



Antipasti



MEATBALL GIGANTE

house-made veal and pork, slow-roasted
pork ragu, served with bread - 15

GRILLED OCTOPUS

marinated and grilled spanish octopus
served with lemon, arugula, and cherry
tomatoes - 16

TUSCAN FRIES

idaho potatoes cooked in duck fat,
finished with grana padano, garlic, herbs
& black truffle sea salt - 7

BRUSCHETTA

grape tomatoes, mozzarella pearls, fresh
basil, balsamic reduction, olive oil and
sea salt served with crostini - 12

OLIVE ASSORTMENT

warm, marinated olives, served with
baguette slices - 7

HONEY RICOTTA TOAST

whipped ricotta, local honeycomb,
served with crostini - 10

HAVARTI STUFFED COCCOLI

creamy havarti cheese, stuffed inside
dough balls, deep fried then finished
with garlic butter, salt served with a side
of marinara - 12

BURRATA

fresh mozzarella & cream, grape
tomatoes, olive oil & balsamic glaze on
focaccia- 14

*add extra crostini 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 - 14.5

ARUGULA

arugula, dried cherries, walnuts, goat
cheese, raspberry vinaigrette - 13

WEDGE

crisp iceberg lettuce, grape tomatoes,
crispy prosciutto, red onions, bleu
cheese crumbles, house-made bleu
cheese dressing, balsamic drizzle - 13

ROASTED BEET

roasted beet medley, whipped goat
cheese, pistachios, arugula, pistachio nut
oil, balsamic vinegar - 14

CAESAR

romaine, house-made croutons, grana
padano, caesar dressing - 12

SIDE SALAD

mixed lettuce, green beans, red onion,
tomatoes - 6

*add the following to any insalate:

grilled chicken - 5

sautéed shrimp - 6

crispy prosciutto - 2



Beverages



COCA-COLA FAMILY

coke, diet coke, sprite, barq's root beer,
ginger ale, lemonade - 3

UNSWEETENED ICED TEA - 3

ACQUA PANNA

Italian natural spring water - 4.5

SAN PELLEGRINO

sparkling mineral water - 4

A'SICILIANA ITALIAN SODAS

blood orange or lemon - 4

ESPRESSO - 4

CAPPUCINO - 4

AMERICANO - 4

*Our small-batch coffee beans are from
Grace Coffee Company, Madison, WI.*



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 - 15.5

SAUSAGE

fresh mozzarella, sauce, fennel sausage - 17

PEPPERONI

fresh mozzarella, sauce, pepperoni - 17

SAUSAGE & PEPPERONI

fresh mozzarella, sauce, pepperoni, fennel sausage - 19

SAUSAGE & MUSHROOM

fresh mozzarella, sauce, fennel sausage, mushrooms - 18

PROSCIUTTO WITH ARUGULA

served with or without sauce, fresh mozzarella, olive oil, arugula,
grana padano, prosciutto di parma - 19.5

SUN-DRIED TOMATO & GOAT CHEESE

fresh mozzarella, sauce, sun-dried tomatoes, goat cheese, arugula,
grana padano, olive oil - 19

SAUSAGE GIARDINIERA

fresh mozzarella, sauce, fennel sausage, bell peppers, spicy giardiniera - 19

SPINACH & MUSHROOM

fresh mozzarella, sauce, spinach, mushrooms, grana padano - 17

VEGGIE

fresh mozzarella, sauce, spinach, mushroom, tomato, red onion,
grana padano - 18

house-made gluten friendly crust - 5 • vegan cheese - 3
spicy honey - 2 • extra sauce - 1 • extra fresh mozzarella - 2
additional toppings available for an additional charge

NEW PIZZA IDEAS ARE ALWAYS IN THE WORKS!

follow us on facebook @woodfirewestdundee
for all the latest announcements!

