



# WOODFIRE

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Woodfire is a family owned business that we started in 2010 as a mobile wood-fired oven that catered graduation parties and served late-night snacks at wedding receptions. Five years later, in 2015, the first Woodfire restaurant opened in an up-and-coming area of downtown Rockford, IL. In 2018, Woodfire expanded to downtown West Dundee, IL. Both restaurants are located in historic buildings, a few blocks from scenic river walks, and nestled among amazing, unique local businesses - representing the small town vibe we are known for!

Wood-fired pizza and fine Italian cuisine is more than a delicious meal. We believe cooking is an art. When working with each ingredient, we keep the preparation simple and true. With every bite, all the flavors join together to perform a delightful symphony on the tongue. We hope you enjoy each and every dish we have developed from family recipes just as much as you would appreciate a fine piece of artwork hanging in a museum.

Sit down, have a glass of wine, and savor every bite.

*"Alla nostra salute!"*

*Joe D'astice*



## Antipasti



### **MEATBALL GIGANTE**

house-made veal and pork, slow-roasted pork ragu, served with crostinis - 13

### **GRILLED OCTOPUS**

marinated and grilled spanish octopus served with lemon, arugula, and cherry tomatoes - 15

### **CALAMARI**

tender rhode island calamari and artichokes, fried and served with marinara sauce - 15

### **BRUSCHETTA**

grape tomatoes, mozzarella pearls, fresh basil, balsamic reduction, olive oil and sea salt served with crostinis - 9

### **OLIVE ASSORTMENT**

warm, marinated olives, served with baguette slices - 6

### **HONEY RICOTTA TOAST**

whipped ricotta, local honeycomb, served with crostinis - 8

### **HAVARTI STUFFED COCCOLI**

creamy havarti cheese, stuffed inside dough balls, deep fried then finished with garlic butter, salt, served with a side of marinara - 11

### **TUSCAN FRIES**

idaho potatoes cooked in duck fat, finished with grana padano, garlic, herbs & black truffle sea salt - 8

\*add extra crostinis to any antipasto - 2



## Insalate



### **WOODFIRE CHOPPED**

romaine, iceberg, red cabbage, garbanzo beans, grape tomato, green beans, hard-boiled egg, red onion, avocado, bleu cheese crumble, balsamic vinaigrette - 13

### **ARUGULA**

arugula, dried cherries, walnuts, goat cheese, raspberry vinaigrette - 12

### **WEDGE**

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

### **BEEF & BURRATA**

arugula, roasted beets, pickled red onion, toasted hazelnuts, blood oranges, fresh burrata, balsamic reduction - 15

### **CAESAR**

romaine, house-made croutons, grana padano, caesar dressing - 10

### **SIDE SALAD**

mixed lettuce, green beans, red onion, tomatoes - 5

\*add the following to any insalate:

grilled chicken - 4

sautéed shrimp - 5

crispy prosciutto - 2

### What is 'Grana Padano'?

Excellent question! In short, Grana Padano is similar to Parmigiano Reggiano. Grana Padano is a hard, part-skim cheese. It originated in the Po Valley of Northern Italy and is produced in Lombardy, Piedmont, Trentino/Alto Adige, Veneto and Emilia Romagna. This cheese is made only from cow's milk and requires long aging (at least 9 months). The Grana Padano Riserva must be cured for at least 20 months in selected cellars. The curd is crumbly, with a medium-high, very persistent intensity of aroma.

# Pizza Rossa

all pizzas are hand-stretched to 12 inches and cooked in a 700° wood-burning oven

## MARGHERITA

fresh mozzarella, sauce, fresh basil, olive oil - 14

## SAUSAGE

fresh mozzarella, sauce, fennel sausage - 15.5

## PEPPERONI

fresh mozzarella, sauce, pepperoni - 15.5

## SAUSAGE & PEPPERONI

fresh mozzarella, sauce, pepperoni, fennel sausage - 17

## SAUSAGE & MUSHROOM

fresh mozzarella, sauce, fennel sausage, mushrooms - 16.5

## PROSCIUTTO WITH ARUGULA

served with or without sauce, fresh mozzarella, olive oil, arugula, grana padano, prosciutto di parma - 18

## SUN-DRIED TOMATO & GOAT CHEESE

fresh mozzarella, sauce, sun-dried tomatoes, goat cheese, arugula, grana padano, olive oil - 18

