



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

Calamari

buttermilk battered and fried, served with grilled lemon and marinara sauce - 12

*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.

a 20% gratuity will be charged to parties of 8 or more



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

Blake's American Apple Cider - 5

Imported

Corona, Stella Artois - 5

Peroni non-alcoholic - 5

we are unable to split checks on parties of 8 or larger



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, jalepeños, 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

The Melissa

calabrian chili spread, fresh mozzarella, jalapenos, green onions, basil, hot honey drizzle - 19

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

our menu is subject to change with the seasons and availability



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

Malfadini

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

Butternut Squash Ravioli

butternut squash ravioli, squash soffrito, 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



Flourless Chocolate Cake

fresh raspberry, chocolate drizzle- 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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