Bottled Beer

DOMESTIC

Miller Lite, Bud Light, Coors Light - 4

IMPORTED

Corona, Stella Artois - 5

Angry Orchard Cider - 5

Blake's American Apple Cider - 5

Peroni non-alcoholic - 5

our menu is subject to change with the seasons and availability



Pizza Speciale



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

CHEFS SPECIAL

ask your server for our chef's current pizza creation

GARLIC ROSE

garlic aioli, fresh mozzarella, garlic, havarti, bacon, grana padano, parsley - 19

PICKLE

garlic crème fraîche, fresh mozzarella, dill pickle, red onion, bacon, grana padano,
fresh dill - 19

LOBSTER

lobster & shrimp medallions, savory lobster base, fresh mozzarella,
grana padano, drawn butter - 25

SAUSAGE, RAPINI & RICOTTA

fennel sausage, rapini, ricotta, fresh mozzarella, grana padano, chili flakes - 19

BASIL PESTO

basil pesto, fresh mozzarella, tomatoes, grana padano - 18

FIG & PIG

fig preserves, figs, fresh mozzarella, prosciutto, bacon, arugula,
grana padano, honey drizzle - 19.5

QUATTRO FORMAGGI

olive oil, fresh mozzarella, fontina, smoked provolone, grana padano,
arugula, garlic, oregano, red pepper flakes - 19

SOPPRESSATA

soppressata, calabrian chili peppers, mozzarella, goat cheese, ricotta,
garlic, grana padano - 19

ROSEMARY SAUSAGE

olive oil, fresh mozzarella, fresh rosemary, fennel sausage - 18

ROASTED RED PEPPER & GOAT CHEESE

basil pesto base, goat cheese, fresh mozzarella, roasted red peppers,
artichokes, red onion - 19

CHICKEN BACON RANCH

house-made ranch, herb roasted chicken, bacon, fresh mozzarella,
cheddar cheese, jalapeños, green onion - 20

BBQ CHICKEN

bbq sauce, herb roasted chicken, fresh mozzarella, red onion,
cilantro-peach drizzle - 19.5

WILD MUSHROOM

garlic crème fraîche, wild mushroom ragu, fresh mozzarella,
fontina, grana padano, parsley - 23

house-made gluten friendly crust - 5 • vegan cheese - 3 • spicy honey - 2
extra sauce - 1 • extra fresh mozzarella - 2

additional toppings available for an additional charge



Pasta



CHEFS SPECIAL

ask your server for our chef's current pasta creation

TAGLIATELLE BOLOGNESE

tagliatelle, traditional slow-simmered bolognese
with beef, pork, veal & prosciutto, grana padano - 22

CRESTE DI GALLO

creste di gallo, slow-roasted pork ragu, grana padano - 18.5

JOE-FREDO

fettuccine, grana padano, butter, fresh cream and a touch of garlic - 19.5

VODKA RIGATONI

rigatoni, house-made vodka sauce, grana padano - 19.5

CACIO E PEPE

bucatini, pecorino romano, grana padano, olive oil, fresh pepper - 19

SHRIMP FUSILLI

sautéed shrimp, butter, garlic, grape tomatoes, white wine, basil, lemon - 22

BASIL PESTO GNOCCHI

imported potato gnocchi, basil pesto cream sauce, grape tomatoes - 19

MALEFADINI

malfadini pasta, grape tomato medley, garlic, basil, arugula, green onions - 19.5

BUTTERNUT SQUASH RAVIOLI

butternut squash ravioli, squash soffritto, brown butter sage sauce
and grana padano - 21

SEMOLINA GNOCCHI WITH OX-TAIL RAGU

roman-style semolina gnocchi, house-made ox-tail ragu, grana padano - 24

PASTA CARBONARA

casarecce pasta, guanciale, pecorino, grana padano, butter, egg yolk, black pepper - 22

add the following to any pasta: grilled chicken - 5 • sautéed shrimp - 6



Desserts



BOURBON BREAD PUDDING

candied pecans, caramel - 7

TIRAMISU

an italian classic - 7

CRÈME BRÛLÉE

made with tahitian vanilla - 8

ZEPPOLE

italian donut holes served with chocolate
and caramel - 5

808 CHEESECAKE

choice of chocolate, raspberry, strawberry,
or caramel drizzle - 8

AFFOGATO

vanilla gelato, double-shot of fresh brewed
espresso - 6

GELATO

vanilla, chocolate, or pistachio - 5

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