## SAUSAGE GIARDINIERA

fresh mozzarella, sauce, fennel sausage, bell peppers, spicy giardiniera - 17

## SPINACH & MUSHROOM

fresh mozzarella, sauce, baby spinach, mushrooms, grana padano - 15.5

## VEGGIE

fresh mozzarella, sauce, spinach, mushroom, tomato, red onion, grana padano - 16.5

## NEW PIZZAS IDEAS ARE ALWAYS IN THE WORKS!

follow us on facebook @ woodfire dundee  
for all the latest announcements!

house-made gluten-free crust - 4 • vegan cheese - 3 • spicy honey - 2  
extra sauce - 1 • extra fresh mozzarella - 2

\*additional toppings available for an additional charge\*

### About our Award Winning Pizza:

Our pizza dough is made in-house every day using a blend of the finest “0” & “00” Italian flour to achieve a crisp, yet soft and chewy crust. We allow the dough to age 4 days to provide the highest level of flavor in the true tradition of wood-fired pizza. Once your pizza is topped, it will be gently handled and carefully watched to ensure you receive a perfectly cooked, char-spotted pie.





# Pizza Speciale



all pizzas are hand-stretched to 12 inches and cooked in a 700° wood-burning oven

## **CHARRED KALE**

fresh mozzarella, charred kale, calabrian chili pepper, tomato, garlic, grana padano, lemon - 18

## **BRUSSEL SPROUT AGRODULCE**

fresh mozzarella, brussel sprouts, crispy prosciutto, red onion, garlic, ricotta, grana padano, agrodulce sauce - 18

## **LOBSTER**

lobster & shrimp medallions, savory lobster base, fresh mozzarella, grana padano, drawn butter - 23

## **FIG & PIG**

fig preserves, figs, fresh mozzarella, prosciutto, bacon, arugula, grana padano, honey drizzle- 18

## **BASIL PESTO**

basil pesto, fresh mozzarella, tomatoes, grana padano - 17

## **BBQ CHICKEN**

bbq sauce, herb roasted chicken, fresh mozzarella, red onion, cilantro-peach drizzle - 17

## **SAUSAGE, RAPINI, & RICOTTA**

fennel sausage, rapini, ricotta, fresh mozzarella, grana padano, chili flakes - 18

## **ROSEMARY SAUSAGE**

olive oil, fresh mozzarella, fresh rosemary, fennel sausage - 16.5

## **ROASTED RED PEPPER & GOAT CHEESE**

basil pesto base, goat cheese, fresh mozzarella, roasted red peppers, artichokes, red onion - 18

## **CHICKEN BACON RANCH**

house-made ranch, herb roasted chicken, bacon, fresh mozzarella, cheddar cheese, jalapeños, green onion - 18

## **BUFFALO CHICKEN**

buffalo sauce, fresh mozzarella, gorgonzola, herb roasted chicken, sour cream, celery - 17

house-made gluten-free crust - 4 • vegan cheese - 3 • spicy honey - 2  
extra sauce - 1 • extra fresh mozzarella - 2

\*additional toppings available for an additional charge\*

### Did You Know?

Our original mobile wood-fired pizza oven is still in operation! Do you have an upcoming party, wedding, or company event? We would love to be there! Not only do we cater pizza, but we also have an entire catering menu perfect for any occasion.

For pricing and more information please email us at: [dundee@woodfire.pizza](mailto:dundee@woodfire.pizza)



# Pasta



## **TAGLIATELLE BOLOGNESE**

tagliatelle, traditional slow-simmered bolognese with beef, pork, veal, & prosciutto,  
grana padano - 18

## **RAVIOLI**

house-made 3-cheese ravioli, served with pork ragu, grana padano - 17

## **BASIL PESTO GNOCCHI**

imported potato gnocchi in our basil pesto cream sauce - 17

## **JOE-FREDO**

fettuccine, grana padano, butter, fresh cream, and a touch of garlic - 17

## **VODKA RIGATONI**

rigatoni, house-made vodka sauce, grana padano - 17

add the following to any pasta:  
grilled chicken - 4 • sautéed shrimp - 5

### No Boxed Pasta Here!

Just like our pizza, we hand make our pasta dough everyday using fine Italian Semolina flour and farm fresh eggs. To showcase each noodle properly, we cook each pasta dish to a 'toothsome' al dente, to provide a true Italian pasta experience. All our sauces are prepared in house as well in order to achieve the exact flavors we know you will love.