley tossed in wine garlic sauce with capellini pasta 25

Pasta with Marinara*

Our traditional marinara, wonderfully balanced 20 Italian sausage or meatballs 24

Pasta Bolognese*

Our hearty meat sauce, rich with red wine 25 Italian sausage or meatballs 29

Meat Lasagna

A hearty meat sauce layered with a three cheese blend, mushrooms and fresh spinach, oven roasted and drizzled with a pesto cream sauce 24

Mushroom Lasagna

A wild mushroom blend layered with a three cheese blend and fresh spinach, oven roasted and drizzled with our arrabiata sauce 24

Wood Fire Meat Ravioli

Handmade meat ravioli in a marinara sauce, drizzled with a creamy pesto sauce, garnished with fresh spinach 24

Wood Fire Cheese Ravioli

Four cheese ravioli with ricotta, fontina, mozzarella and pecorino romano, topped with creamy pesto sauce, fresh spinach and red pepper coulis 24

Wood Fire Half Meat & Half Cheese Ravioli

Handmade half & half, as described above 25

***Gluten Free Pasta Available Upon Request**

Margherita

Basil, fresh mozzarella, Roma tomatoes 16

Naples

Fennel sausage, pepperoni, provolone 17

WoodFire Pizza

Quattro Formaggio

Provolone, pecorino romano, mozzarella, feta 15

Veggie

An array of veggies with light spicy peppers 17

Italiano

Italian meats, peppers, onions, mushrooms, mozzarella & drizzled with a balsamic reduction 19

Hand Helds

✂ Served with Waffle Fries and a Pickle Spear

Handcrafted Burger

Chargrilled to order, served on an all natural bun. Choice of cheddar or jalapeno jack cheese, with ancho chile mayo, lettuce, tomato and onion 16

Tequila Citrus Chicken

Chicken breast marinated in a tequila citrus glaze, chargrilled, served on an all natural bun with ancho chile mayo, lettuce, tomato and onion 16

Jumbo Wings

Six jumbo wings tossed in choice of homemade sauce: Teriyaki, BBQ, Buffalo 15

♣ May be cooked to order. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.

- Gluten Free Options Available. Please alert your server of all food allergies. A 20% gratuity will be added for parties of 8 or more.

EXECUTIVE CHEF CHERYL HORIUCHI